

## CHEESE & CHARCUTERIE

At Vintage '78 Wine Bar we strive to offer the finest selection of Artisan and Farmstead cheeses, as well as the best selection of world-class charcuterie in the Midwest. To do this, we searched for the highest-quality products we could find from small, artisan producers. Most of our cheese and charcuterie are priced a la carte – enough of a single selection for one person (we recommend a selection of 3, similar to our wine flights). Accompaniments are also priced a la carte. We want to offer our guests the opportunity to create their own flights, or tastings as they see fit.

Our team is well-versed in all of our offerings and can help you select just the right items to fit your tastes. All of our cheese and charcuterie offerings are also available by the pound if you would like to take some home with you. Please inquire about pricing.

### ACCOMPANIMENTS

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<b>SCOTTISH HEATHER HONEY</b>	<b>6</b>	<b>TUPELO HONEY</b>	<b>8</b>
<i>Scottish Bee Company</i>		<i>One of the rarest honeys in the world, produced by bees that pollinate the White Ogeechee Tupelo tree blossoms. There are only two places to source Tupelo Honey from, the Apalachicola River basin in the Florida panhandle, and the Okefenokee Wildlife Refuge along the Georgia-Florida border.</i>	
<b>ZAMBIAN HONEY</b>	<b>8</b>		
<i>Summer &amp; Winter Honey; Zambia, Africa</i>			
<b>WILD LAVENDER HONEY</b>	<b>6</b>		
<i>Murcia, Spain</i>			
<b>MIKE'S HOT HONEY</b>	<b>3</b>	<b>HONEYCOMB</b>	<b>5</b>
<i>New York Wildflower Honey with Brazilian Chili Peppers</i>		<i>Raw Acacia Honeycomb</i>	
<b>MARCONA ALMONDS</b>	<b>4</b>	<b>OLIVES</b>	<b>3</b>
<i>Almonds from the southern coast of Málaga, Spain</i>		<i>Gordal, Manzanilla, &amp; Cuquillo; Spain</i>	
<b>ROSEMARY LAVOSH</b>	<b>3</b>	<b>TORN BREAD</b>	<b>3</b>
<i>Farm to Market</i>		<i>Farm to Market bread, warmed and torn</i>	
<b>TRIO OF MUSTARD</b>	<b>7</b>	<b>HOT GIARDINIERA</b>	<b>4</b>
<i>Dijon, Stone Ground, &amp; Triple-Crunch</i>		<i>Forward Provisions; Madison, Wisconsin</i>	
<b>CURRIED CAULIFLOWER</b>	<b>4</b>	<b>PEAR MOSTARDA</b>	<b>6</b>
<i>Forward Provisions; Madison, Wisconsin</i>		<i>Casa Forcello, Lombardy, Italy</i>	
<b>BALSAMIC GRAPES</b>	<b>4</b>	<b>DILLY BEANS</b>	<b>4</b>
<i>K.C. Canning Company</i>		<i>Forward Provisions; Madison, Wisconsin</i>	
<b>AMARENA CHERRIES</b>	<b>2</b>	<b>WILD ITALIAN STRAWBERRIES</b>	<b>3</b>
<i>Fabbri, Emilia-Romagna, Italy</i>		<i>Fabbri, Emilia-Romagna, Italy</i>	
<b>MEMBRILLO (QUINCE SPREAD)</b>	<b>3</b>	<b>PICKLED CARROTS &amp; HABANERO</b>	<b>4</b>
<i>Spanish Quince Jelly</i>		<i>Forward Provisions; Madison, Wisconsin</i>	

# CHEESE YOUR OWN ADVENTURE!

## SOFT-RIPENED OR BLOOMY-RIND CHEESES

*These cheeses have a semisoft consistency, have been surface ripened – either sprayed or exposed to molds so that they ripen from the rind inward. Their crusts are thin, white, and velvety (“bloomy”)*

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**OLD CHATHAM CREAMERY,  
NANCY’S HUDSON VALLEY  
CAMEMBERT** 7

*Hudson Valley, New York; Cow’s & Sheep’s Milk*

**VERMONT CREAMERY,  
“BONNE BOUCHE”** 9

*Vermont; Goat’s Milk*

## WASHED-RIND CHEESES

*These cheeses have rinds which are usually orange-hued and have been rubbed or washed (sometimes immersed) during the ripening process with a solution of brine, wine, beer, or brandy to promote a desirable exterior mold that is instrumental in creating the cheese’s characteristically pronounced flavor.*

