



ARTISAN CHEESES

served with warm baguette and select accompaniments
each \$6 • 3 cheeses \$16 • 5 cheeses \$25

SOFT

Petit Nuage (sheep)

Landmark Creamery – Wisconsin
airy - lemony - decadent

Cremont (cow & goat)

Vermont Creamery – Vermont
tangy - rich - cheesecake

Grand Mere Adrienne (goat)

Fromagerie Jacquin – France
crushed velvet - buttermilk -
pound cake

Brilliat Savarin (cow + cream)

Rouzaire – France
buttercream - frosting - mushrooms

WASHED

Juvindale (cow)

Meadowood Farms – New York
meaty - unctuous - velvet

Cabricafe (raw goat)

La Fermiere de Mean – Belgium
cappuccino - marshmallow - kefir

Dorset (cow)

Consider Bardwell – Vermont
strawberry fields - custard

FIRM

Latteria di Capra (goat)

Formaggi Ciresa – Italy
spring Forest after rain

Batch #13 (cow, goat, sheep)

Doe Run Dairy – Pennsylvania
fruit loops - pine nuts - toothsome

Rosa Maria (goat)

Dutch Girl Creamery – NE
beautiful spanish lady

Barber's Vintage Reserve 1833 Cheddar (raw cow)

AJ & RG Barber – Somerset,
United Kingdom
raw corn - grass - butterscotch

BLUE

Gorgonzola Cremificato (cow)

Arnoldi , Ca De Ambros
Bergamo, Italy
sweet cream - pungent -
unctuous

Roquefort (raw sheep)

Gabriel Coulet – France
pungent - Almeria grapes -
limestone

Barren County Blue (raw cow)

Kenny's Farmhouse
Cheese – Kentucky
bacon – cracker jacks - earth

HOUSE-MADE CHARCUTERIE

Served with warm baguette and select accompaniments
A sampling of all three \$18

Chicken Liver Mousse \$8

Port Gelée

Country Pâté \$12

Pork, Bacon, Pistachio

Rabbit Rilette \$12

Cured Rabbit, Bacon, Butter, Chives

BAR BITES

Olives \$6

Served warm, herbs, citrus

Mini Grilled Cheese \$9

Brioche, Hittisau (cow), housemade jam

CURED MEATS

Served with warm baguette and select accompaniments
Choose any three \$17 • Choose Five \$25

Speck Americano (pork) \$6

La Quercia – Norwalk, Iowa

Salame Manzo (Wagyu beef) \$6

Nduja Artisans – Chicago, IL

The Royal Ham (pork) \$6

Red Table Meats – Minneapolis, MN

Salami Etna (pork & pistachio) \$6

Olympia Provisions – Portland, OR

'Nduja (pork) \$6

Nduja Artisans – Chicago, IL

