



ARTISAN CHEESES



SOFT & CREAMY

LUMBERJACK

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

SOFIA

ASHED-LAYED GOAT CHEESE
TEXTURED, COMPLEX, FLAVORFUL
GOAT, PASTEURIZED
CAPRIOLE FARMS, IN

LITTLE CHARDY

RICH, SILKY, MUSHROOMY & BUTTERY
CAMEMBERT-STYLE COW'S MILK CHEESE
COW, PASTEURIZED
BIRCHRUN HILLS FARM, PA

CREMONT

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

FIRM

JULIANNA

SAFFRON, CALENDULA, & HERBS DE PROVENCE
CLEAN, FRESH SEMI-FIRM INTERIOR
GOAT, PASTEURIZED
CAPRIOLE, IN

APPALACHIAN

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

COW BALE

TALEGGIO-STYLE CHEESE, EARTHY & COMPLEX
COW, UNPASTEURIZED
TWENTY PACES, VA
LOCAL

RED CAT

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

INVIERNO

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

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

BLACK SWALLOWTAIL

MANGEGO-STYLE, WHITE ALMOND, CHALKY & DRY
COW, SHEEP, & GOAT, UNPASTEURIZED
DOE RUN DAIRY, PA

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

CAMPO

SMOKY, MEATY, ROBUST
COW, PASTEURIZED
BOXCARR CREAMERY, NC

CABRA LA MANCHA

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



CHARCUTERIE



SALAMI

CHORIZO

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

SOPRESSATA

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

TRUFFLE

DUROC BREED PORK SEASONED WITH DRIED TRUFFLE
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

BRESAOLA

DRY-CURED BEEF, SPICED WITH STAR ANISE, CLOVE, & BLACK PEPPER
MEAT CRAFTERS, MD

DUCK PROSCIUTTO

DRY-CURED DUCK BREAST, SPICED WITH ROSEMARY, THYME, & BLACK PEPPER
MEAT CRAFTERS, MD

LOMO

DRY-CURED PORK LOIN, SPICED WITH CORIANDER, PAPRIKA, & FENNEL SEED

HOUSE-MADE PATÉ

LAMB PATÉ

APRICOT, PISTACHIO, MOROCCAN SPICES

DUCK PATÉ

DUCK CONFIT, BOURBON SOAKED CHERRIES