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 **BREBIROUSSE D’ARGENTAL** 9  
*Rhône Valley, France; Sheep’s Milk*

**MITICA, MAHÓN** 7  
*Menorca, Balearic Islands, Spain; Cow’s Milk* 

## NATURAL-RIND CHEESES

*These cheeses have self-formed rinds. They are denser in texture than other cheeses and usually aged longer.*

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**ISIGNY STE. MERE,  
MIMOLETTE VIEILLE** 7  
*Normandy, France ; Cow’s Milk*

**RIVOIRE-JACQUEMIN,  
COMTÉ** 7  
*Jura, France; Cow’s Milk* 

## BLEU-VEINED CHEESES

*These cheeses are marbled with a bluish-green mold, and reveal visible mold cultures within their interiors.*

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**POINT REYES ORIGINAL BLUE** 6  
*Point Reyes Station, California, USA; Cow’s Milk*

**ROGUE CREAMERY,  
“CAVEMAN BLUE”** 7  
*Rogue Valley, Oregon; Cow’s Milk*

## UNCOOKED, PRESSED CHEESES

*These cheeses are made from curd that has not been heated (or “cooked”) to solidify it and are pressed to complete the drainage of whey and to achieve a specific, firm texture.*

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 **RONKARI, RONCAL** 7  
*Roncal Valley, Navarre, Spain; Sheep’s Milk*

**MILTON CREAMERY  
“PRAIRIE BREEZE”** 7  
*Milton, Iowa; Cow’s Milk*

## COOKED, PRESSED CHEESES

*These cheeses are made from curd that has been heated (or “cooked”) before pressing.*

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 **ONETIK, OSSAU-IRATY AOP** 7  
*Nouvelle-Aquitaine, France; Sheep’s Milk*

**PARMIGIANO-REGGIANO** 8  
*18-month aged; Emilia-Romagna, Italy;  
Cow’s Milk* 

*Warning: The State of Kansas Requires That We Tell You Eating Undercooked or Raw Food May Kill You!!!!*

## CHARCUTERIE SELECTIONS

### SALUMI

<b>SPRUCE &amp; CANDY SALAME</b> 6 <i>18<sup>th</sup> Street American Pale Ale, Spruce Tips, Lemon Peel</i>	<b>DELAWARE FIREBALL</b> 7 <i>Crepinette Pork Salame, Piment d'Ville, Caul Fat, Cold-Smoked</i>
<b>DODGE CITY SALAME</b> 6 <i>Pork Salame, Fennel Pollen, Pink Peppercorns</i>	<b>GIN AND JUICE SALAME</b> 6 <i>Lamb, Juniper Berries, Orange Peel</i>
<b>PALACIOS PICANTE CHORIZO</b> 6 <i>Spicy Pork Chorizo, Spain</i>	<b>STAGBERRY SALAME</b> 7 <i>Elk, Dried Blueberries, New Day Dry Mead</i>
<b>FELINO</b> 8 <i>Pork, Red Wine, Garlic, Black Peppercorns</i>	<b>ANGEL'S TRUFFLE SALAMI</b> 9 <i>Berkshire Pork Salami, Perigord Black Truffles</i>
<b>GENTILE GIANT</b> 12 <i>Wild Boar, Copper &amp; Kings' American Brandy</i>	<b>BIG RED SALAME</b> 10 <i>American Tajima Wagyu, Porcini, Big Red Wine Blend, Black Peppercorns</i>

### WHOLE MUSCLE & LARDER MEATS



<b>JAMON IBERICO DE BELLOTA - BLACK LABEL, FERMIN</b> 38 <i>Hand sliced free-range, acorn-fed 100% Iberian ham (Pata Negra)</i>	<b>JAMON IBERICO - WHITE LABEL, FERMIN</b> 18 <i>Hand sliced grain-fed 50% Iberian ham (Pata Negra x Duroc)</i>
<b>SPRUCE TIP BEEF BRESAOLA</b> 10 <i>Beef Eye of Round with Spruce Tips and Black Peppercorns</i>	<b>PROSCIUTTO DI PARMA, TANARA GIANCARLO</b> 16 <i>18-month aged Prosciutto, Italy</i>
<b>DUCK PROSCIUTTO</b> 18 <i>Magret Duck Breast, Star Anise, Allspice, Orange Peel</i>	<b>MOLINARI SPICY COPPA</b> 6 <i>Dry-cured pork shoulder, red &amp; black pepper</i>

