



CHARCUTERIE

SALUMI

PROSCIUTTO DI SAN DANIELE

San Daniele del Friuli, Italy 9

SWEET COPPA

Mild Coppa, Salt Lake City, Utah 6

SALAME AL TARTUFO

Creminelli, Salt Lake City, Utah 6

SOPPRASSETA

Spicy cured salami- Chicago, Illinois 6

CHORIZO

Palacios, Dried Chorizo, La Rioja, Spain 6

FINOCCHIONA

Molinari fennel salame, San Francisco, California 6

WHISKEY SALAME

Highwest Whiskey infused Salt Lake City, Utah 6

SALUMI BOARD

Marinated olives, pickled vegetables, and crostini

CHOICE OF THREE 17 | CHOICE OF FIVE 25

SALUMI AND CHEESE BOARD

Marinated olives, pickled vegetables, crostini, honey, fig jam, spiced pecans, artisan crackers

CHOOSE THREE CHEESES AND THREE MEATS 28

ARTISINAL CHEESE

PORT SALUTE ABBY

*Pasteurized cow's milk, creamy and smooth,
Loire Valley, France*

GRANA PADANO

*Cow's milk, sharp, fine granular texture,
slightly sweet, Po River Valley, Italy*

LOCATELLI PECORINO

*Sharp and briny with the acidic tinge of shoreline mist,
firm smooth and lustrous, Lazio, Italy*

MANCHEGO

*Sheep's milk, aged 12 months, buttery texture
with a distinct flavor, La Mancha, Spain*

POINT REYES BLUE CHEESE

*Milky white in color with blue-green veins throughout,
Ultra creamy texture, sweet fresh milk
with a medium-strong punch of blue flavor, California*

GRUYÈRE

Cow's milk slowly matured in cellars, Switzerland

CAMEMBERT

*Cow and Sheep's milks, creamy, soft-ripened, texture of a
triple cream with an edible rind, New York*

BEEMSTER VLASKAAS

Cow's milk, toasty, butterscotch, nutty, Holland

CHOICE OF THREE 18 | CHOICE OF FIVE 25

Accompanied by local honey, fig jam, spiced pecans, artisan crackers



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