



# ARTISAN CHEESES



## SOFT & CREAMY

### DETROIT STREET BRICK

DENSE GOAT CHEESE WITH CRACKED PEPPERCORN  
GOAT, PASTEURIZED  
ZINGERMAN'S CREAMERY, MI

### HUMBOLT FOG

ASHED GOAT CHEESE, TANGY AND GRASSY  
GOAT, PASTEURIZED  
CYPRUS GROVE, CA

### ST. STEPHEN

TRIPLE CREAM, SOFT-RIPENED  
ULTRA BLOOMY AND SUPERBLY BUTTERY  
COW, PASTEURIZED  
FOUR FAT FOWL, NY

## FIRM

### JULIANNA

TOMME DE SAVOIE STYLE CHEESE WITH  
HERBS DE PROVENCE, CALENDULA, & SAFFRON  
GOAT, PASTEURIZED  
CAPRIOLE, IN

### CABRA LA MANCHA

CLEAN, FLORAL, AND SLIGHTLY TANGY  
GOAT, PASTEURIZED  
FIREFLY FARMS, MD  
**LOCAL**

### APPALACHIAN

MILKY, MUSHROOMY, SLIGHT BUTTERSCOTCH  
ALPINE-STYLE CHEESE  
COW, UNPASTEURIZED  
MEADOW CREEK DAIRY, VA  
**LOCAL**

### SEVEN SISTERS

AGED GRUYERE-STYLE CHEESE  
MEATY, EARTHY, NUTTY  
COW, PASTEURIZED  
DOE RUN DAIRY, PA  
**LOCAL**

## HARD

### BLEU MONT CHEDDAR

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

### COUNTRY TOMME

INSPIRED BY ASIAGO, BUTTERY AND NUTTY  
COW, UNPASTEURIZED  
COULTER FARM, PA  
**LOCAL**

### ST. MALACHI

AN APLINE-STYLE CHEESE IN THE MOLD OF GOUDA  
BOLD AND SAVORY  
COW, UNPASTEURIZED  
DOE RUN DAIRY, PA  
**LOCAL**

### FELSA YEHR

MANCHEGO STYLE SHEEP MILK CHEESE  
SUPPLE, SWEET & NUTTY  
SHEEP, PASTEURIZED  
GOOT ESSA, PA

## BLUE

### BAILEY HAZEN

DENSE AND CREAMY, GRASSY AND NUTTY  
COW, UNPASTEURIZED  
JASPER HILL FARM, VT

### 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

RICH, ROBUST, BEEFY, STINKY, SEMI-SOFT  
COW, UNPASTEURIZED  
MEADOW CREEK DAIRY, VA  
**LOCAL**



# CHARCUTERIE



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## SALAMI

### CHORIZO

SPANISH-STYLE SALAME FLAVORED WITH SWEET PAPRIKA AND CAYENNE  
*SALUMI CHICAGO, IL*

### SOPRESSATA

ITALIAN-STYLE SALAME, FLAVORED WITH SEA SALT, PEPPER AND GARLIC  
*MEAT CRAFTERS, MD*

### PORCINI

DUROC BREED PORK SEASONED WITH DRIED PORCINI  
*MEAT CRAFTERS, MD*

### FENNEL

ITALIAN-STYLE SALAME, DUROC PORK FLAVORED WITH FENNEL POLLEN  
*MEAT CRAFTERS, MD*

## HAMS & WHOLE MUSCLES

### PROSCIUTTO DI PARMA

BALANCE OF SALTY, CREAMY; SWEET AND RICH EARTHINESS  
*EMILIA-ROMAGNA, ITALY*

### SPECK

CLASSIC ITALIAN SMOKED AND CURED HAM  
*ALTO ADIGE, ITALY*

### COPPA

DRY-CURED PORK NECK, SPICED WITH CAYENNE PEPPER  
*EMILIA-ROMAGNA, ITALY*

### LOMO

DRY-CURED PORK LOIN, SMOKED PAPRIKA, ROSEMARY, AND CORIANDER

### DUCK PROSCIUTTO

DRY-CURED DUCK BREAST, ROSEMARY AND BLACK PEPPERCORN

## HOUSE-MADE PATÉ

### COUNTRY PATÉ

MUSTARD & PEPPERCORN

### DUCK PATÉ

DUCK CONFIT, BOURBON SOAKED CHERRIES

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