

# CHARCUTERIE

**Local Cheeses + House-Cured Meats,  
served with Baguette, Crostini, House Mustard,  
Chutney, Olives + Pickled Things**

Choose Four (4) - 38  
Each Additional Selection + 7.5

## **House Charcuterie**

Duck, Orange + Rye Rillettes  
Gin, Beet + Tarragon Cured Trout  
Bison + Haskap Pâté  
Duck + Anise Prosciutto  
Black Cherry + Pistachio Chicken Mortadella

## **Local Meats**

Lamb Merguez  
Seed-to-Sausage Smoked Chorizo  
Black Truffle Salami Nero

## **Cheese**

*Tommette De l'Atelier, Fromagerie l'Atelier* (firm goat)  
*M. Émile, Fromagerie Ruban Bleu* (soft goat)  
*Isle-aux-grues 2 Years Cheddar, Fromagerie De L'isle*  
*Bleu Rébellion, Fromagerie Montebello*  
*Oka Original, Fromagerie Oka*  
*Le Fleurmier, Laiterie Charlevoix* (bloomy rind)  
*Le Festin, Fromagerie Des Grondines* (mixed rind)

## **Breads + Spreads 26**

Working Title Breads

Dips:

Harissa, Sweet Potato + Red Pepper  
Artichoke, Eggplant + Arugula  
Beet, Fennel + Balsamic

[ vegan ]