

## Late Night Menu

served nightly from 11pm-1am

### Cheese

(3 for \$15, 5 for \$24, 7 for \$32)

**Stravecchio Sartori** - Wisconsin - cow

**Sharfe Maxx** - Switzerland - raw cow

**Selles sur Cher** - France - goat

**Langres** - France - raw cow

**Shropshire Blue** - England - cow

**Blu di Bufala** - Italy - water buffalo

**Chef's Cheese** - changes weekly

### Charcuterie

(1 for \$6, 3 for \$15, 5 for \$24)

**Wild Boar Cacciatorini** - dry sausage

**Salumi Toscana** - peppercorn cured pork

**Finochietta Sopressata** - pork w/ fennel seed

**Spicy Coppa** - pork shoulder

**Chef's Meat** - changes weekly

### Crostini

5

Yam & Truffle Oil

Stewed Mushrooms

Smoked Sprats

Roasted Eggplant & Sweet Peppers

---

Duck Confit

granny smith apple

12

Roasted Rabbit

sweet potato puree, truffle oil

12

### Dessert

6

Cheesecake

Sweet Potato Pie

Chocolate-espresso cups

Belgian chocolate bark

San Pellegrino - 1L - 5

illy espresso - 3