

nibbles

savory

charcuterie

\$28 18-month aged gouda [pasteurized cow's milk] | *beemster* | holland
triple cream brie [pasteurized cow's milk] | *st. angels* | france
salumi | *il porcellino charcuterie* | berkeley, co
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

\$20 four monthly rotating cheeses hand-selected in partnership with *st. kilian's cheese shop*
*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 gorda crimson popcorn

\$5 choice of:
truffle salt with parmesan | himalayan sea salt

sweet

temper chocolates | denver, co

\$3 [*\$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 in a dark chocolate shell
'queen bey' - lavender infused dark chocolate ganache in a dark chocolate shell
'red wine supernova' - sangria dark chocolate ganache in a dark chocolate shell.

*gluten free crackers available upon request