

cheese & charcuterie combos

JANE JACOBS

Three Cheeses + Three Meats 42.

ANTHONY LISPENARD

Five Cheeses + Five Meats 58.

HOOK & LADDER #8

Seven Cheeses + Seven Meats 65.

charcuterie

FINOCCHIONA

Brooklyn Cured – New York City, NY 7.

SALAMI FELINO

Columbus Craft Meats – Hayward, CA. 6.

SOBRASADA

Charlito's Cocina – Long Island City, NY. 7.

HOT SOPRESSATA

Brooklyn Cured – New York City, NY 7.

SAUCISSON SEC

Fabriques Delices – Hayward, CA. 8.

BRESAOLA

The Spotted Trotter – Atlanta, GA. 9.

COPPA

Salumeria Biellese – New York City, NY 7.

SUMMER SAUSAGE

River Bear – Colorado 5.

ASSORTMENT

OF ALL THE **CHARCUTERIE** 37.

charcuterie wine...

aka **LAMBRUSCO** from Emilia-Romagna

Rosso dell'Antica (6.5 gr. acidity / 6 gr. residual sugar),
Bertolani, NV 8. (6oz.)

Dolce Fiore (6.5 gr. acidity / 70 gr. residual sugar),
Bertolani, NV 8. (6oz.)

cheese

SOFT/BLOOMY/SEXY

WALDEN FROM SEQUATCHIE COVE

Pasteurized Cow – Tennessee 7.

QUINBY FROM BARN FIRST

Pasteurized Goat – Vermont 7.

ST. STEPHEN

Pasteurized Cow – New York 7.

CASATICA DI BUFALA

Pasteurized Buffalo – Italy 6.

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### **SOFT/STINKY**

**DREAM WEAVER** FROM CENTRAL COAST

Pasteurized Goat – California 8.

**HOOLIGAN**

Raw Cow – Connecticut 8.

**LANGRES**

Pasteurized Cow – France 8.

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SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 6.

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### **SEMI-FIRM/EARTHY/OUTLIERS**

**SALVA CREMASCIO**

Pasteurized Cow – Italy 5.

**MONTE ENEBRO**

Pasteurized Goat – Spain 8.

**APPALACHIAN** FROM MEADOW CREEK

Raw Cow – Virginia 7.

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cheese combos

THREE CHEESE PLATE 20.

FIVE CHEESE PLATE 32.

SEVEN CHEESE PLATE 43.

FIRM/SMOOTH

QUICKE'S CHEDDAR

Pasteurized Cow – England 6.

OSSAU IRATY

Pasteurized Sheep – France 7.

ALP BLOSSOM

Raw Cow – Austria 7.

COMTE FORTE DES ROUSSES

Raw Cow – France 6.

ALPHA TOLMAN FROM JASPER HILL

Raw Cow – Vermont 8.

SEASCAPE

Pasteurized Goat & Cow – California 7.

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### **HARD/NUTTY**

**PASKI SIR**

Pasteurized Sheep – Croatia 7.

**BIANCO SARDO**

Pasteurized Sheep – Italy 5.

**BOERENKAAS GOUDA**

Raw Cow – Holland 5.

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BLUE/SALTY & SWEET

COLSTON BASSETT STILTON

Pasteurized Cow – England 7.

1924 BLEU

Pasteurized Cow & Sheep – France 6.

CAVEMAN BLUE

Pasteurized Cow – Oregon 8.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.