



À LA CARTE CHARCUTERIE MENU

Create your own cheese and meat board.

CHEESE

Prima Donna (6)

Cow's milk / Holland

Firm, salty, creamy

PAIR WITH CAB, PINOT NOIR, SYRAH

Délice de Bourgogne (6)

Pasteurized cow's milk /

Bourgogne France

Creamy, earthy, rich

PAIR WITH BUBBLES, CHARDONNAY,
PINOT NOIR

Harbison (8)

Pasteurized cow's milk / Vermont

Complex, creamy, earthy

PAIR WITH BUBBLES, DRY RIESLING, OW
PINOT

P'tit Basque (8)

Pasteurized sheep milk / Basque

France

Earthy, nutty, smooth

PAIR WITH CABERNET SAUVIGNION

Comté (6)

Raw cow's milk / Jura France

Grassy, browned butter, Toasty

PAIR WITH CHARD, CAB SAV, ZIN

Manchego 4 Month (6)

Raw sheep's milk / Spain

Bright, Sharp, Nutty

PAIR WITH SAUV BLANC, MERLOT

Cheddar, Cabot (6)

Pasteurized cow's milk / Vermont

Sharp, Creamy, Rustic

PAIR WITH PINOT BLANC, CAB SAV

Ewephoria (6)

Pasteurized sheep's milk / Holland

Toasty, Robust, Nutty, Salty, Sweet

PAIR WITH DRY WHITES, MALBEC,
BORDEAUX

Parmigiano (6)

Raw cow's milk / Italy

Sharp, Savory, Salty, Complex

PAIR WITH P GRIGIO, BAROLO, CHIANTI

Smokey Blue (7)

Raw cow's milk / Wisconsin

Sweet, Smokey, Creamy and

Delicate

PAIR WITH SAV BLANC, RIESLING, CAB
SAV

Double Gloucester (6)

Raw cow's milk / England

Creamy, nutty, and mild

SYRAH, CAB AND ZIN



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MEAT

Salami Calabrese (6)

Pork / Colorado
Spicy, Paprika, Chili
PAIR WITH BARBERA, CAB SAV, CHARD,
CHENIN

Salami Fennel (6)

Pork / Colorado
Aromatic, Herbal, Savory
PAIR WITH SOAVE, OW PINOT, SB

Prosciutto di San Daniele (6)

Free Range Pork / Italy
Nutty, Delicate, Luscious, Salty
PAIR WITH SOAVE, CRISP WHITES

Speck (6)

Cured Pork / Parma Italt
Salty, mild, and earthy
PAIR WITH BUBBLES, CRISP WHITES,
BORDEAUX

Rosemary Uncured Ham (6)

Pork/Lazise, Italy
Rosemary, Savory, Salty
PAIR WITH RIESLING, MOSCATO,
CHENIN BLANC

Chorizo (6)

Pork, Andalusia Spain
Spicy, savory, and rich
PAIR WITH CHARDONNAY, SYRAH,
BUBBLES

Sopressata (6)

Berkshire Pork / New Jersey
Garlic, Black Pepper, Wine
PAIR WITH ZINFANDEL, PINOT NOIR,

Wagyu Bresaola (10)

Beef / Denver
Lean, slightly sweet, succulent
PAIR WITH CARIGNAN, CHIANTI, DRY
REDS

EXTRAS

**Nuts (8) - Cashews, Pistachios,
Almonds, Walnuts**

Mixed Olives (6)

**Dried Fruit (8) - Apricots,
Cranberries, Cherries, Seasonal**



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