

Boards

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

Snowdonia Amber Mist

United Kingdom

Cow's milk, crumbly English cheddar, whiskey imparts a smoky, woody, and slightly sweet flavor profile. ~12

Mimolette

Lille, France

Cow's milk. During the 18-month aging process, the classic French cheese develops its sweet, caramelly notes and crumbly, craggy texture. ~ 12

Papillon Roquefort AOP

Southern France

sheep's milk cheese. Sharp, tangy, and slightly crumbly, with distinctive blue veins ~12

Provolone Picante

Wisconsin

Cow's milk, aged version & more pungent version familiar cheese. Sharp, savory flavor with noticeable saltiness nutty undertone ~ 12

Artigiano Blood Orange

Wisconsin

semi firm cow's milk cheese. Soaked in a citrus marinade, the cheese combines savory and slightly sweet, 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