



Fromage

6 Month Manchego, Spain
semi firm, sheep's milk

Morbier, France
Semi - soft cow's milk cheese

12 Month Aged Mimolette, France
firm cow's milk

French Brie, Il de France, France
soft rind, ripened cow's milk cheese

Garrotxa, Mitica, Spain
firm, bloomed rind, sheep's milk

Cabra al Vino, Drunken Goat, Spain
soft sheep's milk cheese soaked in red wine

Cana de Oveja, Mitica, Spain
soft sheep's milk cheese

Panella, Mexico
soft cow's milk cheese, seared, Black Sea Salt

Charcuterie

Bresaola, Bellantani, Italy, dry cured beef

Jambon de Paris, France, French style cooked ham

Jamon Serrano Spain, Spanish dry cured ham

Rabbit & Pork Cheek Terrine Smoking Goose, Chicago
cinnamon, clove, nutmeg, ginger, & coriander

Duck & Pork Paté Canada, with Orange

Hot Smoked Wagyu Beef Bologna, Ohio
paprika, coriander, mustard

Stagberry Salame Smoking Goose, Chicago
Uncured Elk and Pork Salame, Dried Blueberry

Felino Salame Smoking Goose, Chicago
Italian style uncured salami with red wine

Salame Piccante Smoking Goose, Chicago
spicy dry cured sausage with paprika

Spanish Chorizo Smoking Goose, Chicago
Uncured Pork Salame, Sherry, Garlic, Paprika Dolce

Sopressata Toscano Italy, Pork, Sweet Dry Sausage
'Nduja Italy: Spicy Spreadable Salami

Coppa Smoking Goose, Chicago
Uncured Pork Collar, Black Pepper, Paprika

Saucisson Rouge Smoking Goose, Chicago
Uncured Pork, Espelette Pepper, Chili, Red Wine

Platters

Le Grand Plateau \$49
3 Cheeses, 3 Meats, Olives, Nuts, Bread & Butter

Fromage \$10/18/28
1, 2 or 3 Cheeses, Preserves, Nuts, Crostini

Charcuterie \$9/17/26
1, 2 or 3 Meats, Mustards, Pickles, Crackers

Hors d'oeuvre \$25
Nuts, Olives, Deviled Eggs, Cantimpalitos

Crudite \$19 Raw Vegetables, Hummus,
Charred Onion Dip, Chips, Crostini

Small Plates

Warm Italian Olives

Roasted Shallot Vinaigrette 9

Roasted Almonds, Lemon & Thyme 7

Stuffed Peppadew Peppers, Ricotta, Salumi 9

Spanish Tapa (3 pieces)

Toasted Sourdough, Spanish Sausage, Manchego
Garlic Aioli, Parsley 7

Pao de Queijo

Brazilian Cheese Bread, Fig & Orange Jam 8
Add Sliced Coppa 2

Sourdough Bread Service

Plugra Butter, Maldon, Black Volcanic Salt 10

Deviled Eggs

Green Peppercorn Dijon, Cornichons 9

Charred Onion Dip

Your Choice of Torres Patata Chips 9

Sumac Marinated Feta

Olive Tapenade, Crostini 12

Hummus, Crackers, Crostini, Raw Vegetables 11
Make it Spicy and Add Harissa 1

Cantimpalitos in A Blanket

Spanish Sausage, Pastry, Garlic Aioli 12

Escargot de Bourgogne

Herb Butter, Garlic Confit, Baguette 15

Arugula - Bresaola Salad, Citrus Vinaigrette

Red Wine Reduction 14

Bocadillo

Spanish Hot Ham & Cheese,
Serrano Ham, Manchego, Garlic Aioli,
Crispy Sourdough 15

Jambon-Beurre Baguette

Jambon de Paris
Plugra, Cornichons, Dijon 15

Don't forget to finish with our

Chocolate-Hazelnut Pot de Creme 10

Hours of Operation:

Wednesday - Saturday 2pm to 10pm
Sundays 11am - 4pm