

Not Your Average Omnivore Charcuterie Board



Driftless Provisions Loukanika Salami

Produced with humanely-raised, heritage pork, the Loukanika Salami is Greek-inspired with its flavor choices of garlic, cumin, and orange.

Il Porcellino Black Truffle Salami

Flavored with Carboy Malbec and fresh Burgundy black truffles, this Genoa-style salami won't disappoint. Plus, Il Porcellino is dedicated to using sustainably raised pork for a better product and a better planet.

Thousand Hills Braunschweiger Liver Sausage

I wouldn't have thought to put Braunschweiger on a charcuterie board, but based on recommendations from our very own meat experts here at the Co-op, it makes for a great spreadable pâté option once it warms up. It's 100% grass-fed and doesn't contain any preservatives or nitrates.

Divina Buffalo Blue Olives

Green olives stuffed with blue cheese! Need I say more? These poppable, fun, spicy niblets are a great twist on the old classics. Plus, when else would you give yourself the excuse to buy these?

Firehook Sea Salt Baked Crackers

A classic and classy flatbread-type cracker with flecks of sea salt has delicious vehicle written all over it.

Landmark Creamery Tallgrass Reserve

From the same folks who own the Landmark Creamery and Butter Factory in Paoli, this unique cow's-milk cheddar is first coated in butter (yes, BUTTER!) and then cave-aged. It results in a creamy, buttery texture, but still has the tangy bite of an aged cheese.

LaVon Goat Cheese Brie

This Wisconsin cheese, made by Caprine Supreme, is a unique brie offering since it's made with goat's milk. This particular cheese is unique in that it mimics a French-style brie with thin and flavorful rind that is supposed to be consumed at 3-6 weeks of age and produced on a made-to-order basis. You can expect a super fresh product!

Hook's Sheep Milk Gouda

This flavorful aged gouda will not disappoint! It's much dryer than classical gouda, in a good way, and is laced with those delicious little crystals we all love. The sheep's milk also lends itself to being a sweeter cheese.

Organic Bosc Pear

A lesser-shopped pear, Bosc is still a delicious and satisfying variety. It's firmer and denser with a sweeter flavor profile and some say with notes of cinnamon and nutmeg. Its sweet, crisp flesh is an excellent pairing for salty cured meats, rich and buttery soft-ripened cheese, and sharp, firm-aged cheese.