



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
raw cow’s milk, Kansas*

Stilton

Blue Cheese

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

Cana de Oveja

*semi-soft, creamy center, mild bloomy rind,
sheep’s milk, Spain - Murcia*

Roomano Pradera Gouda

*firm, 36 months, nutty, marriage of Gouda & Reggiano,
cow’s milk, Holland*

Los Cameros

*semi - firm, herbal earthy flavors, “cilla” rind,
goat’s milk, Spain - La Rioja*

Casatica di Bufala

*soft, silky & supple textures,
water buffalo milk, Italy*

- 6 each -

all plates served with crostini, lavash & grapes

Mixed Cheese Plates

3 cheeses ... 16

4 cheeses ... 20

Optional Condiments

Soppresata ... 2.50

Smoked Prosciutto (Speck) ... 2.50

Local Honey Comb ... 2.50

Marcona Almonds ... 2

Granny Smith Apple ... 1.5

Fig Jam ... 1.5

Jalapeno Chili Jam ... 1.5