

nibbles savory

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]

accoutrements

raspberry lavender jam

dried strawberries

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*

sweet

artisanal chocolate, temper chocolates denver

\$3

individual bon bon truffles [\$2.50 for 3 or more truffles]

'femme fatale' – raspberry and violet white chocolate ganache in a dark chocolate shell

'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell

'betty white' **vegan** – soft coconut cream caramel, dark chocolate shell

*gluten free crackers available upon request