

COOKED SAUSAGE



Bacon Brats

We have taken our famous Knockwurst and added our hand cut applewood, house smoked bacon to come up with this everyday favorite.

Half-Smoke

A half-smoke is similar to a hot dog but bigger, spicier, and with more coarsely-ground meat.



Smoked Kielbasa

A favorite of Polish Kings, this Krakow style sausage is made with choice cuts of lean pork, seasoned with garlic, caraway and black pepper.



Cajun Andouille

Authentic Cajun style, lightly smoked and distinctively flavored with clove and cayenne. Enjoy as a main dish or in a variety of Cajun dishes including Bayou Hash and red beans & rice.

P A T E S



Pate de Campagne

Classic country pate made with pork, parsley, garlic, and cognac soaked prune wrapped in bacon. Serve with warm French bread and a tall glass of cold beer.



Duck Pate

Duck with dark candied cherries, pistachios, and a big chunk of foie gras wrapped in crepinette. Serve with sliced baguette and a glass of Alsatian Pinot Gris.



Venison Pate

Venison with candied chestnuts, green peppercorn, juniper, merlot, pork with sage garnish. Serve with sliced apples and a glass of Zinfandel.



Chicken Apple Cranberry Breakfast Sausage

Our Chicken Apple Cranberry sausage combines apple, cranberry and a hint of cinnamon. No pork, collagen casing.



Sage Breakfast Sausage



Breakfast Sausage

The three deuces, maple, molasses, white and black pepper, fresh and dry sage. There is nothing more scrumptious to add to your morning meal. Best thing since sliced bread!

BREAKFAST SAUSAGE (fresh/uncooked)

Stachowski Brand Charcuterie & Sausages are hand crafted in small batches using old world techniques. Famous in Georgetown, Stachowski's locally made products are naturally crafted without additives or preservatives and are gluten-free.

MORE COOKED ITEMS

- **Smoked Duck Sausage**

A delicate amount of smoke compliments the sweetness of port and the floral, woody notes of juniper. Think out of the box and pair this with our Andouille sausage in your next gumbo dish.

- **Smoked Greek Lamb Sausage**

Serve the sausage in your favorite pasta, add a green salad from the farmers' market, a loaf of fresh crusty bread and a glass of wine for an elegant spring or summer supper. Smoked lamb and pork, with orange zest and a hint of cumin.

- **All-Beef Hot Dog**

Not your typical beef frankfurter, this 4 ounce beast with a skinless casing, would have any self proclaimed "hot dog" aficionado barking for more.

- **Smoked Chicken Sante Fe (Chorizo)**

New Mexican inspired with a flare of smoke and chili's meets roasted red peppers and jalapenos to give you that south of border sensation. No pork, collagen casing.

- **Sweet Italian Chicken Sausage**

This is a fully cooked chicken sausage that's often added to pasta sauces. A mild Italian sausage, which is flavored with garlic, fennel seed, and sweet paprika.

- **Portuguese-Style Linguica**

This smoked pork sausage, uses a blend of sherry, paprika, cumin and a dash of red pepper to make this Linguica an option for a variety of dishes, breakfast, lunch, or dinner.

- **German-Style Bratwurst**

Whether you grill or simmer your brat in beer, you will want to grab your favorite beverage, remote and a juicy German-Style brat on game day. This brat unites veal, pork, with layers of nutmeg and ginger.

- **Fully Cooked Sunrise Chicken Sausage**

This is the fully cooked version of our Chicken Apple Cranberry sausage combining apple, cranberry and a hint of cinnamon. No pork, a skinless casing.

- **Jalapeno Popping Cheddar Sausage**

Step up your flavor profile with this new favorite. Cheddar cheese mixed with tasty jalapeno pepper and spices make this pork sausage in natural hog casing something to "pop" about.

- **O'Shucks Beer Brat**

In partnership with Maryland's own Mully's Brewery, we take our classic Wisconsin bratwurst and soak it in Shucker's Stout Irish Ale for a flavor you cannot beat.

