

build your own charcuterie board

4 PEOPLE - \$45
8 PEOPLE - \$85

meat

CHOOSE 3:

HOT COPPA

HOUSE-CURED SPICY
PORK SHOULDER SALUME

SWEET COPPA

HOUSE-CURED SWEET
PORK SHOULDER SALUME

PROSCIUTTO 600 DAY

A DELICATE, SWEET &
VELVETY ITALIAN HAM

CALABRESE MOLNARI

A SMOKY & MEATY SALAME
W/ NOTES OF GARLIC

HOT CAPICOLA

DELICATELY SPICY, SLIGHTLY SMOKY

accoutrements:

HOUSE JAM
WHOLE GRAIN MUSTARD
HOUSE PICKLED VEG
TANGERINE OLIVES
FRESH FRUIT

cheese

CHOOSE 3:

MITICA PECORINO

ROMANO SARDEGNA

FULL-FLAVORED, AROMATIC & SHARP

COLLIERS

WELSH CHEDDAR

DISTINCTIVE, LONG, POWERFUL &
SLIGHTLY SWEET TASTE

BELLETOILE BRIE

BLOOMY RIND, CREAMY, BUTTERY,
SMOOTH & MELLOW FLAVOR

MANCHEGO

DOP CORCUERA

FRUITY AND BALANCED
WITH A SEMI-SOFT TEXTURE

POINT REYES

BLUE CHEESE

SEMI-SOFT, MILD BLUE
WITH HINTS OF BUTTER & HAY

FLORA'S