



ARTISAN CHEESES



SOFT & CREAMY

ST. STEPHEN

BLOOMY-RIND CAMEMBERT CHEESE
SUPER GOOEY, MILKY, BRIGHT & CLEAN
COW, PASTEURIZED
FOUR FAT FOWL, NY

VEIGEDARTE

VEGETABLE-ASHED GOAT CHEESE
TEXTURED, COMPLEX, FLAVORFUL, BALANCED
GOAT, PASTEURIZED
AMBASMESTAS, SPAIN

CREMONT

DOUBLE-CREAM, ULTRA BLOOMY
SUPER-SOFT, AND SUPERBLY BUTTERY
COW & GOAT, PASTEURIZED
VERMONT CREAMERY, VT

TRUFFLE TRIPLE CREAM

TRIPLE-CREME WITH ITALIAN BLACK TRUFFLES
SUPER-SOFT, SAVORY, DENSE & CREAMY
COW, PASTEURIZED
CHAMPLAIN VALLEY, VT

FIRM

GRAYSON

WASHED-RIND TALEGGIO STYLE
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA
LOCAL

APPALACHIAN

MILKY, MUSHROOMY, SLIGHTLY GRASSY
ALPINE-STYLE CHEESE
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA
LOCAL

RACLETTE

SWISS RACLETTE WITH WILD HERBS
COW, UNPASTEURIZED
JUMI, SWITZERLAND

CABRA LA MANCHA

LIGHTLY WASHED, MILKY, SALTY, & FLORAL
GOAT, PASTEURIZED
FIREFLY FARMS, MD
LOCAL

HARD

ISLE OF MULL CHEDDAR

BANDAGE WRAPPED, SHARP AND CRUMBLY
COW, UNPASTEURIZED
SGRIOB-RUADH DAIRY, SCOTLAND

BIG SKY GRANA

GOUDA-STYLE CHEESE
CRUNCHY & NUTTY, AGED 24 MONTHS
COW, UNPASTEURIZED
BLEU MONT DAIRY, WI

ALPHA TOLMAN

HAZELNUT, CARAMEL, BUTTERSCOTCH
COW, UNPASTEURIZED
JASPER HILL, VT
LOCAL

PROVIDENCE

CAVE AGED TOMM-STYLE CHEESE,
EARTHY & COMPLEX
GOAT, UNPASTEURIZED
GOAT LADY DAIRY, NC

VERANO

ALPINE-STYLE CHEESE, EARTHY & COMPLEX
SHEEP, UNPASTEURIZED
VERMONT SHEPHERD, VT

COMTE

CLASSIC JURA MTN ALPINE CHEESE
EARTHY, PEPPERY, TEXTURED, TANGY
COW, UNPASTEURIZED
MARCEL PETITE, FRANCE

BLUE

BIG BOY BLUE

DENSE AND CRUMBLY, STRONG AND NUTTY
SHEEP, PASTEURIZED
CARR VALLEY, WI

VALDES BLUE

SOFT, TANGY, DEEPLY VEINED
GOAT, UNPASTEURIZED
BARN FIRST CREAMERY, VT

BLUE JAY

ROQUEFORT-STYLE BLUE CHEESE
WITH WHOLE JUNIPER BERRIES
COW, PASTEURIZED
DEER CREEK, WI



CHARCUTERIE



SALAMI

CHORIZO

SPANISH-STYLE SALAME FLAVORED WITH SWEET PAPRIKA AND CAYENNE
OLYMPIC PROVISIONS, OR

SOPRESSATA

LOMBARDIAN-STYLE SALAME, FLAVORED WITH SEA SALT, PEPPER AND GARLIC
FRA' MANI, CA

ELK SALAMI

DRY-CURED ELK, BLUEBERRY, MEAD
SMOKING GOOSE, IN

WAGYU BEEF

BLACK PEPPER, MUSTARD, CORIANDER, PAPRIKA, GARLIC
SMOKING GOOSE, IN

HAMS & WHOLE MUSCLES

LADY EDISON HAM

DRY-CURED & HICKORY SMOKED, AGED FOR TWELVE MONTHS
CHAPEL HILL, NC

COUNTRY HAM

CLASSIC VIRGINIA HAM, SALTED, COOKED, & AGED FOR 18 MONTHS
KITE'S COUNTRY HAMS, VA

COPPA

DRY-CURED PORK NECK, SPICED WITH CAYENNE PEPPER

BRESAOLA

HUNGARIAN-STYLE CURED BEEF SPICED WITH MACE, CORIANDER & CIDER

HOUSE-MADE CHARCUTERIE

SEASONAL SELECTION

ASK SERVER FOR CURRENT SELECTION
