

# CHEESE & CHARCUTERIE

1 for \$4 / 3 for \$10

## **Smokey Blue, Oregon**

This is a creamy blue cheese smoked with hazelnut shells.

## **Cotswold, English**

Double Gloucester semi-hard cheddar with chive and green onion.

## **Saint Andree, Triple Cream Brie, France**

Soft ripened, a rich and silky center, covered with a satiny edible rind.

## **Antique Gruyere, Switzerland**

This is a semi-firm cheese with a toasted complexity and floral quality.

## **Fresh Goat Cheese, Missouri**

Mild flavored and creamy texture, this cheese is coated with cracked pepper and a special blend of herbs.

## **Drunken Goat, Spain**

Soaked in port wine, giving the outside a thin purple rind.

Not too mild and not too strong.

## **Salchichon, Spain**

Made from the Spanish White Pig, this meat is speckled with fat and infused with green peppercorns.

## **Summer Sausage, Washington, MO**

Not your typical summer sausage, with hints of brown sugar, oak & spice. Its firm texture sets it apart.

## **Chorizo, Spain**

This smoky sausage has a creamy texture and lacks the spice you would expect from a Latin chorizo.

## **Iberico Pork Loin, Spain**

Cured with salt, garlic and pimentón smoked paprika, it has a rich, smoky flavor and very little fat.

## **Genoa Salami, Washington, MO**

This gamey cured meat has a firm texture, plenty of black pepper spice and hints of oak.

## **Bresaola, Lombardia, Italy**

This air dried salted beef is sweet and aromatic with a deep ruby color.

## **Rustic Pork Pâte**

A rustic pork pâte with ground pork, bacon, chicken liver and spices.