

Cheese & Charcuterie

- THE CITY CELLAR COLLECTION -

All of our house cured charcuterie is sourced from small family farms who pride themselves on treating the animal as it was naturally intended. No antibiotics, no hormones, and free to forage. This creates the highest quality heritage pork in the industry. I have included my own house cured offerings with some domestic and international favorites as well. Enjoy.

EXECUTIVE CHEF

Rolando Anoceto

3 pieces 18 | 5 pieces 26

served with housemade jam, pickled vegetables, truffle honey, french mustard, marinated olives and toasted housemade baguette

HOUSE CURED CHARCUTERIE

SALAME AL TARTUFO Southeast Family Farms

SOPRESSATA Southeast Family Farms

SPICY CALABRESE SALAME Southeast Family Farms

MAGRET DUCK HAM Hudson Valley, NY

TRUFFLED FOIE GRAS PÂTÉ Hudson Valley, NY
incurs a \$4 surcharge

DOMESTIC CHARCUTERIE

LA QUERCIA PROSCIUTTO AMERICANO Iowa

SMOKED WAGYU BEEF SALAME Salumeria Biellese, NY

MOLINARI PEPPERONI San Francisco, CA

WILD BOAR SALAME Salumeria Biellese, NY

IMPORTED CHARCUTERIE

SPECK HAM Alto Adige, Italy

PALACIOS, DRIED CHORIZO La Rioja, Spain

JAMON SERRANO Spain

MOCETTA, BRESAOLA PICCOLA Italy

PATA NEGRA JAMÓN IBÉRICO Spain
- available by the ounce 18 -

100% black foot pigs, free range and fed a diet of acorns. Hams are cured and air dried in caves for 3-4 years. Recognized as "the best ham in the world"



Cinco Jotas
JABUGO 1879

Cheese Selections
- ON THE OTHER SIDE -



COW'S MILK CHEESE

MIMOLETTE Lille France
sweet, smooth, with caramel fudge finish

MOSES SLEEPER Jasper Hill, VT
complex brie, rich, salty with hints of mushrooms

BRILLAT-SAVARIN Ile de France, France
triple creme, hints of mushrooms, nuts and truffles

RED DRAGON Wales, UK
buttery, rich, spicy mustard seed

**10 YEAR FARMHOUSE CHEDDAR,
HOOK'S DAIRY** Mineral Point, WS
1st place '06 american cheese society,
sharp and crumbly

MARIEKE GOUDA Thorp, Wisconsin
hollards family cheese

**TETE DE MOINE, ABBEY BELLELAY,
BERNESE** Jura, Switzerland
made by monks, beer washed rind,
served in classic florets

BLUE CHEESE

**SHROPSHIRE BLUE,
PASTEURIZED COW'S MILK** England
cross between stilton and cheshire, tangy,
sharp, sweet buttery finish

CAMBOZOLA Allgau, Germany
combination of french triple cream
and italian gorgonzola

**DOC GORGONZOLA DOLCE,
RAW COWS' MILK** Lombardy, Italy
creamy, intensely nutty and sweet

ROGUE SMOKEY BLEU Rogue Creamery, OR
sweet balanced with smoke and roasted hazelnuts

ROARING FORTIES Australia
full flavored, sweet, slightly nutty

SHEEP'S MILK CHEESE

PECORINO AL TARTUFO Mogello, Italy
voted one of the best in competitions worldwide,
sweet, delicate, infused with truffles

QUESO MANCHEGO ORO D.O. La Mancha, Spain
aged 12 months, grassy, sharp, unforgettable

LA TUR Piedmont, Italy
blend of cow, goat & sheep's milk, buttery, grassy,
hints of mushrooms, caseificio dell'Alta langa

GOAT'S MILK CHEESE

TRUFFLE TREMOR Cypress Groves, CA
soft, tangy, creamy, subtle summer truffle

BONNE BOUCHE Vermont Butter & Cheese Creamery VT
french for "good mouthful" creamy, salty, rich,
slightly pungent, sprinkled with wood ash

**DOP QUESO DE MURCIA,
THE DRUNKEN GOAT** Murcia, Spain
aged and soaked in wine giving it a fruity,
sweet flavor and smooth texture

GOAT FETA, Meredith Dairy Farms Australia
marinated in olive oil, garlic, and black peppercorns

EXTRA ACCOMPANIMENTS

**WHITE TRUFFLE HONEY
ROASTED MARCONA ALMONDS
MIXED ITALIAN OLIVES
PICKLED VEGETABLES
HOUSE MADE JAM**

each **2.5**