

# Charcuterie

Finochionna

Duck prosciutto

Pancetta Tessa

Lasso Ham

*Meat availability is subject to change*

# Artisinal Cheeses

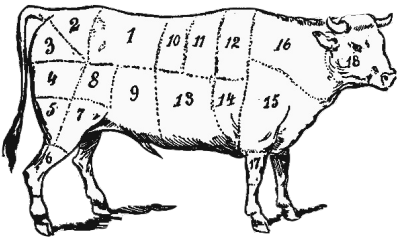
Roaring 40's : blue cheese from Australia

Talleggio : a robust from Italy

Cabbot Cloth Bound : cheddar from Vermont

*Cheese availability is subject to change*

*Our Meats include a house salad as well as your choice of two sides.*



**Poussin** : herbs de provence butter : chicken jus

**Branzino** : fines herb : lemon : pastichio oil

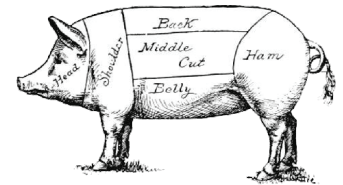
**Venison Loin** : grapes : fig vinocotto : thyme

**Green Meadow Farms Pork Chop** : pears stuffing : carmalized onion jus

**Snake River Farms Wagyu Ribeye** : bearnaise sauce

**St. Lois Pork Ribs**: mesquite

**Lamb Pie**



**Root Vegetable Gratin**: parsnips : celery : cauliflower : garlic : thyme

**Warm Salad of Roasted Local Wild Mushrooms and Farro** : balsamic glaze

**Endives au Buerre**: butter : lemon : aged goat cheese : chives.

**Sauted Watercress with Garlic Cream**: watercress : lemon : hot pepper : garlic

**Baked Stuffed Apple**: apple : walnut stuffing

**Pumpkin Bread Pudding**: butternut squash : pumpkin custard

THE **B**UTCHER  
& THE **B**REWER