

S O C I A L 
RESTAURANT + WINE BAR

CHARCUTERIE

Bresaola 8.5
Air-dried and salt-cured Beef Loin, Italy

Rosette de Layon 8
Air-Dried, Leg of Pork Sausage, France

Speck 7
Smoked, Juniper flavored Proscuitto, Italy

Duck Rilletete 6
Shredded and chilled duck confit, Housemade

Chicken Liver Pate 5
Whipped chicken liver parfait, Housemade

CHEESE

Mozzarella 5
Housemade and hand-pulled, Soft, Cow

Quadrello di Bufala 7
Washed-rind from Lombardy, Firm, Buffalo

Ewephoria 8
Gouda-style cheese from Holland, Firm, Sheep

Verde Capra 7
Blue cheese from Lombardy, Semisoft, Goat

Pierre Robert 6
Triple Cream from Normandy, Soft, Cow

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