

## *Cheese and Charcuterie boards*

### *Cheese Boards*

**Sharp Trio Board (#1)**                      \$38

Aged Gouda (1,000 days),  
Parmigiano Reggiano,  
Brebisruffe

**French Board (#2)**                      \$38

Saint-André, Petit Basque,  
Brebisruffe

**Soft Trio Board (#3)**                      \$38

Roquefort Papillon,  
Saint-André, Bucheron

**Goat, sheep and cow (#4)**              \$38

Bucheron, Petit Basque, Comte

**Classy Board (#5)**                      \$38

Aged Gouda (1,000 days),  
Comte, Petit Basque

### **Single Cheeses**

Aged Gouda	\$12
Comte	\$12
Petit Basque	\$12
Saint-André	\$14
Bucheron	\$14
Brebisruffe	\$16
Roquefort Papillon	\$16
Parmigiano Reggiano	\$16

**Cheese & Meat Board (#1)**              \$48

Saint-André  
Brebisruffe  
Parmigiano Reggiano  
Prosciutto  
Beef Salami                      -

**Cheese and Meat Board (#2)**              \$48

Petit Basque  
Comte  
Aged Gouda (1,000 days)  
Duck prosciutto  
Rosette De Lyon

**Charcuterie Board**                      \$38

Rosette De Lyon (pork) Beef  
Salami  
Prosciutto

### **Single Meats & Pate**

Prosciutto	\$14
Beef Salami	\$16
Rosette De Lyon	\$16
(pork) Duck Prosciutto	\$18
Duck Salami	\$18
Goose Pate	\$18