

BOGADO

AVAILABLE FROM 4:00 PM - 11:00 PM

BOARDS COME WITH: LAVASH, HOUSE MADE PICKLES, JAMS,
MUSTARDS, HOUSE MADE PATE, HONEY COMB

CHOICE OF:

3 MEATS & 3 CHEESES | \$25

4 MEATS & 4 CHEESES | \$35

MEATS

PROSCIUTTO AMERICANO | LA QUERCIA – IOWA
boneless, 100% Berkshire; delicate and fruity

SALAMI AMERICANO | LA QUERCIA – IOWA
simple salami of black pepper, salt, garlic; buttery texture

COPPA | SMOOKING GOOSE – INDIANA
pork collar, whole muscle meat, cocoa powder, paprika coated

STAGBERRY | SMOOKING GOOSE – INDIANA
elk, pork fat, dried blueberries, mead

LOUKANIKI | OLYMPIA PROVISIONS – OREGON
pork, greek inspired with cumin, orange zest; sweet and bold

SALAMI COTTO | OLYMPIA PROVISIONS – OREGON
pork, coarse texture with a smooth mouthfeel, garlic, rosemary, black peppercorns

DUCK HAM | MADE IN HOUSE

TASSO | MADE IN HOUSE

CHEESES

FROMAGE BLANC | COWGIRL CREAMERY – CALIFORNIA
past. cow, organic, thick, spreadable

SARVECCHIO | SARTORI – WISCONSIN
past. cow, sweet, salty, butterscotch, domestic parmesan

REDNECK CHEDDAR | VELDHIJZEN CHEESE – DUBLIN, TEXAS
raw cow, cheddar mixed with an Austin made beer

BABY BLUE | CKC FARMS – BLANCO, TEXAS
past. goat, creamy, tangy, salty, mild

COMTE, 4 MO. | TROIS COMTOIS – FRANCE
raw cow, firm, mild, savory, great melter