



## *Charcuterie:* **Cypress/Artisan Meat Share**

TALK WHOLE HOG, AND YOU'D BETTER BE TALKING TO CHEF CRAIG DEIHL, LONG RENOWNED FOR HIS SNOOT-TO-TOOT WHOLE-ANIMAL CHARCUTERIE PROGRAM AT CYPRESS RESTAURANT. CURING PASTURED KEEGAN-FILION FARM TAMSWORTHS AND CAROLINA HERITAGE FARMS GUINEA HOGS HAS BEEN A LASTING PASSION. RECENTLY DEIHL TRANSFORMED HIS SEASONAL ARTISAN MEAT SHARE CSA INTO A "MEATROPOLIS" IN THE TRENDY ELLIOTBOROUGH NEIGHBORHOOD, REPLETE WITH A BLUE-RIBBON MENU OF CHARCUTERIE BOARDS AND MEAT SANDWICHES; A CASE OF FRESH, CURED, AND SMOKED MEATS TO PURCHASE BY THE POUND; AND ENOUGH VEGGIE SIDES TO SATISFY THE STRAY VEGETARIAN.

**CYPRESS:** 167 E. BAY ST., (843) 727-0111, MAGNOLIAS-BLOSSOM-CYPRESS.COM & **ARTISAN MEAT SHARE:** 33 SPRING ST., (843) 641-7299, ARTISANMEATSHARECHARLESTON.COM

\* **Readers' Choice:** *Edmund's Oast*