

tinned fish*

ANCHOVIES 24. MACKEREL 18.

SARDINES (A YOUNG PILCHARD) 32.

AGULLAS (NEEDLEFISH OR GARFISH) 26.

FOIE DE BACALAO (COD LIVER) 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 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.

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.

PERFECTION IN BRIE

BRIE FERMIER

Pasteurized Cow – France 7.

THE NE PLUS ULTRA

VACHERIN MONT D’OR*

Thermalized Cow – Switzerland 75.

**you get an entire spruce-wrapped wheel...12.35oz.
YES, YES, the entire goddamn wheel of cheese...oh my!
I WILL REPEAT...you will receive a hugely BIG piece
of fromage...this ain’t a quaint 1 oz. piece.
But ohhhh what a wheel of cheese it is!*

SOFT/FUNKY/ANIMALISTIC

AMANTEIGADO GRANDE

Raw Sheep – Portugal 8.

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 9.

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.)