

Cheese & Charcuterie Offerings

Mixed Boards – Chef's Choice

3 - Item Board	37
Chef's Choice	
Two cheeses & one charcuterie	
Bread and crackers	
3 - Item Make Your Own Board	42
6 - Item Board	49
Chef's Choice	
Four cheeses & two charcuterie	
Bread and crackers	
6-Item Make Your Own Board	54

Side Plates

Mixed Olives & Pickles	7
House-made pickled vegetables, mixed olives	
Spreads	7
House made red pepper jam, dijon mustard, honey	
Marcona Almonds	9
Roasted olive oil, salt	
Chocolate Chunks	7

Charcuterie

Truffle Mousse Pate	10
Pork & Chicken, truffles, sherry - CA	
San Daniele Prosciutto	11
Pork, lightly salted, floral – Italy	
Columbus Sopressata	9
Pork, dry-cured, sweet fennel, peppers, wine – CA	
Finnocchiona Salami	10
Pork, garlic, peppercorn, wild fennel - CA	
Barolo Salami	10
Pork, red wine, garlic, paprika - CA	
Genoa Salami	9
Pork, salted, garlic, white wine - CA	

Due to mishaps in the restaurant.

We are not Responsible for Damage to Personal Electronic Items. Use at your own Risk.

Cheeses

French Comte	10
Cow, semi hard, earthy, buttery – CA	
Asiago	9
Cow, semi soft, salty, buttery, smooth - CA	
Truffle Pecorino	10
Cow, firm, earthy, black truffles, nutty - CA	
Port Wine Derby	9
Cow, smooth, creamy, red wine port - UK	
Sage Derby	10
Cow, semi firm, herbaceous, mild - UK	
Jake's Aged Gouda*	10
Raw cow, firm, sharp, nutty - CA	
Marin Traditional Brie	10
Cow, sweet, buttery, bloomy-rind– Petaluma, CA	
Cowgirl Creamery Wagon Wheel	10
Cow, semi hard, aged, buttery - CA	
Cambozola*	10
Cow, soft, buttery, nutty, salty - CA	
Wildfire Blue Cheese	10
Cow, firm, creamy, spicy, red pepper flakes – CA	
Gorgonzola	9
Cow, firm, creamy, salty, tangy - CA	
Ewenique Gouda	10
Goat, firm, nutty, caramel, citrus - CA	
Dutch Girl Goat	10
Goat, semi hard, nutty, butterscotch - Holland	
Laura Chenel Goat Cheese	10
Goat, soft, tangy, bright citrus, rich - CA	
Garlic and Herb Goat Cheese	8
Goat, soft, garlic, oregano - Wisconsin	
Blueberry Vanilla Goat Cheese	8
Goat, soft, sweet, buttery, fruity - Wisconsin	
Manchego*	10
Raw Sheep, firm, fruity, buttery - Spain	

*unpasteurized cheese

Salad/Sandwiches/Snacks

Popcorn	8.5
Olive oil, salt, topped with lemon thyme herbs	
- Add truffle oil	3
- Add extra gruyere	2
Caesar Salad	13
Housemade croutons, parmesan, cracked pepper	
Orange and Arugula Salad	14
Crispy prosciutto, marcona almonds, parmesan, house made lemon vinaigrette	
Butternut Squash Soup	9.5
vegetable stock, onion, garlic, pepper, nutmeg, topped with a drizzle of sour cream, oil olive and house made spiced roasted pumpkin seeds	
Creamy Burrata	16
EVOO, House made balsamic glaze, fresh basil, cherry tomatoes, served with toasted baguette	
Esther's German Pretzel Knots	15
Served with house made beer cheese sauce and house mustard	
- Add extra cheese sauce	3
- Add extra pretzel knot	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	15
Truffle aioli, fresh mozzarella, Ivy's vintage cheddar on grilled on sourdough bread with Caesar salad	
- Add prosciutto	6
20T Beer Ham & Swiss Grilled Cheese	15
Swiss & beer cheese with Dijon mustard on sourdough served with Caesar salad	
Burrata & Prosciutto Flatbread	15
Fresh burrata, prosciutto, garlic, red pepper flakes, topped with arugula and balsamic glaze	
Garlic Pesto Flatbread	14
Roasted garlic and herb tomato base, house made pesto, mozzarella and parmesan	

Sweets

Rotating cake (ask server)	10
Chocolate Chunks	7



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