



ARTISAN CHEESES



SOFT & CREAMY

BRAD'S CROTIN

FRESH CHEESE DRIZZLED WITH HONEY
GOAT, PASTEURIZED
PIPE DREAMS, PA

SOFIA

VEGETABLE-ASHED GOAT CHEESE
GOAT, PASTEURIZED
CAPRIOLE, IN

DELICE DE BOURGOGNE

CLASSIC TRIPLE-CREAM
COW, PASTEURIZED
BURGUNDY, FRANCE

SNAPDRAGON

TRIPLE-CREAM CHEESE W/ HABANERO
COW, PASTEURIZED
TULIP TREE CREAMERY, IN

FIRM

APPALACHIAN

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

MANDALA

LIGHTLY WAHSED TOMME-STYLE CHEESE
RICH, EARTHY, MILKY
COW, UNPASTEURIZED
SAO PAULO, BRAZIL

MARIGOLD

MEXICAN-STYLE TOMME
EPAZOTE, OREGANO, & GUAHILLO CHILIES
COW, PASTEURIZED
TULIP TREE CREAMERY, IIN

HARD

PITCHFORK CHEDDAR

BANDAGE WRAPPED, SHARP AND CRUMBLY
COW, UNPASTEURIZED
TRETHOWEN BROTHERS, ENGLAND

MANCHEGO 1605

CRUNCHY & NUTTY, CLASSIC
SHEEP, UNPASTEURIZED
MANCHA, SPAIN

JÜSCHT

CLASSIC ALPINE CHEESE
EARTHY, PEPPERY, TEXTURED, NUTTY
COW, UNPASTEURIZED
GOURMINO, SWI

TALIAH

SHEEP'S MILK CHEDDAR
CAVED-AGED, EARTHY & COMPLEX
SHEEP, UNPASTEURIZED
FROMAGERIE DU PRESBYTERE, QC

BLUE

ROQUEFORT

DENSE AND CRUMBLY, STRONG AND NUTTY
SHEEP, PASTEURIZED
ROQUEFORT, FRANCE

SHROPSHIRE

STILTON-STYLE BLUE CHEESE
COW, PASTEURIZED
NEAL'S YARD DAIRY, UK

VALDES BLUE

CAVE-AGED BLUE
COMPLEX AND FRUNKY
GOAT, PASTEURIZED
BARN FIRST CREAMERY, VT

Lorem ipsum



CHARCUTERIE



SALAMI

CHORIZO

SPANISH-STYLE SALAME FLAVORED
WITH SWEET PAPRIKA AND CAYENNE

CAPOCOLLO

ITALIAN-STYLE SALAME
PORK SALAMI WITH PAPRIKA & WHITE WINE
SMOKING GOOSE, IN

RUST BELT SAUCISSON

COLD-SMOKED PORK
GARLIC, LEMON PEEL, NUTMEG
SMOKING GOOSE, IN

WAYGU BEEF SALAMI

SMOKING GOOSE, IN

SOPPRESSATA

GARLIC, BLACK PEPPER, RED WINE

HAMS & MEATS

LADY EDISON HAM

DRY-CURED & HICKORY SMOKED, AGED FOR 12 MONTHS
CHAPEL HILL, NC

PREACHER'S HAM

BBQ COUNTRY HAM
KENTUCKY

LOMO

DRY-CURED PORK LOIN
PARKIRA, CORRIANDER, FENNEL

BRESAOLA

DRY-CURED BEEF
ROSEMARY, CLOVE, RED WINE, GARLIC

PATÉ DE CAMPAGNE

HOUSE-SMOKED DUCK BREAST