

Hand-crafted Artisanal Cheeses

sourced from New England Farms

Camembert

• cow • pasteurized •
a mild sweet and creamy soft cheese

Cato Corner Womanchego

• cow • raw •
medium mild, touch of sweet with a hint of fruit and nut

Roquefort Crusted Chevre

• goat • pasteurized •
tangy on the palate with a nutty finish

Cato Corner Blackledge Blue

• cow • raw •
moderately creamy, medium strong rich slightly earthy

Accoutrements

- cranberry walnut toast • dried fruit chips •
- red onion raspberry marmalade • tangerine honey •
- candied walnuts & spicy chocolate covered pistachios •

\$18

Charcuterie Board

House-Smoked Tasso

Louisiana style spice cured and smoked pork

Bresaola

salt-cured and air dried filet of beef

Saucisson Sec

hand-tied pork sausage cured for 30 days

Fennel Salami

cured and air dried with fennel pollen and seeds

Speck

cold-smoked ham aged for 6 months

Embellishments

- crusty focaccia •
- house-made caponata •
- assorted mustards •

\$21

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