

tinned fish*

MACKEREL 18. SARDINES 32.

ANCHOVIES 24 AGULLAS 26

FOIE DE BACALAO 28.

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

**yes, canned / tinned / conserva fish is part of a
proper food conversation these days vs.
when I was a kid and any fish, in any can, screamed
“run & hide!” In fact, these fishies are better than
their freshly-caught, freshly-served compatriots.*

charcuterie

COUNTRY HAM

Lady Edison – North Carolina 12.

PROSCIUTTO DI PARMA AGED 24 MO.

Ruliano – Parma, Italy 10.

JAMON IBERICO DE CEBO

Marcos Salamanca – Salamanca, Spain 12.

COPPA

Smoking Goose – Indianapolis, IN 10.

FINOCCHIONA

Smoking Goose – Indianapolis, IN 9.

BLACK TRUFFLE MANGALISTA SALAMI

Avant – Lard’e – Fort Calhoun, NE 11.

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 8.

BETHMALE CHÈVRE

Pasteurized Goat – France 9.

QUADRELLO

Pasteurized Buffalo – Italy 8.

SOFT/OTHERWORLDLY

MIGHT ACTUALLY BE MADE

FROM A LACTATING UNICORN

LA TUR

Pasteurized Cow / Goat / Sheep – Italy 12.

SOFT/STINKY

MOONRISE

Pasteurized Cow – Pennsylvania 13.

PERFECTION IN BRIE

BRIE FERMIER

Pasteurized Cow – France 7.

SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 6.

MONTE ENEBRO

Pasteurized Goat – Spain 9.

SEMI-FIRM/EARTHY

CUMBERLAND TOMME

Raw Cow – Tennessee 8.

SEVEN SISTERS

Pasteurized Cow – Pennsylvania 8.

FIRM-ISH/SMOOTH-ISH

FINGER LAKES GOLD

Pasteurized Goat – New York 8.

FIRM/SMOOTH

QUICKE’S CHEDDAR

Pasteurized Cow – England 7.

OSSAU IRATY

Pasteurized Sheep – France 8.

HOCH YBRIG

Raw Cow – Switzerland 8.

ANNELIES

Raw Cow – Switzerland 9.

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 5.

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* 62.

Two Cheeses & Two Charcuteries

ANTHONY LISPENARD* 106.

Four Cheeses & Four Charcuteries

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

cheese combos

TWO CHEESES* 36.

FOUR CHEESES* 58.

*2 OZ. OF EACH CHEESE
+ 3 YUMMY ACCOMPANIMENTS

charcuterie combos

TWO CHARCUTERIES 34.

FOUR CHARCUTERIES 56.

*2 OZ. OF EACH CHARCUTERIE
+ 3 YUMMY ACCOMPANIMENTS

charcuterie wine...

aka LAMBRUSCO from Emilia-Romagna

Denny Bini,
NV 15. (6oz.)