

# the Belmont

Choice of 2- \$18.00  4- \$24.00  6- \$30.00

## Meats

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- Lamb Prosciutto - Lamb seasoned with rosemary and wine
- Speck - Open air smoked prosciutto from Italy
- Rust Belt - Cold smoked salami with garlic and lemon zest
- Hot Coppa - Pork rubbed with peppers and dry aged for subtle heat
- Rosette de Lyon - French style salami with wine and clove
- Bresaola - Black Angus top round sliced paper thin

## Cheeses

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- Ubriacone - Italy. Soft, cow's milk aged in Italian wines
- Moliterno al Tartufo - Italy. Firm, lovely fresh truffle flavor
- Belletoile - France. Soft, rich, buttery triple cream
- Roomano Pradera - Holland. Hard, butterscotchy, sweet and salty
- Idiazabal - Spain. Goat's milk. Firm, smoky and sharp
- Barely Buzzed - Utah. Cheddar aged in Turkish coffee grounds

## Sweet & Savory Home-made Pop Tarts

- \$10.00 Brie, Raspberry Preserve, Almonds
- Mac-N-Cheese, Sweet Peas, Smoked Prosciutto
- Whipped sweet potatoes, marshmallow, pecans
- Biscoff English Butter Cookie
- Nutella and Banana
- Special Agent Cooper's Cherry Pie