

## Cheese & Charcuterie Offerings

### Mixed Boards – Chef’s Choice

3-Item Board	35
Chef’s Choice	
Two cheeses & one charcuterie	
Bread and crackers	
6-Item Board	49
Chef’s Choice	
Four cheeses & two charcuterie	
Bread and crackers	

### 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

San Daniele Prosciutto	11
Pork, lightly salted, floral – Italy	
Fra’mani Toscano Salami	10
Pork, black pepper, salt – CA	
Columbus Sopressata	9
Pork, dry-cured, sweet fennel, peppers, wine – CA	
Olli Calabrese Salami	9
Pork, cayenne, peppercorn, paprika - CA	
Brooklyn Cured Bresaola	9
Beef, smokey , black pepper, lean – New York	

### Cheeses

McCalls Irish Cheddar	9
Cow, firm, rich, sharp – Ireland	
French Comté	10
Cow, simi firm, earthy, nutty - France	
Carr Valley Apple Smoked Cheddar	10
Cow, firm, smokey, paprika, earthy - CA	
Toma Rashi	10
Cow, toasted sesame, poppy seed, ginger - CA	
Reypenaer Gouda	10
Cow, firm, cheese crystals, fruity, nutty - Netherlands	
OG Kristal Gouda	11
Cow, butterscotch, fudge, protein crystals - Belgium	
Piave	9.5
Cow, firm, nutty bitterness, tropical fruit - Italy	
Marin Traditional Brie	9.5
Cow, sweet, buttery, bloomy-rind– Petaluma, CA	
Italian Fontina	9
Cow, firm, tangy, creamy - Italy	
Jalapeno Cheddar	9
Cow, firm, pepper flakes, spicy - Wisconsin	
Point Reyes Blue*	9
Cow, semi-soft, creamy, sweet, tangy – CA	
Dutch Girl Goat Gouda	9
Goat, firm, rich, butterscotch, creamy - Netherlands	
Garlic and Herb Goat Cheese	8
Goat, soft, creamy, garlic, oregano - Wisconsin	
Petit Basque	9
Sheep, simi firm, nutty, earthy, smooth - CA	

\*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	
House Hummus	12
Garbanzo beans, garlic, salt, pepper, served with vegetables and crackers	
Orange and Arugula Salad	14
Crispy prosciutto, marcona almonds, parmesan, house made lemon vinaigrette	
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 crema, fresh mozzarella, Ivy's vintage cheddar on grilled brioche served 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	
Turkey Mozzarella Pesto Baguette	17
Heirloom sundried tomatoes, balsamic glaze, arugula on sweet baguette served with seasoned salted chips	
Burrata & Prosciutto Flatbread	14
Fresh burrata, prosciutto, garlic, red pepper flakes, topped with arugula and balsamic glaze	
Mushroom Medley Flatbread	14
Garlic truffle aioli, variety of mushrooms topped with parmesan and fresh arugula	

## Sweets

Chocolate Cake	10
Cheesecake	9
Chocolate Chunks	7



\*credit card is needed to start a tab

\*tabs left open will have 20% gratuity added