





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

## SMOKY

⑰	<b>SPANISH CHORIZO</b>  PIMENTON / ALEPPO / CAYENNE + GARLIC	4.5	
⑱	<b>ANDOUILLE</b>  SMOKED SAUSAGE/ CAYENNE / MACE	4.5	
⑲	<b>SMOKED PORCHETTA</b>  LOIN AND BELLY/ BRINEY/ SMOKED/ COMPLEX HERBS	4.5	
⑳	<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
⑳	<b>LEBANON BOLOGNA</b>  ALL BEEF, WARM SPICES	4.5	
㉑	<b>SALAMI TOSCANO</b>  CLOVE/ MACE/CINNAMON/ PEPPER	4.5	
㉒	<b>SZECHUAN PEPPERCORN</b>  SICHUAN PEPPERCORN/ GALANGAL/ PEPPER	4.5	
㉓	<b>LYON</b>  QUATRE EPICE/ GARLIC/ WHITE PEPPER	4.5	
㉔	<b>SALSICCIA</b>  MACE + CORIANDER/ CAYENNE	4.5	
㉕	<b>BASTARDO</b>  BEEF + PORK / CLOVE/ CINNAMON/ PEPPER	4.5	
㉖	<b>BIRALDO</b>  PORK + BLOOD/ GOLDEN RAISIN/ PINE NUT	4.5	

## RICH + CREAMY

㉗	<b>CULATELLO</b>  CURED LEG / AGED 12 MONTHS	4.5	
㉘	<b>BOURBON FIG</b>  SPREADABLE/ SAVORY / BOOZEY	4.5	
㉙	<b>BACON LIVERWURST</b>  BACON + PORK LIVER / SMOKEY / VERY SMOOTH	4.5	

## EARTHY

㉚	<b>CLASSIC BOLOGNA</b>  WARM SPICES/ MUSTARD	4.5	
㉛	<b>COPPA</b>  CURED MUSCLE / BLACK PEPPER/ FENNEL	4.5	
㉜	<b>GENOA</b>  ITALIAN DRY SALAMI/ GARLIC / RED WINE	4.5	
㉝	<b>LOMO</b>  SPANISH CURED PORK LOIN/ PIMENTON	4.5	
㉞	<b>WILD BOAR PATE</b>  SPREADABLE / DRIED APRICOTS / PINE NUTS	4.5	
㉟	<b>COUNTRY PATE</b>  WHITE CARDAMOM, BRANDY, PISTACHIOS, CURRANTS	4.5	
㊱	<b>SOPPRESSA</b>  DROGA DOLCE/ WHITE WINE/ BLACK PEPPER	4.5	
㊲	<b>IRON + WINE</b>  PORK HEART + CHIANTI/ LARDO	4.5	

## STAFF FAVORITES BOARD

FOUR MEATS AND ONE CHEESE PICKED BY YOUR SERVER

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## 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> SEET, 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	



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