

Southern Table Boards

Gluten Free, Vegan and Keto Options Available on Request



CHEESE AND MEAT SELECTION

Cheese

SHEEP

- Southern Table Feta

COW

- Southern Table Garlic Montasio
- Southern Table Mozzarella
- Southern Table Smoked Fontina or Unsmoked
- Southern Table Aged Gouda
- Southern Table Pepper Jack
- Smoked Bleu
- Big Block
- Prairie Alpine
- Brie

GOAT

- Southern Table Goat Gouda

MIXED MILK- GOAT, SHEEP AND COW

- Menage Semi-Soft

VEGAN

- House-made seasonal soft cheeses

Cured Meats

PORK

- Salami
 - Genoa
 - Finoccionio
 - Secchi
 - Picante
 - Herbs de Provence
- Chorizo
- Spicy Prosciutto Spread
- Calabrese
- Capicola

BEEF

- Bresaola

FORMAGGIO \$15/ 18/ 22 (CN, VG)

Selection of 3 cheeses or Chef's Choice, paired with olives, nuts, fruit, house-made preserves, pickles, crackers and bread from Boulevard Bread Co.

CHARCUTERIE \$22/ 28/ 35 (CN)

Selection of 3 cheeses and 3 meats or Chef's Choice, paired with olives, nuts, fruit, house-made preserves, mustard pickles, crackers and bread from Boulevard Bread Co.

