



ARTISAN CHEESES



SOFT & CREAMY

LUMBERJACK

BOUCHERON-STYLE GOAT CHEESE
CHALKY, TANGY, GRASSY
GOAT, PASTEURIZED
OLD CHATHAM CREAMERY, NY

HUMBOLT FOG

VEGETABLE-ASHED GOAT MILK CHEESE
TEXTURED, COMPLEX, FLAVORFUL, BALANCED
GOAT, PASTEURIZED
CYPRUS GROVE, CA

ENGLISH CREAM

RICH, SILKY, MUSHROOMY & BUTTERY
CAVE-AGED REBLOCHON-STYLE
COW, PASTEURIZED
DOE RUN DAIRY, PA

CREMONT

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

FIRM

INVIERNO

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

APPALACHIAN

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

FAT CAT

MILKY, BRINEY, DENSE, COMPLEX
COW, UNPASTEURIZED
BIRCHRUN HILLS FARM, PA

CABRA LA MANCHA

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

HARD

BLEU MONT CHEDDAR

BANDAGE WRAPPED, SHARP AND CRUMBLY
COW, UNPASTEURIZED
BLEU MONT DAIRY, WI

ST. MALACHI

GOUDA-STYLE CHEESE
CRUNCHY & NUTTY, AGED 24 MONTHS
COW, UNPASTEURIZED
DOE RUN DAIRY, PA

PARTY ON

HAZELNUT, CARAMEL, BUTTERSCOTCH
COW, UNPASTEURIZED
TWENTY PACES, VA
LOCAL

PROVIDENCE

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

BLUE

BIRCHRUN BLUE

DENSE AND CRUMBLY, STRONG AND NUTTY
COW, UNPASTEURIZED
BIRCHRUN HILLS FARM, PA

BLACK & BLUE

FIRM, DEEPLY VEINED & ROBUST
GOAT, PASTEURIZED
FIREFLY FARMS, MD
LOCAL

BUTTERMILK BLUE

SOFT AND A LITTLE TANGY
COW, PASTEURIZED
ROTH KASE, WI

WASHED-RIND

GRAYSON

SMOKY, MEATY, ROBUST
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA
LOCAL



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

LAMB & ROSEMARY

DRY-CURED LAMB SALAMI WITH ROSEMARY
MEAT CRAFTERS, MD

BEEF PROVENÇAL

CHAPEL HILL FARM'S RANDALL LINEBACK HERITAGE BEEF, SALT, BLACK PEPPER
MEAT CRAFTERS, MD

CHAJARI

ARGENTINIA-STYLE SALAMI FLAVORED WITH GARLIC, NUTMEG, CLOVES, CINNAMON, AND WHOLE PEPPERCORNS
MEAT CRAFTERS, MD

HAMS & WHOLE MUSCLES

BROADBENT HAM

DRY-CURED & HICKORY SMOKED, AGED FOR TWELVE MONTHS
KUTTAWA, KY

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

LOMO

DRY-CURED PORK TENDERLOIN WITH JUNIPER, CORIANDER & CITRUS

BRESAOLA

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

SMOKED & CURED DUCK BREAST

HOUSE-MADE & TORCH FINISHED WITH HONEY; CORIANDER, STAR ANISE, BAY LEAF

HOUSE-MADE PATÉ

SEASONAL PATÉ

ASK SERVER FOR CURRENT SELECTION

DUCK PATÉ

DUCK CONFIT, BOURBON SOAKED CHERRIES