












# pärCht

## charcuterie

(MELLOW TO FUNKY)

- Fermín Paleta Serrano**   
LA ALBERCA, SPAIN  
grain-fed pork shoulder delicacy + flawlessly marbled + bold +  
meaty + mild saltiness
- Volpi Bresaola**   
ST. LOUIS, MISSOURI  
tender + air-cured lean beef tenderloin + hint clove
- Molinari & Sons Sopressata**   
SAN FRANCISCO, CALIFORNIA  
pork + red pepper flake + family spices + uncured
- 'Nduja Artisans Salame Di Manzo**   
CHICAGO, ILLINOIS  
uncured Wagyu beef + fresh thyme +  
sprinkle of pepper + cabernet
- Fra' Mani Spicy Capicollo**   
BERKELEY, CALIFORNIA  
uncured + lightly smoked + red pepper  
+ cayenne + fennel seed
- il Porcellino Rosette De Lyon**   
DENVER, COLORADO  
pork + peppercorn + WoodyCreek Apple Brandy  
+ cinncomon + clove + nutmeg
- Fabrique Duck Rilette**   
HAYWARD, CALIFORNIA  
hand-chopped duck meat slow cooked in duck fat  
+ baking spices + fresh herbs
- Schaller & Weber Pork Pate**   
NEW YORY, NEW YORK  
countrystyle + tangy zing + juicy + cremini mushroom
- Fabrique Délices Truffle Mousse**   
HAYWARD, CALIFORNIA  
creamy chicken livers + black truffles +  
porcini mushrooms + sherry wine

### Meat Specials (WRITE IN)

\_\_\_\_\_

\_\_\_\_\_



### build your own board

- 
- |                   |             |                   |             |
|-------------------|-------------|-------------------|-------------|
| <b>Pick any 3</b> | <b>\$17</b> | <b>Pick any 4</b> | <b>\$20</b> |
| <b>Pick any 5</b> | <b>\$23</b> | <b>Pick any 6</b> | <b>\$26</b> |

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sprinkle of pepper + cabernet
- Fra' Mani Spicy Capicollo**   
BERKELEY, CALIFORNIA  
uncured + lightly smoked + red pepper  
+ cayenne + fennel seed
- il Porcellino Rosette De Lyon**   
DENVER, COLORADO  
pork + peppercorn + WoodyCreek Apple Brandy  
+ cinncomon + clove + nutmeg
- Rougie Duck Rilette**   
HAYWARD, CALIFORNIA  
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+ baking spices + fresh herbs
- Schaller & Weber Pork Pate**   
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