

## **Boards**

served with accompaniments & crostini  
~ Add a fresh mini baked baguette \$2 ~  
34 Degree Gluten Free Crackers add \$1

### **Long Clawson Huntsman**

*Vale of Belvoir, England*

A British classic comprised of 3 layers of Double Gloucester with layers of Blue Stilton sandwiched in between. ~12

### **Baldauf's Lemon Pepper**

*Germany*

firm, cow's milk cheese with an edible rind of black pepper and lemon zest ~12

### **Los Cameros Mixed Milk Cheese**

*Rioja, Spain*

blend of cow, sheep & goats milk ~12

### **Paška Sirana Dalmatinac**

*Croatia*

A blend of cow and sheep milk, buttery, toasted nut hints of aromatic herbs ~12

### **Brigante**

*Sardinia, Italy*

delicate, mild sheep's milk cheese with a pinch of saffron & black pepper ~12

### **Stokes Smoked Cheddar**

*New Zealand*

Rich cow's milk cheddar smoked with Tasmanian hardwood ~12

### **The Truffle Kid**

*Jumilla, Spain*

A truffle-forward cheese made with rich goat's milk. Lovely truffle flavor blends harmoniously with the slightly sweet & tangy goat cheese ~12

### **Artigiano Aged Balsamic & Cipolline**

*Wisconsin*

aged Modena balsamic vinegar & sweet Calabria cipolline onions soak into the cheese and create a distinctive flavor throughout ~ 12

### **Double Cream Brie**

*France*

soft-ripened cow's milk, rich buttery flavor ~12

**2 cheeses of choice ~ 20**

**3 cheeses of choice ~ 25**

### **\* Mixed Board \***

2 cheeses of choice & charcuterie ~25

3 cheeses of choice & charcuterie ~30