

nibbles

savory charcuterie

\$30

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 with law's whiskey | grape must mustard
marcona almonds | castelvetro olives | dried strawberries

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

board of the month

\$20

from our neighbors at *st. kilian's*

cheese

tomme des pyrénées | cow's milk | french pyrénées
hardegger creamery '*gallus grand cru*' | cow's milk | swiss alps
alfred le fermier | cow's milk | appalachian mountains, québec
napoléon | sheep's milk | french pyrénées

meat

debreziner salami | *pork* | germany

accoutrements

bavarian mustard | cornichon
red cabbage with apples | 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*

fresh-popped rancho gordo crimson popcorn

\$6

choice of: truffle salt with parmesan | himalayan sea salt

sweet

artisinal chocolate, temper chocolates denver

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

bon bon truffles

'black betty' – caramel center | black hawaiian lava sea salt | dark chocolate shell

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

'femme fatale' – raspberry | violet | white chocolate ganache | dark chocolate shell

*gluten free crackers available upon request