



# ARTISAN CHEESES



## SOFT & CREAMY

### LUMBERJACK

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

### HUMBOLT FOG

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

### ST STEPHEN

RICH, SILKY, MUSHROOMY & BUTTERY  
TRIPLE-CREAM, LUXURIOUS, SMOOTH  
COW, PASTEURIZED  
DOE RUN DAIRY, PA

### CREMONT

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

### EMANUEL'S SHEEP LOG

BLOOMY, CLEAN SHEEP'S MILK CHEESE  
GRASSY & DENSE  
SHEEP, PASTEURIZED  
GOOT ESSA, PA

## FIRM

### BATCH #45

WASHED-RIND & CAVE-AGED TOMME  
COW, UNPASTEURIZED  
DOE RUN DAIRY, PA

### 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

### SEVEN SISTERS

HAZELNUT, CARAMEL, BUTTERSCOTCH  
COW, UNPASTEURIZED  
DOE RUN DAIRY, PA  
**LOCAL**

### PROVIDENCE

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

### MUTTERSCHAF

CAVE AGED TOMME-STYLE CHEESE,  
EARTHY & COMPLEX  
SHEEP, UNPASTEURIZED  
GOOT ESSA, PA

### INVIERNO

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

## BLUE

### EDEL BLUE

DENSE AND CRUMBLY, STRONG AND NUTTY  
COW, UNPASTEURIZED  
GOOT ESSA, 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



# 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