



HAMS

CURED & CELLARED MINIMUM 3 YEARS

9 ea.

AMERICAN STYLE: raw sugar | cold smoked

EUROPEAN STYLE: just salt

MEAT CELLAR SAMPLERS
DAILY SELECTIONS

CHEF'S BOARD 48

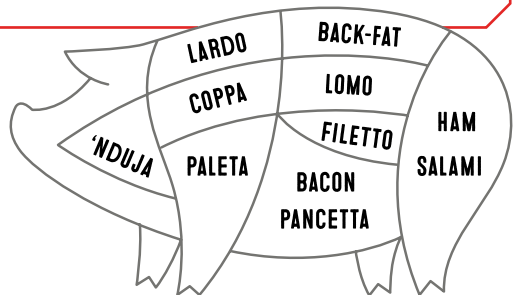
house ham | 3 cures | 4 salami | 3 cheeses | 1 paté

BUTCHER'S BOARD 28

2 cures | 3 salami | 2 cheeses | 1 paté

APPRENTICE'S BOARD 18

2 cures | 2 salami | 1 cheese | 1 paté



**ARTISAN CHEESES,
PATES & TERRINES**

5 ea.

CURES 7 ea.

COPPA

LOMO

FILETTO

LAMB PROSCIUTTO

SMOKED DUCK BREAST +2

LAMB BACON

BRESAOLA

SALAMI 5 ea.

SALAMI TOSCANO

CHORIZO ESPAÑOL

FINOCCHIO

CHESAPEAKE SAUCISSON

SALAMI ROMANO

LOUKANIK

SALAMI DIABLO

