



CHARCUTERIE

*Make Your Own Board - 100k ea. (unless noted)
house-made jam, garlic bread, cornichons, Dijon mustard*

PROTEIN (about 50-60g)

CHORIZO (thin sliced, pork - Spain)

COPPA ARROSTO (served warm; pork - Italy)

COUNTRY PÂTÉ (pork, Vietnam)

DUCK RILLETTES (duck - France) 150k

SALCHICHON (thin sliced, pork - Spain)

SAUCISSON SÈCHE ARTISANAL DU MASSIF CENTRAL (pork - France)

SERRANO HAM (pork - Spain)

CHEESE (about 50-60g)

BRIN D'AMOUR AUX HERBES/ FLEUR DU MAQUIS (creamy, mild, sheep - France)

CAMEMBERT (soft, mild, cow - Danish)

MILD RED CHEDDAR Coombe Castle (firm, cow - UK)

GORGONZOLA Dolce DOP (blue cheese, cow - Italy)

PECORINO ROMANO (hard, salty, sheep - Italy)

MISC.

50k ea.

CERIGNOLA & TAGGIASCA

Served Warm, mixed olives (large & small, w/ stone - Italy)

MARINATED ARTICHOKE & PIQUILLO PEPPERS Served Warm