



ARTISAN CHEESES



SOFT & CREAMY

SOFIA

ASHED GOAT CHEESE, TANGY AND GRASSY
GOAT, PASTEURIZED
CAPRIOLE FARMS, IN

GREEN HILL

DOUBLE-CREAM CAMEMBERT, SOFT-RIPENED
ULTRA BLOOMY, SUPER-SOFT, AND SUPERBLY BUTTERY
COW, PASTEURIZED
SWEET GRASS DAIRY, GA

COTTONSEED

RICH, SILKY, MUSHROOMY & BUTTERY
COW & GOAT, PASTEURIZED
BOXCARR, NC

CHEVRE

LIGHT, FLUFFY, & CHALKY
DRIZZLED WITH HONEY
GOAT, PASTEURIZED
PIPE DREAMS FROMAGE, PA

FIRM

JULIANNA

TOMME-STYLLE WITH SAFFRON, CALENDULA & HERBS
GOAT, PASTEURIZED
CAPRIOLE FARMS, IN

APPALACHIAN

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

CABRA LA MANCHA

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

NOAH'S ARCADE

MEYER LEMON CURD, SOURDOUGH, & FENNEL
SHEEP, UNPASTEURIZED
TWENTY PACES, VA
LOCAL

HARD

SEVEN SISTERS

CAVE-AGED GRUYERE-STYLED CHEESE
HAZELNUT, CARAMEL, BUTTERSCOTCH
COW, UNPASTEURIZED
DOE RUN DAIRY, PA

ST. MALACHI

GOUDA-STYLE CHEESE
CRUNCHY & NUTTY, AGED 24 MONTHS
COW, UNPASTEURIZED
DOE RUN DAIRY, PA

FELSA YEHR

MANCHEGO-STYLE CHEESE
EARTHY, SMOOTH, & SUBTLE
SHEEP, PASTEURIZED
GOOT ESSA, PA

BLUE

BAILEY HAZEN

DENSE AND CRUMBLY, STRONG AND NUTTY
COW, UNPASTEURIZED
JASPER HILL, 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

CAMPO

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

GRAYSON

BEEFY, STRONG, CARAMEL
COW, UNPASTEURIZED
MEADOW CREEK DAIRY, VA
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

PORCINI

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

CINTA

INDONESIAN FOR "LOVE", CINTA IS FLAVORED WITH LONG PEPPER, LEMON ZEST, MACE, AND LAVENDER.
MEAT CRAFTERS, MD

CHAJARI

ARGENTINIA-STYLE SALAMI FLAVORED WITH GARLIC, NUTMEG, CLOVES, CINNAMON, AND WHOLE PEPPERCORNS
MEAT CRAFTERS, MD

HAMS & WHOLE MUSCLES

SURRYANO

HICKORY-SMOKED, DRY CURED, & AGED FOR OVER 400 DAYS
EDWARDS, VA

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
SALUMI CHICAGO, IL

LOMO

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

DUCK PROSCIUTTO

DRY-CURED DUCK BREAST, ROSEMARY AND BLACK PEPPERCORN

HOUSE-MADE PATÉ

HAM HOCK PATÉ

MUSTARD & PEPPERCORN

DUCK PATÉ

DUCK CONFIT, BOURBON SOAKED CHERRIES
