

## **Boards**

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

### **Saint André**

*Normandy, France*

triple-cream cow's milk bloomy rind cheese, rich, and buttery, with a hint of tanginess ~12

### **KM39 Galician Alpine Cheese**

*Galicia, Spain*

cow's milk, aged 18 months. Aromas of toasted bread & fruity. The long, robust finish brings forward savory flavors of chestnut and walnut. ~12

### **Royal Hollandia Goat Gouda**

*Netherlands*

Semi soft, goat's milk cheese. Mild, creamy, and buttery, with a gentle, "goaty" flavor that isn't overpowering. ~ 12

### **Herve Mons' 1924 Bleu**

*France*

Cow & sheep's milk blue. Lush & creamy, with notes of sweet milk, butterscotch, bacon, black pepper, and a little minerality ~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