



### PROSCUITTO

Salt-Cured Pork pork shank, dry cured, flavored with garlic, chili, smoked paprika

**\*Pair with Sage Derby**

### SPANISH CHORIZO

Spicy, fermented pork sausage

**\*Pair with Whipped Goat**

### LAMB PEPPERONI

Classic salamino picante made with lamb

**\*Pair with Red Dragon**

### SUMAC SMOKED SALMON

Smoked salmon seasoned with sumac and orange zest

**\*Pair with Brie**

### BRESAOLA

Fermented, beef tenderloin, aged in red wine

**\*Pair with Red Dragon**

### SOPPRESSATA

All pork salame with burgundy wine, bold, 3<sup>rd</sup> generation Italian-American Salumeria, Molinari

**\*Pair with Stella**

### CHEESE à la carte /9

### SAGE DERBY

Derby-Style/semi-hard, mottled green / sage-flavor/ Mild / England

### STELLA BLUE

Creamy rich, slightly spicy blue / Sharp/ Tangy / Wisconsin, USA

### MANCHEGO

Spanish sheep's milk / Mildly nutty / Rich / Semi-soft / Santa Marta

**\*Ask your server about special selections**

### EXTRAS à la carte /7

BACON JAM

France

### RED DRAGON

Cheddar blended with whole grain mustard / Creamy, buttery, spicy / England

WHIPPED PINK PEPPERCORN GOAT CHEESE SPREAD  
House-Whipped Goat's milk / Mild / Rich / Semi-soft/Subtly-Spiced

RED DRAGON  
Cheddar blended with whole grain mustard / Creamy, buttery,  
spicy / England

LE FROMAGER D'AFFINOIS  
Creamy, double cream brie with a mild, buttery flavor / Tangy /Soft

**\*Ask your server about special selections**

EXTRAS  
**à la carte /7**

BACON JAM  
OLIVE TAPENADE  
PIMENTO CHEESE  
EXTRA CRACKERS /.50  
PICKLED VEGGIES