

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 *monthly pairing hand-selected in partnership with st. kilian's cheese shop*
gallus grand cru [raw cow's milk] | switzerland
quicke's cheddar [pasteurized goat's milk] | england
rosso de langa [pasteurized sheep & cow's milk] | piedmont, Italy
morbier aoc [raw cow milk] | jura, france

artichoke caprese board

\$16 carciofi romaneschi artichoke hearts with stem in olive oil | *sogno toscano* | ladispoli, lazio, italy
baby red tomatoes pomo confit | *sogno toscano* | italy
buratta alla panna [pasteurized cow's milk] | *di stefano*
balsamic vinegar 'caviar' pearls | *christine le tennier* | france
basil pesto with parmesan | *sud & so* | france
cacio e pepe taralli crackers | *mitica* | puglia, Italy
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 gordo 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*] *choice of:*
'black betty' – caramel center topped with black hawaiian lava sea salt, dark chocolate shell
'joan jett' – cabernet franc dark chocolate ganache in a dark chocolate shell
'rizzo' **vegan** – elderflower and rose water ganache in a dark chocolate shell