

KETTLE BLACK

SILVERLAKE CA

CHEESE

Surfin Blue \$4

(Buffalo) Italy, Lombardia

Teleeka \$5

Tomales Farmstead Creamery 3 Milks, California Tomales Bay

Briana \$3

Jacobs & Brichford Farmstead Chese, Raw Cow Indiana

Pecorino Romano \$2

Sardina Italy, sheep's milk

Gargonzola \$2

Milan Italy, unskimmed cow's milk, blue veined

Robiola \$4

Bosina Italy, Cow's milk, and Sheep milk

CHARCUTERIE

Capocollo Di Dorman \$3

Smoking Goose, Indianapolis, IN. Cured (pork collar, paprika, white wine)

Dodge City Salame \$4

Smoking Goose, Indianapolis, IN. Cooked (pork, fennel pollen, and pink peppercorn)

Coppa \$4

Red Table Co., Minneapolis, MN. Dry Cured (pork shoulder, loin, coriander, juniper, crushed red pepper and black Pepper)

Salame Cotto \$2

Olympia Provisions, Portland, OR. Piedmont Style Salami (rosemary, chili flakes, fennel seed, black pepper, and garlic)

Sopressata Mastro \$2

Canada, Calabria Style Pressed (pork, italian spices, garlic)

Prosciutto Di Parma \$3

Parma, Italy (pork leg, sea salt, Italian air, and time)

