



salumeria

a sampler of all 3 salami • piccante spicy salami • soppressata dry salami • alba white truffle salami \$14

cheese board

lager • 3 month pecorino • 10 year hook's cheddar • gruyere & honey walnuts \$12.5

ipa • prairie breeze white cheddar • point reyes bay blue • 28 month parmigiano reggiano & quince paste \$10

stout • 4 year gouda • cranberry chipotle cheddar • smoky moody blue & fig jam \$9

cheese & sausage plate

lamb sausage & 4 year gouda \$9

käsekrainer & gruyere surchoix \$8.5

andouille & cranberry chipotle cheddar \$9

chorizo & smoky goat \$9.5

salami e prosciutto

one ounce per serving

piccante salami creminelli all natural pork, spicy red peppers & paprika \$4.25

alba white truffle salami creminelli all natural pork & felino spice blend \$5.25

soppressata veneta creminelli all natural pork, aroma of garlic & red wine \$4.25

prosciutto di san daniele

italian dry cured-ham from san daniele del friuli \$4.25

sausage *sold by the piece*
all natural, gluten-free, no msg

smoked polish sausage chef martin
beef & pork filled nutmeg & ginger \$5.25

merguez lamb sausage d'artagnan
100% lamb sausage \$5.25

chorizo sausage d'artagnan, pork filled,
spicy, garlicky, smoky paprika \$5.25

käsekrainer chef martin, swiss cheese &
pork filled \$5.25

andouille sausage chef martin, pork filled,
medium spice, red pepper & sage \$5.25

artisanal & farmstead cheeses

one ounce per serving

point reyes bay blue CA, classic blue cheese,
sweet caramel finish, cow's milk \$3.75

smoky moody blue emmi roth WI, delicate blue,
hints of roasted nuts, cow's milk \$2.75

cranberry chipotle cheddar carr valley WI,
a little heat & smoky flavor, cow's milk \$2.75

10 year yellow cheddar hook's WI,
rich full flavor, cow's milk \$6

white cheddar prairie breeze milton IA,
sweet, creamy, amish raised cow's milk \$3.25

smoky goat westfield farms MA, fresh, delicate,
smoky, goat's milk \$3.25

3 milk benedictine carr valley WI, semi-soft,
truffles notes, cow, sheep & goat's milk \$2.75

4 year gouda roomano pradera holland NLD,
sweet-salty, butterscotch flavor, cow's milk \$2.75

3 month pecorino forteto toscana ITA, if you love
parmigiano you'll love pecorino, sheep's milk \$2.25

28 month parmigiano reggiano cravero ITA
tasty traditional italian aged parmesan \$3

gruyere emmi roth WI, alpine style swiss,
mellow finish, cow's milk \$3.75

cheese condiments: toasted honey walnuts \$1.75,
fig jam or quince paste \$2 or crystallized honey \$1