

# 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*

## sweet

### temper chocolates | denver, co

\$3 [*\$2.50 for 2 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  
'john lemon' – lemon and basil white 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