

## PREFACE • 8 •

- I. \*Bacon & Eggs/Ginger Ketchup {4}
- II. Tempura Gouda & Grapes/Hibiscus {4}
- III. Buffalo Sweetbreads {4}



## CHEESES

3 oz 16 • 5 oz 20 • 8 oz 24

*accompanied with seasonal jams/fruits/honey*

### SOFT

- I. Coupole Goat ..... Vermont  
*Goat/Creamy/Bold/Smooth*
- II. Green Hill ..... Georgia  
*Cow/Sweet/Grassy/Brie*
- III. La Tur ..... Italy  
*Cow, Goat, & Sheep Blend  
Creamy/Grassy/Buttery/Earthy*
- I. Pyramide ..... France  
*Goat/Musky/Smooth*

### SEMI

- II. Point Reyes ..... California  
*Cow/Mellow/Sweet*
- IV. Cumberland Tomme ..... Tennessee  
*Cow/Fruity/Earthy/Slightly Tangy*
- III. Cocoa Cardona ..... Wisconsin  
*Goat/Cocoa Rubbed/Delicate*

### FIRM

- I. Cabot Clothbound ..... Vermont  
*Cow/Deep/Brothy Character/  
Salt-Caramel Finish*
- II. Midnight Moon ..... California  
*Goat/Nutty/Buttery/Caramel Finish*



## CHARCUTERIE PLATTER

• 19 •

*accompanied with mustard, pickled fruits, & vegetables*

- I. Herb Salami Chub ..... Italy  
*Pork/French Herbs/Light Salt*
- II. Chorizo ..... Spain  
*Pork/Smokey/Red Pepper/Pimentón*
- III. Spicy Calabrese ..... Italy  
*Pork/Red Pepper/Wine/Paprika*
- IV. Duck Pastrami ..... Georgia  
*Duck/Cured/Peppered/Smokey*
- V. Prosciutto ..... Italy  
*Pork/Cured/Salty*

Add Ibérico de Bellota Ham ..... Spain  
*Acorn Fed Pork/Rich/Nutty Flavor*  
• {1/2 oz} 10 Supplement •