

cheese & charcuterie combos

JANE JACOBS

Three Cheeses + Three Meats 45.

ANTHONY LISPENARD

Five Cheeses + Five Meats 62.

HOOK & LADDER #8

Seven Cheeses + Seven Meats 78.

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.

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.

SOFT/AIRY...LIKE A SNOWBALL

LA TUR

Pasteurized Cow / Goat / Sheep – Italy 8.

SOFT/STINKY

HOOLIGAN

Raw Cow – Connecticut 8.

LANGRES

Pasteurized Cow – France 8.

SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 6.

STINKY/FIRM...LIKE MY SHOES

ALPENCHEDDAR

Raw Cow – Germany 8.

SEMI-FIRM/EARTHY/OUTLIERS

QUADRELLO

Pasteurized Buffalo – Italy 7.

MONTE ENEBRO

Pasteurized Goat – Spain 8.

APPALACHIAN FROM MEADOW CREEK

Raw Cow – Virginia 7.

cheese combos

THREE CHEESE PLATE 21.

FIVE CHEESE PLATE 34.

SEVEN CHEESE PLATE 45.

FIRM/SMOOTH

QUICKE'S CHEDDAR

Pasteurized Cow – England 6.

OSSAU IRATY

Pasteurized Sheep – France 7.

COMTE FORTE DES ROUSSES

Raw Cow – France 6.

SEASCAPE

Pasteurized Goat & Cow – California 7.

HARD/NUTTY

PASKI SIR

Pasteurized Sheep – Croatia 7.

BIANCO SARDO

Pasteurized Sheep – Italy 5.

BOERENKAAS GOUDA

Raw Cow – Holland 5.

BLUE/SALTY & SWEET

COLSTON BASSETT STILTON

Pasteurized Cow – England 7.

ROARING FORTIES

Pasteurized Cow – Australia 9.

ROGUE RIVER BLUE*

Pasteurized Cow – Oregon 12.

*MAYBE THE GREATEST CHEESE IN AMERICA

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