

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	
Fra'mani Toscano Salami	10
Pork, black pepper, salt – CA	
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	

Due to mishaps in the restaurant. We are not Responsible for Damage to Personal Electronic Items. Use at your own Risk.

Cheeses

Wykes Farms Cheddar	9
Cow, firm, rich, sharp – CA	
Truffle Pecorino	10
Cow, firm, earthy, black truffles, nutty - CA	
Port Wine Derby	9
Cow, smooth, creamy, red wine port - UK	
Sage Darby	10
Cow, semi firm, herbaceous, mild - UK	
Jake's Aged Gouda*	10
Raw cow, firm, sharp, nutty - CA	
OG Kristal Gouda	11
Cow, butterscotch, fudge, protein crystals - Belgium	
Marin Traditional Brie	10
Cow, sweet, buttery, bloomy-rind– Petaluma, CA	
Big John's Cajun Cheddar	10
Cow, firm, smokey, cayenne, cajun rubbed, - CA	
Barely Buzzed Cheddar	10
Cow, firm, sharp, nutty, coffee grinds - CA	
Gorgonzola	9
Cow, firm, creamy, salty, tangy – CA	
Honey Bee Goat Cheese	10
Goat, creamy, nutty, slightly sweet - CA	
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	
Cypress Grove Lamb Chopper	10
Sheep, firm, aged, mild, creamy, nutty - CA	

*unpasteurized cheese

*credit card is needed to start a tab

*tabs left open will have 20% gratuity added

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	
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	
Turkey Mozzarella Pesto Baguette	17
Heirloom sundried tomatoes, balsamic glaze, arugula on sweet baguette served with seasoned salted chips	
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, parmesan topped with arugula	

Sweets

Chocolate Cake	10
Cheesecake	9
Chocolate Chunks	7



Due to mishaps in the restaurant. We are not Responsible for Damage to Personal Electronic Items. Use at your own Risk.

*credit card is needed to start a tab

*tabs left open will have 20% gratuity added