

nibbles

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 | castelvetrano olives | dried strawberries

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

board of the month

\$20

from our neighbors at *st. kilian's*

cheese

mahon | cow's milk | spain

mt roy | goat's milk | galicia, spain

abbaye de balloc | sheep's milk | basque, spain

machego | sheep's milk | spain

meat

jamon serrano | *pork* | spain

marinated herbed feta & olives

\$6

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

fresh-popped rancho gordo crimson popcorn

\$6

choice of: truffle salt with parmesan | himalayan sea salt

holm made toffee

oregon hazelnut marionberry

\$3

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