

Boards

served with accompaniments & crostini
~ Add a fresh mini baked baguette \$3 ~
Gluten Free Crackers add \$2

Rispens Sheep Milk Gouda

Netherlands

buttery and decadent, with sweet aromas of dry hay and a rich nutty flavor with elements of brown butter and salted caramel, like a great shortbread cookie (without the sweetness)~ 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

Treasure Cave Blue

Faribault, Minnesota

Cow's milk blue. Rich, creamy, and tangy, with a balanced, savory flavor.~12

Fresh Chèvre with Za'atar

France

Za'atar is a spice blend composed of thyme, oregano, marjoram along with sesame, sumac, cumin & coriander. Creamy, mildly tangy, savory, and herbaceous ~ 12

Artigiano Blood Orange

Wisconsin

semi firm cow's milk cheese. Soaked in a citrus marinade, combines savory & citrusy flavors ~ 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