

# Savory Menu

## Cheeses

### Bovine

#### **Brie de Normandie | France**

*Classic & Creamy, Soft Rind*

#### **Morbier | France**

*Fairly Pungent, w/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*

#### **Huntsman Double Gloucester & Stilton | England**

*Creamy Stilton Layered in Mellow Double Gloucester*

#### **Yancy 'Smoked Double Cream Cheddar' | New York**

*Made Exclusively for Accent on Wine, Raw Milk Aged over 9 months, then apple-wood smoked*

#### **Deer Creek 'Extra Sharp Cheddar' | Wisconsin**

*Aged 2 Years, Classic Sharp White Cheddar w/Salt Crystals*

#### **Harlech Parsley & Horseradish Cheddar | England**

*Crumbly Yellow Cheddar w/Parsley and Horseradish*

### Bovine Blue

#### **Fourme d'Ambert | France**

*Classic Crumbly Pungent Blue*

#### **Cambozola | Germany**

*Soft Triple Cream Blue Brie*

Caprine

**Cranberry & Cinnamon Fresh | Canada**

*Fresh Goat Wrapped in Cranberries & Cinnamon*

**Cypress Grove 'Humbolt Fog' | California**

*Creamy & Crumbly Center w/a Layer of Vegetable Ash*

**Black Truffle Goat | Wisconsin**

*Black Truffles Blended in Goat Cheese*

**Drunken Goat | Spain**

*Semi-Firm Goat Cheese Submerged in Red Wine*

**Rosy Goat | Spain**

*Semi-Firm Goat Cheese w/a Rosemary Rind*

Ovine

**Manchego | Spain**

*Aged 3 Months, Slightly Nutty Flavor*

**Pecorino Romano | Italy**

*Aged 9 Months, Firm & Salty in Flavor*

**Idiazabal | Spain**

*Slightly Smokey Basque Classic*

Local

**Jazzed Up Pimento Cheese | Summerville**

*Locally Made Classic Spicy Pimento Cheese*

Charcuterie

**Grass Fed Beef Salami**

*Made Exclusively for Accent on Wine, Air Dried for 45 Days, 100% Open Pasture Year-Round*

**Speck**

*Naturally Wood Smoked Prosciutto*

**Prosciutto de Parma**

*Air Cured Ham*

**Hot Soppressata**

*Rustic Dry Cured Italian Salami*

**Hot Capicola**

*Spiced Pork Shoulder*

**Rosette de Lyon**

*Sweet Style French Salami*

**Black Pepper Dry Salami**

*White Wine & Garlic Salami Rolled in Black Pepper*

**Genoa Salami**

*Traditional Italian Salami*

**Mortadella**

*Classic Salumi w/Pistachios*

**Smoked Salmon**

*Classic Norwegian Smoked Salmon*

**Olive Tapenade**

*Mediterranean Style Olive Spread*

**Hummus**

*Blend of Garbanzo Beans, Olive Oil, Honey, & Spices*

**Pâté de Campagne**

*Country Style Pork, Onions, Garlic, & Spices*

**Duck & Orange Pâté**

*Duck Pâté w/Pistachios & Grand Marnier*

**Pickled Vegetables [Select Individually or Mixed]**

- *Louisiana Pickled Okra*
- *Spanish Caperberries in Vinegar*
- *Cornichons from France*
- *Spicy Pickled Brussel Sprouts*

**Olives**

*Blend of Black, Kalamata, Green, & Blonde Olives*

**Olive Oil**

*Natural & Unrefined from California*

Platters

**101 Sample Platter \$19**

*Your Choice of Any 3 Items*

**Advanced Foodie \$25**

*Your Choice of Any 4 Items*

**Gourmet Platter \$31**

*Your Choice of Any 5 Items*

**The Whole Shebang \$36**

*Your Choice of Any 6 Items*