



Artisan Cheese

Fromager d’Affinois Double Crème

*soft, brie style, rich, slightly intense, creamy
cow’s milk, France*

El Greco Manchego

*firm, aged 12 months, zesty, nutty flavor,
sheep’s milk, Spain*

Cypress Grove Purple Haze

*semi-soft, rich and floral, notes of lavender & wild fennel,
goat’s milk, California*

Quicke’s Double Gloucester Cheddar

*semi-firm, artisan cave aged, farmstead,
cow’s milk, England*

Stilton Blue Cheese

*semi-firm, mellow, delicate blue vein,
cow’s milk, England*

Sevre Belle Crottin Maitre Sequin

*semi-soft, aged, bold goat cheese flavor, mild rind,
goat’s milk, France*

Roomano Pradera Gouda

*firm, 36 months, nutty, marriage of Gouda & Reggiano,
cow’s milk, Holland*

Tuma Di Langa Tartufo

*semi-soft, creamy, smooth, black Alba truffle,
cow’s milk, Italy - Piedmont*

- 6 each -

all plates served with crostini, lavash & grapes

Mixed Cheese Plates

3 cheeses ... 16

4 cheeses ... 20

Optional Condiments

Soppressata ... 2.50

Smoked Prosciutto (Speck) ... 2.50

Local Honey Comb ... 2.50

Marcona Almonds ... 2

Granny Smith Apple ... 1.5

Fig Jam ... 1.5

Jalapeno Chili Jam ... 1.5