

~The Muse~  
Charcuterie Tapas Wine

CHEESE

*Brie*

originated in Seine-et-Marne, France, and is a soft farmhouse cheese. The flavor of brie is rich, buttery, fruity, and increasingly earthy with age

*Cherry Cheddar*

handcrafted White Cheddar with bursts of sweet & tangy Door County cherries, straight from Wisconsin

*Champagne Cheddar*

unique cheese that combines the rich, creamy texture of cheddar with the subtle fruitiness of champagne

*Horseradish Cheddar*

full bodied taste of cheddar with the tangy taste of horseradish

*Mediterranean Cheddar*

Perfect twist on traditional-aged cheddar with a blend of mediterranean herbs; dried tomato granules & basil

*Hickory Smoked Bourbon Gouda*

all-natural smoked cheese, not a processed cheese like most smoked Gouda. Our Gouda is smoked naturally, with no liquid-smoked flavoring

*Goat Gouda*

Perfect blend of a rich, nutty gouda with the tang of an aged goat milk cheese

*Manchego*

mild, zesty taste with rich, nutty, slightly salty finish

*Stilton with Blueberries*

founded in 1912 as a farmer's co-operative, they use milk used from farms in the UK to make into white Stilton, ready at a few weeks old, it is mild and creamy and is perfect for blending with dried fruit

MEAT

*Black Pepper Salami*

delectable delicacy is a type of Italian dry-cured pork that is seasoned with a blend of spices and then aged to perfection

*Genoa Salami*

made with pork, wine, garlic, salt, and pepper. It has a tangy fermented flavor and is one of the more popular varieties of salami in the US

*Cantimpalo Chorizo*

made from fresh white and pork meats that are seasoned with salt and paprika as basic ingredients, garlic and various spices such as oregano are added

*Beef Summer Sausage*

naturally hardwood smoked in vertical smokehouses. Small white whole peppercorns included.

*Hot Honey Summer Sausage*

Bold twist on a classic, blending the traditional smokiness of premium and beef sausage with the sweet heat kick of hot honey

*Prosciutto*

Authentic Italian way with pork and sea salt; sliced thinly & known for its pleasant edge of saltiness & distinctive sweet flavor with a creamy & buttery texture

