



dry-cured salamis

saucisson aux noisettes | french | sea salt & hazelnuts

saucisson d'arles | french | seasoned simply with salt

saucisson sec | french | garlic & black pepper

saucisson d'alsace | french | cinnamon, clove, allspice & nutmeg

finocchiona | italian | fennel seed & garlic

cacciatore | italian | caraway & coriander

sopressata | italian | oregano, garlic & chili flake

nola | italian | black pepper, chili flake & allspice

salchichon | spanish | paprika, clove, cinnamon & nutmeg

chorizo rioja | spanish | smoked paprika, garlic & oregano

chorizo andalucia | spanish | smoked paprika & clove

chorizo navarre | spanish | smoked paprika & cayenne

loukanika | greek | cumin, garlic & orange zest

for the slicer

salami capri | italian | garlic, black pepper, fennel, red wine, chili flake & cayenne

salami cotto | italian | garlic, fennel, chili flake & rosemary

mortadella | italian | pistachios, black peppercorns & hand-cut fatback.

capicola | italian | black pepper, fennel, coriander

rigani loukaniko | greek | oregano, garlic & orange zest

salami etna | sicily | pistachios, sea salt & lemon zest

salami el rey | spanish | sweet & smoked paprika, clove, allspice, cayenne & chili flake

bacon | salt & brown sugar rubbed pork belly smoked over apple wood

sweetheart ham | brined with juniper berries, fresh herbs, garlic & onions smoked over apple wood

landrauchschenken | rubbed with burnt sugar, fresh rosemary & juniper berries smoked over apple & hickory wood



sausage

bratwurst | *german* | *white pepper, ginger & nutmeg*

italian sausage | *italian* | *garlic, fennel & chili flake*

käsekrainer | *austrian* | *emmentaler cheese*

breakfast sausage | *sage & maple syrup*

pork frankfurter | *german* | *smoked with hickory & maple wood*

kielbasa | *polish* | *mustard seed, garlic & spices*

smoked chorizo | *spanish* | *pimentón & garlic*

french garlic | *french* | *garlic & black pepper*

pâté

pork pistachio | *herbs & pistachios*

pork rillettes | *cooked in pork fat with warming spices, ginger & thyme*

green peppercorn | *green peppercorns & red wine*

pork liver mousse | *port wine*

pork hazelnut | *hazelnuts, raw Oregon honey & cognac*

cheese

talleggio | *italy* | *pasteurized cows milk*

midnight moon | *california* | *pasteurized goats milk*

brie fermier | *france* | *pasteurized cows milk*

miticaña | *spain* | *pasteurized sheeps milk*

glacier blue | *washington* | *raw cows milk*

tomme d'estaing | *france* | *raw sheeps milk*

grossetano | *italy* | *raw buffalo milk*