

Boards

served with accompaniments & crostini

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

Artikaas 5 year Gouda

Holland

cow's milk, semi-hard, powerful with deep sweet notes of butterscotch and the surprising crunchy salt crystals ~ 12

Brigante

Sardinia, Italy

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

Pantaleo

Sardinia, Italy

aged goat's milk, lemony, salty-sweet flavor with a clean floral 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