

Boards

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

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Pecorino Calabrese

Calabria, Italy

Aged goat's milk cheese, known for its robust, meaty flavor with a pleasant saltiness & subtle hints of wild herbs. ~12

Taleggio

Italy

Semisoft washed-rind cow's milk cheese. Buttery, creamy, with a distinct fruity tang ~ 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

Gorgonzola Dolce D.O.P

Lombardy, Italy

Soft cow's milk cheese. Supple and luxurious mild blue with an unmistakable tangy creaminess ~12

Ossau Iraty Gran Cru

French Pyrenees

semi-firm sheep's milk cheese. Buttery with notes of fresh grass & sweet cream with nutty finish ~ 12

Artigiano Aged Balsamic & Cipolline

Wisconsin

aged Modena balsamic vinegar & sweet Calabria cipolline onions soak into the cheese and create a distinctive flavor throughout ~ 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