



Cheese Board

Featured Fromager

Please ask your server for our current featured cheese

Alouette Double Crème Brie

*soft, creamy, rich, hand crafted,
cow's milk, Pennsylvania*

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*

Frans Hals Gouda

*semi-firm, cave aged 6 months+,
caramelized nutty, grassy, creamy mouth feel,
goat'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