Brugge brasserie

Charcuterie and Fromage

Cheese Plate

Three fine cheeses collected with fruit, nuts & crostini $18

Charcuterie Medley

Chef selection of artisan cheese, pâté & sausages $18

Sausage Board

Artisan cured meats & sausages with boutique mustards $19

Construct your plate

1 selection $8 / 2 selections $13 / 3 selections $18 / 4 selections $21

Charcuterie

PORK RILLETTES house-made from pork shoulder, capped with duck fat & garnished with pickled plum

SPANISH CHORIZO all-natural dry cured Spanish pork salame seasoned with sweet smoked paprika (Palacios, Spain)

CITY HAM brined under organic spices & smoked over hickory & fruitwood (Smoking Goose, IN)

TARTUFO a delicate earthy aroma from the addition of summer truffles mingles with all-natural pork & a simple spice blend (Creminelli Fine Meats, UT)

COPPA pork butt dry cured with cane sugar & chilis (Smoking Goose, IN)

Fromage

BAY BLUE a rustic-style blue with mild flavor & a salted caramel finish (Point Reyes Farmstead Cheese Co., CA)

OCOOCH MOUNTAIN (r) multi-award-winning mountain style firm sheep's cheese washed throughout cave aging; nutty, grassy & lightly funky (Hidden Springs Farm, WI)

MIMOLETTE semi-firm French classic made in the tradition of a Dutch Edam; salty, nutty & sweet with notes of butterscotch

BRUDER BASIL Trappist recipe semi-soft Bavarian cheese smoked over beech wood

raw milk cheeses indicated by (r) · Brugge plays favorites with local farmers and artisans when possible