





# MEATS










## HERBAL + FLORAL

		\$	QTY
1	<b>WILD FENNEL</b>  FENNEL POLLEN / CHIANTI / GARLIC	4.5	
2	<b>GREEK FENNEL-LEMON VERBENA</b>  COTTO STYLE SALAMI / SPICED / CITRUSY	4.5	
3	<b>MILANO</b>  GARLIC / WHITE PEPPER / RED WINE	4.5	


## BRIGHT

4	<b>CAMPARI ROSEMARY</b>  ORANGE ZEST / CAMPARI / ITALIAN ROSEMARY	4.5	
5	<b>FENNEL CITRUS</b>  ITALIAN DRY SALAMI / TANGERINE ZEST	4.5	
6	<b>TETE DE PHO</b>  SPICED PHO BRAISED PIG HEAD / BRIGHT / ACIDIC	4.5	
7	<b>PORK SALAMI</b>  TOASTED CORIANDER / WHITE WINE	4.5	

## SPICY HOT

8	<b>HOT SALAMI</b>  CALABRIAN / BLACK PEPPER / FENNEL SEED	4.5	
9	<b>PEPPERONI</b>  CALABRIAN / CHIANTI	4.5	
10	<b>CALABRIAN</b>  DRIED ITALIAN SALAMI / CHILES / SWEET VERMOUTH	4.5	
11	<b>SALAMI PICANTE</b>  CAYENNE / FENNEL + CORIANDER	4.5	
12	<b>SWEET HEAT</b>  PICANTISSIMO / CALABRIAN	4.5	
13	<b>RED MENAGE</b> SPREADABLE / 'NQUJA INSPIRED / FIERCE SPICE	4.5	
14	<b>MUGNANO</b>  BLACK PEPPERCORN / CALABRIAN CHILI	4.5	
15	<b>SOPPRESSATTA DI CALABRIA</b>  CURED / SWEET PEPPER / CUMIN / FENNEL	4.5	
16	<b>CAPICOLA</b>  PORK / CLOVE / PAPRIKA	4.5	
17	<b>PICKLED HALF SMOKE</b>  GERMAN SMOKED SAUSAGE / ACIDIC / MUSTARD SEED	4.5	









## SMOKY

18	<b>SPANISH CHORIZO</b>  PIMENTON / ALEPPO / CAYENNE + GARLIC	4.5	
19	<b>BIERWURST</b>  GERMAN SAUSAGE / CARDAMOM / MUSTARD	4.5	
20	<b>ANDOUILLE</b>  SMOKED SAUSAGE / CAYENNE / MACE	4.5	
21	<b>SMOKED PORCHETTA</b>  LOIN AND BELLY / BRINEY / SMOKED / COMPLEX HERBS	4.5	
22	<b>SUMMER SAUSAGE</b>  COTTO SALAMI / MUSTARD / CARAWAY	4.5	

# SNACKS

<b>MARINATED OLIVES</b> CALABRIAN CHILES / GARLIC CONFIT	4
<b>SMOKED PIMENTO CHEESE</b> GRIDDLED FLATBREAD	4
<b>PARM + HERB FRITTERS</b> ROASTED RED PEPPER RELISH	5
<b>N'DUJA STUFFED OLIVES</b> LIGHTLY FRIED	6









## SPICED

		\$	QTY
23	<b>LEBANON BOLOGNA</b>  ALL BEEF, WARM SPICES	4.5	
24	<b>SALAMI TOSCANO</b>  CLOVE / MACE / CINNAMON / PEPPER	4.5	
25	<b>SZECHUAN PEPPERCORN</b>  SICHUAN PEPPERCORN / GALANGAL / PEPPER	4.5	
26	<b>LYON</b>  QUATRE EPICE / GARLIC / WHITE PEPPER	4.5	
27	<b>SALSICCIA</b>  MACE + CORIANDER / CAYENNE	4.5	
28	<b>BASTARDO</b>  BEEF + PORK / CLOVE / CINNAMON / PEPPER	4.5	
29	<b>MORTADELLA</b>  PORK / PISTACHIO	4.5	
30	<b>BIRALDO</b>  PORK + BLOOD / GOLDEN RAISIN / PINE NUT	4.5	

## RICH + CREAMY

31	<b>CULATELLO</b>  CURED LEG / AGED 12 MONTHS	4.5	
32	<b>BRESAOLA CURED PANCETTA</b>  RICH / FATTY / DARK SPICE	4.5	
33	<b>BOURBON FIG</b>  SPREADABLE / SAVORY / BOOZEY	4.5	
34	<b>BACON LIVERWURST</b>  BACON + PORK LIVER / SMOKEY / VERY SMOOTH	4.5	

## EARTHY

35	<b>CLASSIC BOLOGNA</b>  WARM SPICES / MUSTARD	4.5	
36	<b>COPPA</b>  CURED MUSCLE / BLACK PEPPER / FENNEL	4.5	
37	<b>GENOA</b>  ITALIAN DRY SALAMI / GARLIC / RED WINE	4.5	
38	<b>LOMO</b>  SPANISH CURED PORK LOIN / PIMENTON	4.5	
39	<b>WILD BOAR PATE</b>  SPREADABLE / DRIED APRICOTS / PINE NUTS	4.5	
40	<b>COUNTRY PATE</b>  WHITE CARDAMOM, BRANDY, PISTACHIOS, CURRANTS	4.5	
41	<b>SOPPRESSA</b>  DROGA DOLCE / WHITE WINE / BLACK PEPPER	4.5	
42	<b>IRON + WINE</b>  PORK HEART + CHIANTI / LARDO	4.5	

## CHEESE

		\$	QTY
1	<b>PLEASANT RIDGE RESERVE</b> GRASSY, TANGY, CRUMBLY, RAW COW	5	
2	<b>PECORINO</b> SHARP, RICH, FIRM, PASTURIZED SHEEP	4	
3	<b>MOUNTAINEER</b> RICH, SEMI-SOFT, CARAMEL, COW	4.5	
4	<b>BRABANDER GOAT GOUDA</b> SWEET, BOURBON, CARAMEL, SLIGHTLY GOATY	4.5	
5	<b>MAD RIVER BLUE</b> BUTTERY, GRASSY, SEMI-SOFT, RAW COW	4.5	
6	<b>KUNIK</b> RICH, EARTHY, BUTTERY, GOAT & COW	4.5	