

Boards

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

Triple Cream Goat Brie

Quebec, Canada

Goat's milk, triple cream cheese with a bloomy rind. Extra creamy, decadent cheese with a smooth texture and touch of tangy lactic acid~ 12

Blue Stilton

England

Cow's milk. Called the "King of Cheeses", characterized by its typical blue veining with rich complex flavors and a piquant finish. ~12

Belton Farm Sage Derby

Shropshire, England

cow's milk, infused with sage to produce a glorious green marble effect; savory, herbaceous taste, firm, buttery texture, and unmistakable green hue. ~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