



Notre Charcuterie Maison

Pâté albigeois	<i>Country-style pork pâté</i>
Gâteau au foie de volaille	<i>Smooth chicken liver terrine</i>
Terrine au poivre vert	<i>Terrine of duck livers and pork with green peppercorns</i>
Saucisse au jambon	<i>Large sausage of smoked ham, pork forcemeat and herbs</i>
Saucisse lyonnaise	<i>Lyon-style sausage with pork and pistachios</i>
Rillettes de porc	<i>Slow cooked pork, mixed with spices and its own fat</i>
Langue de bœuf	<i>Beef tongue, spice brined, simmered in stock and pressed</i>
Terrine au boudin noir	<i>Pork blood terrine made with cream and eggs</i>

La Charcuterie Artisanale

Saucissons séchés à l'huile	<i>Bavarian Meats air dried country sausage marinated in-house with olive oil and chilies</i>
Jambon de Bayonne	<i>Air cured ham from the French Basque countries</i>
Jambon de Paris	<i>Paris-style boiled ham</i>
Columbus Crespone	<i>Air dried pork-red wine sausage from San Francisco</i>
Zoe's Meats salami	<i>Natural casing air dried pork salami made in Santa Rosa</i>

Grande Assiette	\$15.50
<i>Full sized plate with up to 5 items of your choice, <u>or</u> the Chef's selection of 8 different items, served with cornichons</i>	
Petite Assiette	\$8.75
<i>Half sized plate with up to 3 items of your choice, served with cornichons</i>	
Les tartines	\$9.50
<i>Open faced sandwich on country bread with mustard, cornichons and your choice of charcuterie board <u>or</u> with warm chèvre, butter and cornichons</i>	

**A service charge of 20% will be added to your bill, 100% of which goes to our service & kitchen staffs
15.9% is paid directly as commissions and 4.1% is retained for wage increases
If you feel your service experience does not warrant this charge, please ask to have it removed**

†Washington's Health Department warns that raw or undercooked foods may increase your risk of food borne illness.
Many dishes contain ingredients not listed on the menu. Please let us know if you have allergies or food sensitivities.