

CHEESE & CHARCUTERIE

customize your plate!

1 item \$7

3 items \$18

5 items \$30

CHEESE LIST

Tomme de Savoie

Raw cow – France
semi-soft, firm, grassy, nutty, tangy, mushroomy

Camembert

Raw cow – Normandy
soft, rich, buttery flavor

Pont l'Évêque

Pasteurized cow – Normandy
very rich and soft cheese with a creamy and full-bodied flavor

Bleu d'Auvergne

Pasteurized cow – France
soft paste with a grassy, herbaceous, peppery, salty, pungent taste

Brillat Savarin

Pasteurized cow – Normandy
semi-soft, butter, salt and cream
with hints of mushroom, nuts and truffles

Humble Pie

Pasteurized cow and sheep – Vermont
soft, mildly pungent, meaty flavor with grassy aroma

Kunik

Pasteurized goat and cow – NY
tangy, buttery flavor, and a thick, smooth, creamy texture

Humbolt Fog

Pasteurized goat - California
creamy, light, stronger flavor near the rind

Tête De Moine

Pasteurized cow –Switzerland
semi-hard, spicy, fruity aroma

Manchego

Pasteurized sheep - Spain
fruity, grass, hay with a tangy note

CHARCUTERIE LIST

Jambon de Bayonne

cured pork ham

Coppa

cured pork shoulder sausage

Chorizo Iberico

acorn-fed, mildly spicy, pork sausage cured with pimentón

Rosette de Lyon

dry French pork sausage

Sopressatta

soft pork sausage

Smoked duck breast

cured and Hickory smoked

Duck rillettes

shredded duck leg

Pate de campagne

pork meat and liver with black pepper

Please notify your waiter if you have any food allergies