

# RIVER × ROAST

Chef's Offerings: August 2019

## CHARCUTERIE

Served with Pickles, Fruit Preserves, Mustard, Sourdough  
18 - 3 Selections / 31 - 5 Selections

•

### **CHICKEN LIVER MOUSSE** / *Housemade*

Chicken liver sautéed and pureed with salt, pepper and shallots

### **MORTADELLA** / *Local*

silky smooth emulsified pork with cubes of house-cured back fat, cinnamon, and black peppercorns

### **FINOCCHIONA** / *Local*

Tuscan pork salami seasoned with fennel seeds, fennel pollen, and Chianti wine

### **COPPA PICCANTE** / *Local*

Pork collar with hot Calabrian pepper, black Tellicherry pepper, and fennel pollen

### **SOPPRESSATA** / *Local*

Calabrian style spicy salami seasoned with imported Calabrian peppers

### **SPECK** / *Local*

Smoked Mountain Ham prepared with black pepper, garlic, rosemary, bay, thyme, and smoked in sessions as it dries

### **'NDUJA** / *Local*

Spicy, spreadable pork salami originating from Calabria with peppers and sea salt

## OYSTERS

Traditional Accoutrements  
18 half dozen / 36 dozen

•

### **ON THE HALF SHELL**

Choose from our rotating selection of East & West coast oysters, shucked to order and served over ice chips

