

Our housemade meats- Pork is principally berkshire, all local (Olympic peninsula farms), all free range, all Natural
 lamb/Mutton is from Wolftown on Vashon Beef is grass fed from local farms (c

all house made

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bacon	\$ 12.00	
bacon dogs	\$ 10.00	
bacon burgers	\$ 12.00	
pastrami	\$ 14.00	
Smoked Ham	\$ 14.00	
Swinery Forest Ham	\$ 16.00	
toulouse sausage	\$ 10.00	
chorizo	\$ 10.00	
merguez	\$ 12.00	
brats	\$ 10.00	
rosemary brown sugar breakfast	\$ 10.00	
sweet italian	\$ 10.00	
morcilla	\$ 12.00	
Coppa di Testa	\$ 12.00	
andouille	\$ 16.00	
kielbasa	\$ 12.00	
tasso	\$ 12.00	
lard	4/tub	
leaf lard	\$ 8.00	
sliced porchetta	\$ 16.00	
pate de campagne	\$ 8.00	1/2 #
venison pate	\$ 8.00	1/2 #
creamy chicken liver pate	\$ 8.00	1/2 #
rillettes	\$ 8.00	1/2 #
sliced fat back	\$ 8.00	
Mortadella	\$ 16.00	

Fresh Cuts from

beef
 lamb
 mutton
 goat
 squab
 chicken
 duck
 goose
 foie gras

and of course

pig

practices. Bacon bellies are coming from Carleton farms in Oregon.
dry aged 2 weeks)

LUNCH MENU

Porchetta sandwich-

Katie's BBQ

BLTS

Italian cured meats sandwich

ham/gruyere/butter/cornichons/dijon sandwich

andouille corn dogs (or bacon dogs)

something yummy to drink

pate sandwich

coming soon

bacon fat popcorn

breakfast

roastisserie?