

Cheese & Charcuterie Offerings

Mixed Boards – Chef’s Choice

3 - Item Board	39
Chef’s Choice	
Two cheeses & one charcuterie	
Bread and crackers	
3 - Item Make Your Own Board	44
6 - Item Board	49
Chef’s Choice	
Four cheeses & two charcuterie	
Bread and crackers	
6-Item Make Your Own Board	55

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	12
Pork & Chicken, truffles, sherry - CA	
San Daniele Prosciutto	12
Pork, lightly salted, floral – Italy	
Columbus Sopressata	10
Pork, dry-cured, sweet fennel, peppers, wine – CA	
Finnocchiona Salami	11
Pork, garlic, peppercorn, wild fennel - CA	
Barolo Salami	12
Pork, red wine, garlic, paprika - CA	
Genoa Salami	10
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

Big John’s Cajun Cheddar	11
Cow, firm, dry rubbed, garlic, cayenne - CA	
Quicke’s Smoked Cheddar	11
Cow, oak smoked, nutty, sharp - UK	
Somerdale Cheddar	11
Cow, semi hard, sharp, buttery – UK	
Dill Havarti	10
Cow, semi soft, creamy, buttery, dill - CA	
Asiago	10
Cow, semi soft, salty, buttery, smooth - CA	
Port Wine Derby	11
Cow, smooth, creamy, red wine port - UK	
Sage Derby	11
Cow, semi firm, herbaceous, mild - UK	
Marin Traditional Brie	11
Cow, sweet, buttery, bloomy-rind– Petaluma, CA	
OG Kristal Gouda	12
Cow, semi hard, rich, salt crystals, creamy - CA	
Cambozola*	11
Cow, soft, buttery, nutty, salty - CA	
Wildfire Blue Cheese	12
Cow, firm, creamy, spicy, red pepper flakes – CA	
Grazin’ Girl Gorgonzola	12
Cow, firm, creamy, salty, tangy - CA	
Cypress Grove Humboldt Fog	11
Goat, soft ripened, buttermilk, citrus - CA	
Laura Chenel Goat Cheese	11
Goat, soft, tangy, bright citrus, rich - CA	
Garlic and Herb Goat Cheese	11
Goat, soft, garlic, oregano - Wisconsin	
Blueberry Vanilla Goat Cheese	11
Goat, soft, sweet, buttery, fruity - Wisconsin	
Manchego*	10
Raw Sheep, firm, fruity, buttery - Spain	

*unpasteurized cheese

Salad/Sandwiches/Snacks

Popcorn	8.5
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*credit card is needed to start a tab

*tabs left open will have 20% gratuity added

Olive oil, salt, gruyere topped with lemon thyme	
- Add truffle oil	3
- Add extra gruyere	2
Caesar Salad	14
Housemade croutons, parmesan, cracked pepper	
Autumn Salad	14
creamy balsamic vinaigrette, arugula, green apples, goat cheese, cranberries topped with candied pecans	
Creamy Tomato Basil Soup	10
tomato, heavy cream, basil, topped with parmesan cheese, fresh basil and served with bread	
Creamy Burrata	16
EVOO, House made balsamic glaze, fresh basil, cherry tomatoes, served with toasted baguette	
Esther's German Pretzel Knots	16
Served with house made beer cheese sauce and house mustard	
- Add extra cheese sauce	3
- Add extra pretzel knot	5
Beer Cheese Sauce & Chips	9
Seasoned salt and pepper chips with our house made beer cheese sauce	
Spinach and Artichoke Dip	13
Spinach, artichoke, garlic, mozzarella, parmesan and romano cheese served warm with tortilla chips	
Meatballs	15
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	

(ask server)

Chocolate Chunks

7



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Sweets

Rotating cake	10
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