



Artisan Cheese

Fromager d’Affinois Double Crème
soft, brie style, rich, slightly intense, creamy
cow’s milk, France

Cottonwood River 2 year Cheddar
firm, full flavor, balanced acidity
cow’s milk, Kansas

Stilton Blue Cheese
semi-firm, mellow, delicate blue vein,
cow’s milk, England

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

Melkbus 149 Truffled Gouda
firm, infused with Italian Black Truffles,
earthy flavors, notes of walnut,
cow’s milk, Denmark

Don Juan Manchego
firm, aged 12 months, mild floral aroma,
zesty with gentle nutty flavor and finish,
sheep’s milk, Spain

Cypress Grove Purple Haze
semi-soft, rich and floral,
notes of lavender & wild fennel
goat’s milk, California

- 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 ... 2.50

Local Honey Comb ... 2.50

Marcona Almonds ... 2

Granny Smith Apple ... 1.5

Fig Jam ... 1.5

Jalapeno Chili Jam ... 1.5