

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

board of the month from st. kilian's

\$20

cheese

'KM39' | Sheep's Milk | Galicia

'Los Cameros' | Cow/Sheep/Goat's Milk | Rioja

'Monte Enebro' | Goat's Milk | Madrid

'Zamorano' | Sheep's Milk | Castilla y León

meat

'Cecina' | Smoked & Spiced Beef | Castilla y León

'Salcichon' | Pork | Iberico

accoutrements

onion jam

dried figs

piquillo peppers

marcona almonds

*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]

'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