

## conservas...

aka, tinned fish

aka, the bestest expression of seafood

**ANCHOVIES** — AGROMAR - SPAIN 26.

**OCTOPUS** — DON BOCARTE - SPAIN 35.

**SARDINES** — AR DE ARTE - SPAIN 32.

**MUSSELS** — CABO DE PEÑAS - SPAIN 27.

**BONITO** — DON BOCARTE - SPAIN 32.

SERVED WITH FILONE / LEMONS /  
MALDON SALT /  
PICKLED PEPPERS / OLIVES

## charcuterie

### COUNTRY HAM

Lady Edison — North Carolina 13.

**PROSCIUTTO DI PARMA AGED 24 MO.**

Ruliano — Parma, Italy 10.

**JAMON IBERICO DE CEBO**

Marcos Salamanca — Salamanca, Spain 12.

**FINOCCHIONA**

Smoking Goose — Indianapolis, IN 9.

**BLACK TRUFFLE MANGALISTA SALAMI**

Avant — Lard'e — Fort Calhoun, NE 14.

**SAUCISSON D'ALSACE**

Olympia Provisions — Portland, OR 12.

**HOT SOPRESSATA**

Sogno Toscano — Italy 8.

**BAROLO BRESAOLA**

Avant — Lard'e — Fort Calhoun, NE 12.

**CAÑA DE LOMO**

Marcos Salamanca — Salamanca, Spain 12.

**BEEF PANCETTA**

Avant — Lard'e — Fort Calhoun, NE 10.

## cheese

*SOFT/BLOOMY/SEXY*

**ST. STEPHEN**

Pasteurized Cow — New York 9.

**BETHMALE CHÈVRE**

Pasteurized Goat — France 10.

**QUADRELLO**

Pasteurized Buffalo — Italy 8.

*SOFT/OTHERWORLDLY*

*MIGHT ACTUALLY BE MADE*

*FROM A LACTATING UNICORN*

**LA TUR**

Pasteurized Cow / Goat / Sheep — Italy 15.

*SOFT/STINKY*

**MOONRISE**

Pasteurized Cow — Pennsylvania 14.

**MAROILLES**

Pasteurized Cow — France 10.

*PERFECTION IN BRIE*

**BRIE FERMIER**

Pasteurized Cow — France 7.

*SOFT/FUNKY/ANIMALISTIC*

**AMANTEIGADO GRANDE**

Raw Sheep — Portugal 8.

**MONTE ENEBRO**

Pasteurized Goat — Spain 9.

*SEMI-FIRM/EARTHY*

**CUMBERLAND TOMME**

Raw Cow — Tennessee 8.

*FIRM-ISH/SMOOTH-ISH*

**FINGER LAKES GOLD**

Pasteurized Goat — New York 9.

**SEVEN SISTERS**

Pasteurized Cow — Pennsylvania 8.

*FIRM/SMOOTH*

**QUICKE'S CHEDDAR**

Pasteurized Cow — England 7.

**OSSAU IRATY**

Pasteurized Sheep — France 8.

**HOCH YBRIG**

Raw Cow — Switzerland 8.

**COMTE FORTE DES ROUSSES**

Raw Cow — France 7.

*HOLY CRAP,*

*THIS IS FROM CRAZYTOWN*

**LA NOIX D'ARGENTAL**

Pasteurized Cow — France 10.

NOTE: the cheese is washed with walnut liqueur

*HARD/NUTTY*

**BIANCO SARDO**

Pasteurized Sheep — Italy 6.

**MITICA KM 39**

Pasteurized Cow — Spain 7.

**GOUDA**

Pasteurized Cow — Holland 6.

*BLUE/SALTY & SWEET*

**COLSTON BASSETT STILTON**

Pasteurized Cow — England 9.

## cheese & charcuterie combos

**JANE JACOBS\*** 74.

Two Cheeses & Two Charcuteries

**ANTHONY LISPENARD\*** 126.

Four Cheeses & Four Charcuteries

\*2 OZ. OF EACH CHEESE & CHARCUTERIE  
+ 5 YUMMY ACCOMPANIMENTS

## cheese combos

**TWO CHEESES\*** 41.

**FOUR CHEESES\*** 63.

\*2 OZ. OF EACH CHEESE  
+ 3 YUMMY ACCOMPANIMENTS

## charcuterie combos

**TWO CHARCUTERIES** 39.

**FOUR CHARCUTERIES** 67.

\*2 OZ. OF EACH CHARCUTERIE  
+ 3 YUMMY ACCOMPANIMENTS

## charcuterie wine...

aka LAMBRUSCO from Emilia-Romagna

Denny Bini,  
NV 15. (6oz.)