

nibbles

charcuterie

\$28

cheese

18-month aged gouda [pasteurized cow's milk] | *beemster* | holland
triple cream brie [pasteurized cow's milk] | *st. angels* | france

meat

salumi | *il porcellino charcuterie* | berkeley, co

accoutrements

co peach preserve infused with law's whiskey 'deliciousness' preserve | *red camper* | denver
grape must mostard | *maison de choix* | france
marcona almonds
castelvetrano olives
dried strawberries
organic crackers with dried edible flowers & herbs | *flouwer co. crackers* | berkeley, co*

cheese board of the month from st. kilian's

[great with any of our wines but perfectly selected by our neighbors at st. kilian's to pair with our flight of the month]

\$20

cheese

brebrousse | *lyon, france* [sheep's milk]
bucheron | *loire, france* [goat's milk]
langres | *champagne, france* [cow's milk]
brillat savarin | *burgundy, france* [cow's milk]

meat

saucisson sec, jambon de bayonne | *france*

accoutrements

raspberry lavender jam
corn cookie
organic crackers with dried edible flowers & herbs | *flouwer co. crackers* | berkeley, co*

marinated herbed feta & olives

\$6

stuffed green olives | pitted kalamata olives | dutch feta | *flouwer co. crackers**

*gluten free crackers available upon request