

**CHEESE
CURBSIDE PICKUP
TAKEOUT MENU**



**Saturday & Sunday
3/21/20 and 3/22/20**

4:00 pm to 8:00 pm

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*

Groene Oorsprong Gouda
*Semi-firm, cave aged 1yr+,
caramelized nutty, grassy, creamy mouth feel,
cow’s milk, Netherlands*

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

Hoby’s Local Honey Comb ... 2.50

Marcona Almonds ... 2

Granny Smith Apple ... 1.5

Hoby’s Fig Jam ... 1.5

Hoby’s Jalapeno Chili Jam ... 1.5