

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.

PROSCIUTTO SAN DANIELLE

Principe – Italy 6.

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**

### **MONTE ENEBRO**

Pasteurized Goat – Spain 8.

**FOXGLOVE** FROM TULIP TREE

Pasteurized Cow – Indiana 9.

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SEMI-FIRM/EARTHY/OUTLIERS

MONTEALVA

Pasteurized Goat – Spain 6.

APPALACHIAN FROM MEADOW CREEK

Raw Cow – Virginia 7.

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### **FIRM/SMOOTH**

### **QUICKE'S CHEDDAR**

Pasteurized Cow – England 6.

### **OSSAU IRATY**

Pasteurized Sheep – France 7.

## **cheese combos**

**THREE CHEESE PLATE** 20.

**FIVE CHEESE PLATE** 32.

**SEVEN CHEESE PLATE** 43.

### **MORE FIRM/SMOOTH**

### **ALP BLOSSOM**

Raw Cow – Austria 7.

### **COMTE FORTE DES ROUSSES**

Raw Cow – France 6.

### **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.

MIMOLETTE – 18 MONTHS OLD

Pasteurized Cow – France 7.

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### **BLUE/SALTY & SWEET**

### **COLSTON BASSETT STILTON**

Pasteurized Cow – England 7.

### **CAVEMAN BLUE**

Pasteurized Cow – Oregon 8.

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