



## Cheese Board

### Featured Fromager

*Please ask your server for our current featured cheese*

### Artisan Cheeses

**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*

**Danish Blue Cheese**  
*semi-firm, mellow, delicate blue vein,  
cow’s milk, Denmark*

**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*

**Purple Haze by Cypress Grove®**  
*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 cheese ... 6

2 cheeses ... 12

3 cheeses ... 17

4 cheeses ... 22

### Optional Condiments

Soppressata ... 2.50

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