

Reserve

BUILD YOUR OWN BOARD

Curated Selections - All boards will be served with Specialty Crackers & Crostinis

Your choice of 2 charcuterie meats, 2 cheeses & 2 accompaniments | 16

Your choice of 4 charcuterie meats, 3 cheeses & 2 accompaniments | 24

DRIED & CURED MEATS

Prosciutto di Parma - Leoncini

Prosciutto Del Duca

Serrano Ham - El Cerro

Duck Fennel Sausage

Lamb Merguez Sausage

Soppressata Veneto Salami

Salame Tartufo

Calabrese Salami (Spicy)

Cerveza Seca - Dry Beer Salami

Chorizo Seco

Pistachio Mortadella

FoziGrass Terrine

Boar Saucisson

Smoked Duck Breast

Truffle Liver Pate

DOMESTIC & IMPORTED CHEESES

FlagShip Reserve - USA

Crottin-Goat 3 weeks Aged - Michigan

Extra Sharp Cheddar - Michigan

Humboldt Fog Grande - USA

Old Fashioned Pinconning - Michigan

Blue Cheese (Green Island) - Denmark

Collier's Cheddar 18 months - England

King Ludwig Beer Cheese - Germany

Beemster Royal Wheel - Holland

Gorgonzola Dolceverde DOP - Italy

Parmigiano Reggiano - Italy

Mahon DOP Caved Aged - Spain

Gruyere Natural - Switzerland

Fourme D'Ambert - France

Chaumes - France

ACCOMPANIMENTS

Glazed Figs

Onion Marmalade

Orange Marmalade

Mustard Seed Gastrique

Mediterranean Olives

Castel Vetrano Olives

Pickled Cornichons

House-Pickled Vegetables

Anchovy Tapenade

Roasted Artichokes

Piquillo Peppers

Sauerkraut

Spicy Grainy Mustard

Michigan Apple Mustard

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

Reserve

PRIVATE SELECTION

FARMER'S SELECTION

Venison Cherry Sausage, Pheasant Terrine, Fig & Apricot Jam, Old-Fashioned Pinconning Cheese, Michigan Extra-Sharp Cheddar, B&B Pickles, Onion Marmalade and Specialty Crackers | 14

ANTIPASTI

Prosciutto Di Parma, Salame Tartufo, Soppressata Veneto Salami, Glazed Figs, Parmigiano Reggiano, Roasted Artichokes and House-made Crostinis | 16

TASTE OF SPAIN

Serrano Ham, Cerveza Seca Salami, Mahon DOP Caved Aged, Mediterranean Olives, Mustard Seed Gastrique and House-made Crostinis | 16

RESERVE BOARD

Calabrese Salami, Truffle Pate, Crottin-Goat Cheese, XTR Sharp Cheddar, Onion Marmalade, House-pickled Vegetables and House-made Crostinis | 17

GERMAN HERITAGE

Lamb Merguez Sausage, Duck Fennel Sausage, King Ludwig Beer Cheese, Sauerkraut, Spicy Grainy Mustard and Specialty Crackers | 16

DESSERT

Indulge from any of our Specialty Desserts from traditional Petit Fours to Personal Desserts

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