Cheese & Charcuterie Offerings

Mixed Boards – Chef's Choice3-Item Board37Chef's Choice37Two cheeses & one charcuterie37Bread and crackers423-Item Make Your Own Board426-Item Board49Chef's Choice49Four cheeses & two charcuterie49Bread and crackers54

Side Plates

Mixed Olives & Pickles House-made pickled vegetables, mixed olives	7
Spreads House made red pepper jam, dijon mustard, honey	7
Marcona Almonds Roasted olive oil, salt	9
Chocolate Chunks	7
Charcuterie	
Truffle Mousse Pate Pork & Chicken, truffles, sherry - CA	10
San Daniele Prosciutto Pork, lightly salted, floral – Italy	11
Fra'mani Toscano Salami Pork, black pepper, salt – CA	10
Columbus Sopressata Pork, dry-cured, sweet fennel, peppers, wine – CA	9
Elk Salami Elk & Pork, garlic, peppercorn, paprika - CA	10
Brooklyn Cured Bresaola Beef, smokey , black pepper, lean – New York	11

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Cheeses

Wykes Farms Cheddar Cow, firm, rich, sharp – CA	9
French Comté Cow, simi firm, earthy, nutty - France	10
Fiscalini Purple Moon Cheddar Cow, firm, red wine, fruity, tangy - CA	10
Truffle Pecorino Cow, firm, earthy, black truffles, nutty - CA	10
Port Wine Derby Cow, smooth, creamy, red wine port - UK	9
Onion and Chive Gloucester Cow, semi firm, onion, chives, garlic	10
Reypenaer Gouda Cow, firm, cheese crystals, fruity, nutty - Netherland	10 ds
OG Kristal Gouda Cow, butterscotch, fudge, protein crystals - Belgium	11 1
Marin Traditional Brie Cow, sweet, buttery, bloomy-rind– Petaluma, CA	10
Face Rock Habanero Cheddar Cow, firm, jalapeno, habanero, sweet pepper - CA	10
Point Reyes Blue* Cow, semi-soft, creamy, sweet, tangy – CA	9
Miticana Goat Cheese Goat, buttery, creamy, mild - Italy	10
Cypress Grove Sgt. Pepper Goat, soft, bell pepper, curry, hariss, tangy - CA	10
Cypress Grove Humboldt Fog Goat, soft, bloomy rind, creamy, buttermilk - CA	10
Garlic and Herb Goat Cheese Goat, soft, garlic, oregano - Wisconsin	8
Blueberry Vanilla Goat Cheese Goat, soft, sweet, buttery, fruity - Wisconsin	8
Manchego* Raw Sheep, frim, fruity, buttery - Spain	10
Petit Basque Sheep, simi firm, nutty, earthy, smooth - CA	9

*unpasteurized cheese

Salad/Sandwiches/Snacks

Popcorn Olive oil, salt, topped with lemon thyme herbs		
 Add truffle oil Add extra gruyere 	3 2	
Caesar Salad Housemade croutons, parmesan, cracked pepper	13	
House Hummus Garbanzo beans, garlic, salt, pepper, served with vegetables and crackers	12	
Orange and Arugula Salad Crispy prosciutto, marcona almonds, parmesan, ho made lemon vinaigrette	14 use	
Creamy Burrata EVOO, House made balsamic glaze, fresh basil, che tomatoes, served with toasted baguette	16 erry	
Esther's German Pretzel Knots Served with house made beer cheese sauce and ho mustard	15 ouse	
 Add extra cheese sauce Add extra pretzel knot 	3 5	
Beer Cheese Sauce & Chips 8 Seasoned salt and pepper chips with our house made beer cheese sauce		
Meatballs	14	
Beef meatballs served in housemade marinara sauce, topped with breadcrumbs, parmesan and basil		
Truffle Grilled Cheese Truffle crema, fresh mozzarella, Ivy's vintage chedo grilled brioche served with Caesar salad	15 Jar on	
- Add prosciutto	6	
20T Beer Ham & Swiss Grilled Cheese Swiss & beer cheese with Dijon mustard on sourdo served with Caesar salad	15 ugh	
Turkey Mozzarella Pesto Baguette17Heirloom sundried tomatoes, balsamic glaze, arugula on sweet baguette served with seasoned salted chips		

Burrata & Prosciutto Flatbread Fresh burrata, prosciutto, garlic, red pepper flakes, topped with arugula and balsamic glaze	15
Mushroom Medley Flatbread Garlic truffle aioli, variety of mushrooms topped with parmesan and fresh arugula	14 า

Sweets

Chocolate Cake	10
Cheesecake	9
Chocolate Chunks	7



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