

CHEESE and CHARCUTERIE

Served with house made rosemary olive oil flatbread crisps, honey mustard, and fresh seasonal berries

New England Artisanal Cheeses

\$5 each

Great Hill Blue (MA) Cow; non-homogenized raw milk blue cheese

Devine Providence (RI) Cow; Cave aged Gouda-style cheese with a natural-rind and nutty, smooth finish

Melinda Mae (CT) Cow; Brie style, pasteurized, soft ripened, bloomy rinded cheese

Camembert Seasonal (MA) Goat; soft-ripened, with a rich, buttery, nutty, mushroom flavor

North County Smoked Swiss (NH) Cow; slightly tangy, smoked Swiss cheese

Town Hill Tomme (ME) Cow; semi-soft, buttery, aged cheese, washed with Atlantic Brewing Company Brother Adams Honey Ale.

Bear Hill Aged Cave (VT) Sheep; washed-rind alpine style cheese, gently fruity and nutty, with a smooth, milky mouthfeel and a hint of sweetness

Salumi

\$7 each

Culatello The finest cut of Prosciutto di Parma, aged for more than a year

Soppressata Coarsely ground pork shoulder with herbs

Napolitana Salami Air dried salami with Mediterranean and African spices

Nduja Chili spiced, spreadable pork sausage from Calabria

Pancetta Berkshire pork belly, salt cured and spiced with black pepper, rosemary and bay leaves

Petit Jesu Course ground Berkshire pork hard salami, seasoned with red wine

Violino di Capra Cured center cut lamb, seasoned with rosemary and wine

Wild Boar Cacciatorini Trimmed wild boar shoulder blended with heirloom spices

Cheese & Charcuterie Presentation

\$50

Our garde manger chef's grand presentation of double portions of your choice of any four salumi/cheese, local honeycomb, rosemary flatbread crisps, honey mustard, fresh seasonal berries. Ideal for parties of four or more guests.

SOUPS

Soup of the Day Chef Regina's special preparation \$9

Gazpacho Local Chatham lobster, compressed watermelon, local cucumber \$10