

*** Brie de Normandie (France)**

Classic & Creamy, Soft Rind

*** Morbier (France)**

Fairly Pungent, With A Layer Of Edible Ash

*** Gouda (Holland)**

Aged 30 Months, Butterscotch Color, Hard Texture

*** Parmigiano Reggiano (Italy)**

Aged 24 Months, Classic Salty Style

*** Red Dragon Mustard & Ale Cheddar (England)**

Whole Grain Mustard Seeds & Welch Ale

*** Smoky Park 'Smoked Cheddar' (Wisconsin)**

Traditional White Cheddar with Flavors of Hickory and Undertones of Caramel

*** Deer Creek 'Extra Sharp Cheddar' (Wisconsin)**

Aged 2 Years, Classic Sharp White Cheddar, With Salt Crystals

*** Sottocenere al Tartufo (Italy)**

An Elegant Semi-Soft Truffle Cheese Following Venetian Tradition

*** Harlech Parsley & Horseradish Cheddar (England)**

Crumbly Cheddar with Parsley and Horseradish

*** Huntsman Double Gloucester & Stilton (England)**

Creamy Stilton Layered In Mellow Double Gloucester

*** Fourme d'Ambert (France)**

Classic Crumbly Pungent Blue

*** Cambozola (Germany)**

Soft Triple Cream Blue Brie

*** Cranberry & Cinnamon Fresh Goat (Canada)**

Fresh Goat Wrapped in Cranberries and Cinnamon

*** Cypress Grove 'Humbolt Fog' (California)**

Creamy & Crumbly Center With a Layer of Vegetable Ash

*** Drunken Goat (Spain)**

Semi Firm Goat Cheese Submerged In Red Wine

*** Rosey Goat (Spain)**

Firm Goat Cheese With Rosemary

*** Manchego (Spain)**

Aged 3 Months, Slightly Nutty Flavor

*** Pimento Cheese (Accent on Wine)**

A Southern Classic, Made In House

Cheeses

Genoa Salami *

Traditional Italian Salami

Rosette de Lyon *

Sweet Style French Salami

Black Pepper Dry Salami *

White Wine & Garlic Salami Rolled in Black Pepper

Chorizo *

Smoked Pork, Paprika, and Spices

Bresaola *

Air Dried Beef Tenderloin For 45 Days

Prosciutto de Parma *

Air Cured Ham

Speck *

Naturally Wood Smoked Prosciutto

Pâté de Campagne *

Country Style From Pork, Onions, Garlic & Spices

Smoked Trout Dip *

From Sunburst Trout Farm in NC

Smoked Salmon *

Classic Norwegian Smoked Salmon

Fresh Olive Tapenade *

Chef Phillippe Mediterranean Style Olive Spread

Hummus *

Blend Of Garbanzo Beans, Olive Oil, & Spices

Pickled Vegetables *

(Individual or Mixed) ●Caperberries In Vinegar ●Louisiana Pickled Okra

●Spicy Brussel Sprouts ●Cornichons or Gherkings

Olives *

Blend Of Black, Kalamata, Green, & Blonde Olives

Olive Oil *

Extra Virgin Olive Oil, Served With Bread and Herbs de Provence

●101 Sample Platter \$24●

Your Choice Of Any Three Items

●Avanced Foodie \$30●

Your Choice Of Any Four Items

●Gourmet Platter \$39●

Your Choice Of Any Five Items

●The Whole Shebang \$46●

Your Choice Of Any Six items

All Orders Will Be Served With Bread & Proper Accoutrements

Charcuteries

Chocolate Heaven \$9 GF

Fudge Like, Brownie Like, Cake Like! To not miss. Flourless.

Made By Chocolate Heaven, Highlands, NC

Classic Macaron Pack \$14 GF

Includes One of Each;

Pistachio, Raspberry, Orange, Strawberry, Caramel & Sea Salt, & Peanut Butter

Made By Christophe Chocolatier, Charleston, SC

Dark Chocolate & Caramel Sea Salt Bar \$12 GF

Dark Chocolate, Caramel, Sea Salt.

Made By Christophe Chocolatier, Charleston, SC

Chocolate Sea Salt Cookies \$11

Rich Dark Chocolate & Sea Salt. Five Cookies Per Order.

Made By Tony Rivera from Lito's Table, Summerville, SC

Seasonal Goat Cheesecake \$12

Seasonal Goat Cheesecake on Cookie Crust with Fruit Preserve

Made By Tony Rivera from Lito's Table, Summerville, SC

Classic Baklava \$8

Classic Greek Baklava

●Le Sweet Tooth●

One Dark Chocolate Sea Salt Bar

One Chocolate Heaven

One Baklava

Dried Fruits & Nuts

\$26

Desserts