

## Boards

served with accompaniments & crostini

~ Add a fresh mini baked baguette \$3 ~ House-made Gluten Free Crackers add \$2

### **Ubriaco alla Birra**

*Veneto, Italy*

cow's milk, semi hard cheese soaked in red microbrew, fruity and full flavored with toasted malt flavor ~ 12

### **Malagon with Rosemary**

*La Mancha, Spain*

sheep's milk, similar in style to Manchego, the rind is rubbed with butter and rosemary ~12

### **Long Clawson Royal Blue Stilton DOP**

*Vale of Belvoir, England*

called the "King of Cheeses", characterized by its typical blue veining with rich complex flavors and a piquant finish. ~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

## Nibbles

### **Fog Horn Olive Oil Popcorn**

popcorn tossed with butter infused olive oil, truffle infused olive oil, and garlic infused olive oil seasoned Herbs d'province salt. ~6

*Fog Horn Olive Oil is a family owned company in Port Angeles, WA*

### **Beach Daisy Better Than "Chex" Mix**

*(gluten free, vegetarian)*

A savory combination of tastes & textures. Crunchy chickpeas, edamame, and fava beans are mixed with roasted almonds, pepitas, and rice chex tossed with a savory blend of seasonings. ~ 6

Vegan, dairy free version also available.

### **Beach Daisy Gluten Free Bread**

*(vegetarian)*

Individual house-made mini "loaf".

Made with ground flax, pumpkin and sunflower seeds, and an egg. Served warm with choice of olive oil or butter. ~5