

# charcuterie & offal

served with breads, pickles, and condiments  
à la carte 7 ea \* three for 19 \* degustation 32

pork belly

peppercorn, fennel, and brown sugar dry cured,  
hickory smoked thick cut pork belly bacon

canadian bacon

pork loin ham, long brine and applewood smoke,  
sliced thin

cocks' combs

rooster combs braised all day in local apple cider and  
finished with butter and herbs

pork rillettes

classic pork rillettes, slow cooked shoulder, duck fat,  
quatre epices, potted and sealed

lardo

south dartmouth pork fatback, buried in salt/spices, air  
dried, sliced thin on toasts

brawn

traditional british headcheese with parsley

duck ham

pekin breast, brown sugar brine, apple smoke

guanciale

milk fed 'porcelet' piglet cheek bacon, crisped

merguez

spicy lamb shoulder and heart sausage, north african  
warm spices, preserved lemon peel

salami

60 day dry aged fennel pollen pork salami with red  
wine and orange peel

banger

irish pork sausage, white pepper, mace, and sage with  
the addition of steel cut oats

saucisson sec

pork, garlic, black pepper sausage; hung to dry 40 days,  
sliced thin, evoo

arctic char

icelandic char, long cure/press, horseradish

tasso

spicy southern style smoked pork shoulder ham,  
slice and griddled

\*\*\* all items crafted in house \* we only use naturally raised and hormone free animals for our charcuterie \*\*\*

\*\*\*our charcuterie menu is always evolving and changing. some items may not be available and/or there might be some new ones!\*\*\*

