

Boards

served with accompaniments & crostini
Gluten Free Crackers add \$2

While supply lasts

Jasper Hill Farm Slapp Hill Green Peppercorn

Greensboro, Vermont

cow's milk. Soft-ripened, washed-rind cheese known for its creamy texture, milky-fruity flavors, and bold green peppercorn kick, ~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

Sage Derby

England

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