



## 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*

**Bel Gioioso Burrata ( 2oz ball)**  
*fresh mozzarella with creamy center*

**- 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