

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 | *flower co. crackers* | berkeley, co

cheese board of the month from st. kilian's

\$20

cheese

creamy lion | *switzerland [cow's milk]*

cowgirl creamery 'mt. tam' triple cream | *marin county, california [cow's milk]*

blakesville 'mariana' | *wisconsin [sheep's milk]*

dutch girl aged gouda | *nebraska [goat's milk]*

meat

coppa salami

chorizo

accoutrements

tomato jam

piparra pepper

dried apricots

*organic crackers with dried edible flowers & herbs | *flower co. crackers* | berkeley, co

marinated herbed feta & olives

\$6

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

sweet

artisanal chocolate, temper chocolates denver

\$3

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