



Cheese Board

Featured Fromager

Please ask your server for our current featured cheese

Artisan Cheeses

Isigny Sainte-Mère 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