

Brugge brasserie

Charcuterie and Fromage

all plates include crostini, fruit, nuts & specially selected accompaniments

Chef's choice

Cheese Plate

Three fine cheeses collected with fruit, nuts & crostini \$18

Charcuterie

Medley

Chef selection of artisan cheese, pâté & sausages \$18

Sausage Board

Artisan cured meats & sausages with boutique mustards \$19

Your choice

1 selection \$8 / 2 selections \$13 / 3 selections \$18 / 4 selections \$21

Charcuterie

WHISKEY Creminelli artisan salami & High West Distillery's Sons of Bourye come together for a uniquely delicious take on salami (UT)

PANCETTA TESA pork belly cured with bay leaves, garlic, nutmeg & peppercorns (Smoking Goose, IN)

CITY HAM brined under organic spices & smoked over hickory & fruitwood (Smoking Goose, IN)

SPANISH CHORIZO house-made pork sausage seasoned with pimentón & smoked

HOUSE PÂTÉ chicken liver pâté with Madeira wine, rosemary & cherry-fig jam

Fromage

SNAPDRAGON creamy mold-ripened whole milk cow's cheese with habaneros (Tulip Tree Creamery, IN)

TEAHIVE cheddarlike paste with a black tea & bergamot-rubbed rind (Beehive Cheese Co, UT)

BEEMSTER GOAT GOUDA pale, smooth & semi-soft; aged 4 months to be refreshing, sweet & full of flavor (Holland)

SAN SIMON DOP slightly Spanish semi-firm, elastic cow's cheese smoked over birch wood; medium smokiness with a creamy & luscious finish

ON DECK: Chiraboga Blue

raw milk cheeses indicated by (r) · Brugge plays favorites with local farmers and artisans when possible