

CHEESE & CHARCUTERIE

Locally Sourced From The Houston Dairymaids

ARTISAN CHEESE & CHARCUTERIE BOARD

cheese - *pure luck chèvre with fennel pollen (cow), baby belletoile (cow), manchego (sheep)*

meat - *san gennaro salami (pork), chorizo rioja (pork), bresaola (beef)*

accoutrements - *local honey, marcona almonds, pickles, olives, crackers and ciabatta...29, 2-3pp / 45, 3-4pp*

PIMENTO CHEESE

8-ounces, locally made, served with a slowdough pretzel...15

B.Y.O.B. BUILD YOUR OWN BOARD

Choice of One 8 • Choice of Two 15 • Choice of Three 21

CHEESE

Served with crackers, bread and honey

© GREEN HILL *firm, nutty, buttery, cow – France*

© BARELY BUZZED *semi-firm cheddar, ground coffee & french lavender, cow – Utah*

© DI STEFANO BURRATA *fresh, creamy - cow – California*

© PURE LUCK CHEVRE *fresh, fennel pollen, goat – Texas*

© GORGONZOLA DOLCE *blue, creamy, cow – Italy*

© GREEN HILL *soft, brie-style, cow – Georgia*

MANCHEGO *raw milk, sheep – Spain*

READING RACLETTE *blue, savory, salty, cow – Vermont*

© SAPORE DEL PIAVE *15-month aged, firm, rich, creamy, cow – Italy*

© LITTLE BOY BLUE *blue, smooth, sheep – Wisconsin*

© KUNIK *soft-ripened, triple-crème, goat/cow – New York*

BLACK TRUFFLE GOUDA *semi-firm, fresh Italian black truffle – Holland*

COMTE *firm, nutty, cow – France*

© BABY BELLETOILE *triple-crème brie, cow – France*

© OLD FARMDAL *firm, 9-month aged gouda, cow – Belgium*

CHARCUTERIE

Served with crackers, bread and apple-onion jam

CHORIZO RIOJA *paprika-spiced chorizo – California*

CAPRI SALAMI *red wine, italian spice – Oregon*

PROSCIUTTO DI PARMA *dry-cured ham – Italy*

SAN GENNARO SALAMINI *lightly spiced – Italy*

BRESAOLA *dry-cured beef tenderloin – Italy*

MORTADELLA *with pistachio – Spain*

ACCOUTREMENTS

STONE GROUND MUSTARD...1

PICKLES *house-made...5*

APPLE ONION JAM...3

LOCAL HONEY...1

MARCONA ALMONDS *sea salt...5*

SOUR CHERRY JAM...3

SLOWDOUGH CIABATTA...2

PISTACHIOS *shell on...5*

PRETZEL *stone mustard...5*

MARINATED OLIVES...5