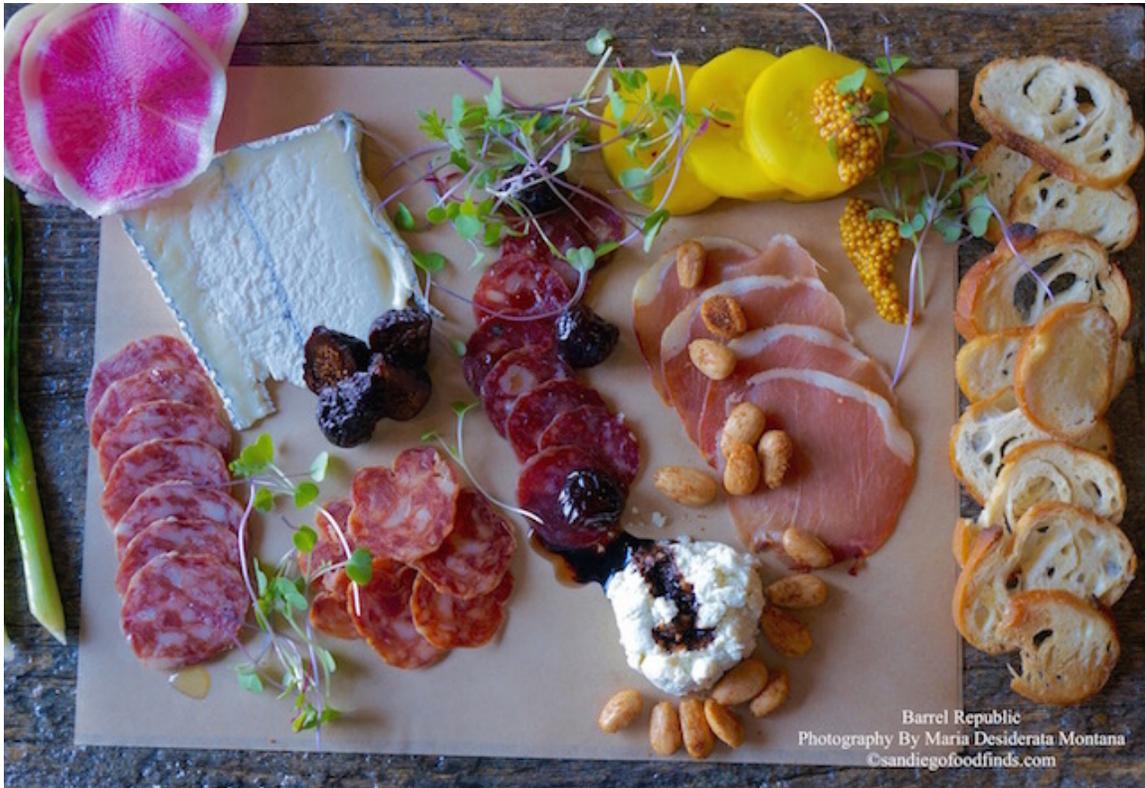




CHARCUTERIE FOR THE CHOOSY

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Charcuterie Board at Barrel Republic

Since its advent and rise to popularity in France during the Middle Ages, charcuterie has continued to soar in the culinary realm, as meat connoisseurs of diverse backgrounds continue to hone the meat-centric craft to this day. Thankfully, San Diego's booming restaurant scene is no stranger to the art of charcuterie, and vibrant spreads of meats and cheeses have planted themselves in kitchens around the city. Enjoy charcuterie for the choosy at these San Diego restaurants.

In the mood for a modern and coastal atmosphere matched with inventive dishes? [Backyard Kitchen & Tap](#) in Pacific Beach offers their **Meat & Cheese Board**, served with chef's selection of cured meats and cheeses, candied nuts, fig jam, stone-ground mustard and crostini. A board decorated with savory meats and a variety of cheeses, ranging from buttery and soft to piquant and crumbly, and paired with nuts coated in sweet, sugary coating, this charcuterie is for true connoisseurs.

Seeking a charcuterie hotspot in Carmel Valley? [WESTROOT Tavern](#) is welcoming and elevated hangout serving SoCal cuisine infused with modern influences. Order their **Charcuterie & Cheese**, an elaborate board filled with chef's choice of cured meats and cheeses, sun-dried tomato mojo baguette, whole grain mustard and honeycomb. A unique array of flavor combinations, this board fuses earthy, umami and acidic notes with the distinctive notes and texture of whole grain mustard. Delightfully crafted from distinct flavor varieties, this board aims to satisfy.

If a surf-inspired hangout with laidback vibes is more your style, head over to [PB AleHouse](#) in Pacific Beach. Indulge in their elaborate **Meat & Cheese Board**, decked in Cambozola, Manchego, French goat cheese, prosciutto, local salami, mango-jalapeno jelly, roasted garlic, flatbread, fig jam, Dijon mustard, honeycomb and spiced pecans. A decadent spread of cured meats paired with complementary cheeses and spicy additions from the mango-jalapeno jelly and spiced pecans, this charcuterie packs a punch!

Looking for a fine dining experience? [Bellamy's](#) boasts a plush atmosphere suited to equally elegant dishes. Try their **Cheese & Charcuterie Board**, served with assorted salamis as well as local and imported cheeses. The perfect board to whet your appetite for a night of decadence, this selection is crafted for the discerning palate.

Are you a fan of farm-to-fork? [Farmer's Bottega](#) in Mission Hills is adorned with quaint décor and rustic influences. Get your charcuterie fix with their **Cheese & Meat Boards** that change daily. Curated from local meats and cheeses, and served with fresh artisan bread, this charcuterie is idyllic for those seeking locally derived ingredients and farm-to-fork dishes!

For the inevitable craft beer aficionados of San Diego, [Barrel Republic](#) in Carlsbad and Oceanside offers a charcuterie board fit for royalty. Indulge in **Artisanal Meats & California Cheeses**, loaded with white alba truffle salami, Berkshire Lomo, duck salami, Soppressata salami, chevre and gorgonzola, and served with accompaniments. A zealous intermingling of bold flavors combined with quality meats and cheeses, this spread is for ambitious foodies and meat-seekers alike!

Up for a lively neighborhood hotspot? Nestled in the Gaslamp District, [Union Kitchen & Tap](#) offers a modern atmosphere infused with contemporary and vintage décor. Their **Charcuterie Board** is decked in chef's selection of local meats and cheeses, bourbon-mustard, truffle breadsticks, grilled flatbread, roasted garlic, jalapeno jam and pickled veggies. A blend of sweet, spicy and robust flavor notes for overall complexity, this board is just as distinguished as its chic surroundings.