

Cheese & Meat Boards

Comes with Dried fruit, chutney, toasted bread
See our current cheese & meat selections below

Select Three Items 18

Select Five Items 29

Select Ten Items 54

Additional cheese or meat **8**

Dress up your board with the following:

House made plum Membrillo,
Local honey, gluten free crackers or artisan crackers
\$2 each

Extra bread, fruit or chutney
\$1 each

Meat Selection

SALAME

Handmade In Maryland By Meat Crafters

Chorizo

Spanish Style Flavored With Sweet
And Smoked Paprika And Cayenne

Sopressata

Italian Style Salami, Flavored With Cloves And Black Pepper

Porcini Salami

Duroc Breed Pork Seasoned With Dried Porcini

Fennel Salami

Italian Style Salami Flavored With Fennel Pollen

HAMS & WHOLE MUSCLES

Prosciutto

Balance Of Salty, Creamy, Sweet
And Rich Earthiness

Speck

Classic Italian Smoked And Cured Ham
From Alto Adige, Italy
Made From Heritage Breed Pigs

Hot Coppa

Dry-Cured Pork Neck Spiced With Cayenne

House Made PATÉ

Hamhock Paté

Parsley, Onion, Garlic, Rosemary

Duck Paté

Duck Confit, Bourbon Soaked Cherries

Cheese Selection

SOFT & CREAMY

Briar Summit

Creamy, Raspberry Leave
Infused 3 Milk Cheese
Cow, Pasteurized
Nettle Meadow, NY

Sofia

Ash Goat Cheese
Well Balanced,
Deliciously Tangy & Grassy
Goat, Pasteurized
Capriole, IN

Mr Parker

Fresh, Mild With A Slight Tang
Goat, Pasteurized
Pipe Dreams Dairy, Pa
Local

Carolina Moon

Extremely
Milky And Buttery
Cow, Pasteurized
Four Fat Fowls, NY

FIRM

Bufarolo

Italian Style Buffalo Milk
Cheese Mild And Clean
With A Lemony Finish
Buffalo, Pasteurized
Crown Finnish Caves, NY

Noah's Arcade

Mellow With A Floral Herbaceous Finish
Sheep, Goat, Unpasteurized
Twenty Paces, VA
Local

Appalachian

Supple, Complex And Nutty
Alpine Style Cheese
Cow, Unpasteurized
Meadow Creek Dairy, VA
Local

Hook's 5 Year Cheddar

Smooth, Complex, Sharp
Cow, Pasteurized
Hook's Cheese Co, WI

Seven Sister

Aged Alpine Cheese
Meaty, Earthy, Nutty
Cow, Pasteurized
Doe Run Dairy, PA
Local

HARD

Bleu Mont Cheddar

British Style Bandage Wrapped.
Balanced Sweetness & Acidity
Cow, Pasteurized
Bleu Mont Dairy, Wi

Calvender

Slightly Sweet With Notes
Of Toast And Butter
Goat, Pasteurized
Chapel Hill Creamery, NC

Snowfields

German Butterkase Style
Bold & Savory
Cow, Unpasteurized
Saxon Creamery

Verano

Smooth, Rich, Sweeey
Sheep, Unpasteurized
Vermont Shepherds, VT

BLUE

Mad River Blue

Approachable And
Full Of Flavor
Cow, Unpasteurized
Vontrapp Farmstead, Vt

Black N Blue

Aged For At Least 120 Days.
Mild & Approachable
But Full Of Flavor
Goat, Pasteurized
Firefly Farms, Md
Local

Buttermilk Blue

Middle Of The Road Blue
Soft And A Little Tangy
Cow, Pasteurized
Roth Kase, Wi

WASHED RIND

Bathed In Victory

Mild, Floral, Tangy
Goat, Pasteurized
Firefly Farms, MD
Local

Lissome

Soft With A Deliciously Earthy
And Meaty Pungency
Cow, Pasteurized
Boxcarr Handmade Cheese, NC