



## Artisan Cheese

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

**English White Cheddar**  
*firm, full flavor, balanced acidity  
cow’s milk, England*

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

**Rembrandt Extra Aged 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*

**Burrata**  
*2.5 oz ball, fresh mozzarella skin,  
ricotta cream center,  
cow’s milk, Italy*

*all plates served with crostini, lavash & grapes*

## Mixed Cheese Plates

- 1 cheeses ... 6
- 2 cheeses ... 12
- 3 cheeses ... 17
- 4 cheeses ... 22

## 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