

**Spread the Curd** @Casellula #Casellula

#cheeseyourownadventure

**SAVORY**

**SALT & VINEGAR POPCORN** / Dill/ Butter / 8

**HOUSE-MARINATED ITALIAN OLIVES** / 7

**MUSTARD MISO PICKLES** / Seasonal Vegetables / Egg / 9

**CHISTORRAS IN A BLANKET** / Mexican Crema / Radish Pico de Gringo / 11

**STUFFED PEPPADEW PEPPERS** / House-Made Mozzarella / Speck / 13

**CHARCUTERIE BOARD** / Chef’s Selection of 3 Meats / Cornichon / Dijon / Seasonal Chutney / 18

**QUESO en FUEGO** / Narragansett Creamery Grilling Cheese / Sambuca / Lemon / 17 \*\*\***Please allow at least 15 minutes**\*\*\*

**BURRATA FOR TWO** / Narragansett Creamery / Roasted Pepper / Chimichurri / Garlic Crunch / 22

**ROASTED BRUSSEL SPROUTS CACCHUATES** / Sriracha Beurre Blanc / Peanuts / 16

**SPICY KALE SALAD** / Frizzled Shiitake / Spicy Tahini Vinaigrette / Sesame / 16

**THE ROOTS** / Carrot / Parsnip / Fennel / Beet / Cippolini / Vermont Creamery Crème Fraiche / Dill / 16

**CHICKEN LIVER MOUSSE** / Poached Pear / Aged Balsamic / Toasted Baguette / 17

**ENDIVE SALAD** / Danish Blue / Pear / Macadamia Nuts / Apple Cider Vinaigrette / 16

 **MAPLE BRÛLÉED BACON** / Caramelized Butternut Squash / Buttered Apples / Frisée / 15

**ALPKÄSE TOAST** / Roasted Mushroom / White Wine / Black Bread / **\*\*Adopt-An-Alp Cheese** / 17

**THE GRILLED FRENCHIE**  / Baguette / Comté / Havarti / Caramelized Onions / Jus / 17 Add Bacon / 4

**GARY’S REUBEN** / Brooklyn Cured Pastrami / Emmenthaler / Red Cabbage Agro-Dolce / Controne Pepper Sauce / 17

**MAC AND CHEESE** / Emmenthaler / Comté / Chèvre / Lardons / Caramelized Onions / 17

**PIG’S ASS SANDWICH**™/ Emmenthaler / Shelburne Farms Cheddar / House-Made B&B Pickles / Chipotle Aioli / 19

**\*\* This cheese is handmade in Switzerland by the Müller family on Alp Arni-Schwand. This is our fourth year participating in the Adopt-An-Alp program. We’re thrilled to share this authentic Alpine cheese with you. \*\***

**SWEET**

**CHOCOLATE CAKE** /Local Heavy Cream Soak / 12

**PUCKER UP** / Sherbet / Kumquat / Lime / Lemon-Lavender / Coconut Whip / 12

**WARM SWEET POTATO CAKE** / Brown Sugar Glaze / Water Buffalo Yogurt / Buttered Pecan Ice Cream / 12

**TRUFFLES** / Chocolate / Goat Cheese / Hazelnuts / 6 truffles for 10 or 2 each

***~Chef Jennifer Scher & Pastry Chef Leigh Friend***

**COMPOSING THE CHEESE PLATE**

by Brian Keyser & Leigh Friend

Available here. Ask your server!

$22 Hardcover

\* As part of our commitment to environmental sustainability, we preserve water as much as possible. We are happy to bring you water on request.