### OTHER SPECIALTIES

<b>DUCKTRAP, SMOKED SALMON</b> 16 <i>Hand-Sliced Kendall Brook Cold-Smoked Salmon, Lemon, Capers</i>	<b>DUCK RILLETTE</b> 14 <i>Chopped Duck Confit, Warmed Brioche Bread, Crostini, Sea Salt</i>
<b>RABBIT &amp; PORK CHEEK TERRINE</b> 16 <i>Fine Rabbit Pate, Pork Cheeks, Nutmeg, White Pepper, Parsley, Pork Belly</i>	

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## HOUSE SPECIALTIES

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### **THE CHEESE CLOCK** 33

*Don't cheese your own adventure; sample all 12 cheeses with accompaniments in the ultimate cheese flight!*

### **CHEF'S CHARCUTERIE SELECTION** 35

*Assortment of 5 Charcuterie selections with accompaniments*

### **VINTAGE '78 CHEESE & CHARCUTERIE** 65

*Our Cheese Clock with an assortment of charcuterie selections and accompaniments*

### **VINTAGE '78 ULTIMATE BOARD** 85

*As above with the addition of 100% Jamón Iberico de Bellota by Fermin*

## APPETIZERS & SNACKS

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<b>SPANISH COCKTAIL MIX</b> 6 <i>Largueta Almonds, Crunchy Corn Kernels, Chickpeas, Dried Fava Beans</i>	<b>STEAK TARTARE*</b> 16 <i>Hand-Cut Hanger Steak, Shallots, Capers, Cornichons, Quail Egg Yolk, Crostini</i>
<b>TORRES CHIPS, BARCELONA</b> 6 <i>Black Truffle, Cured Cheese, Foie Gras, Sparkling Wine, or Iberian Ham</i>	<b>SPANISH OLIVES</b> 7 <i>Gordal, Manzanilla, &amp; Cuquillo Olives</i>

## SOUPS & SALADS

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<b>HEIRLOOM TOMATO SALAD</b> 14 <i>Balsamic Glaze, Basil, Sea Salt, Extra Virgin Olive Oil, Homemade Crouton Crumbles</i>	<b>CAESAR SALAD</b> 12 <i>Baby Romaine, Parmigiano-Reggiano, Croutons, Roasted Garlic Dressing</i>
<b>ARUGULA SALAD</b> 12 <i>Baby Arugula, Pecorino Romano, Lemon Vinaigrette</i>	<b>GRAY'S GREEN SALAD</b> 12 <i>Honeycrisp Apple, Dried Cranberry, Pecorino Romano, Sherry Vinaigrette</i>
<b>ROASTED TOMATO SOUP</b> 9 <i>Oven Roasted Tomatoes, Garlic, Shallots, Extra Virgin Olive Oil</i>	

### **SALAD ADD-ONS**

*Chicken – 7  
Bresaola – 7  
Smoked Salmon – 10  
Prosciutto di Parma – 10  
Iberico – White Label – 12  
Iberico de Bellota – Black Label - 20*

## PANINI & TOASTS

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<b>ULTIMATE GRILLED CHEESE</b> 15 <i>Truffle Noire, Gruyère, Muenster, &amp; Mozzarella Cheeses, Sourdough</i>	<b>BAY OF PIGS</b> 15 <i>Shaved Ham, Pulled Pork, Gruyère, Dill Pickle, Stone Ground Mustard, Sourdough</i>
<b>PESTO CHICKEN</b> 15 <i>Chicken Thigh, Fresh Mozzarella, Basil Pesto, Oven Roasted Tomatoes, Sourdough</i>	<b>MUSHROOM TOAST</b> 16 <i>Farm to Market Sourdough, Herbed Goat Cheese, Sautéed Mushroom Ragu</i>

## PASTA

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<b>HOUSEMADE PASTA</b> MKT <i>We make our pasta fresh daily !</i>	<b>MUSHROOM GNOCCHI</b> 24 <i>Organic Mushroom Fricassee, Chicken Glacé, Lemon Olive Oil</i>
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## DESSERTS

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<b>STICKY TOFFEE PUDDING</b> 11 <i>Caramel &amp; Pecans</i>	<b>GELATO &amp; SORBET</b> 7 <i>Vanilla, Coffee Chocolate Chip, Raspberry</i>
<b>“I COULDN’T POSSIBLY HAVE DESSERT...”</b> 9 <i>Guilt-Free Brownie &amp; Vanilla Gelato</i>	<b>TIRAMISU</b> 10 <i>Espresso, Mascarpone, Lady Fingers, Chocolate</i>

**HAVE YOU CONSIDERED  
DESSERT WINE?**

*We have glasses and flights available*

