

## Boards

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

### **Fourmage**

*Netherlands*

Unique blend of four milks: buffalo, sheep, cow and goat. Mellow creamy cheese similar to Gouda. ~ 12

### **Long Clawson Royal Blue Stilton DOP**

*Vale of Belvoir, England*

called the “King of Cheeses”, characterized by its typical blue veining with rich complex flavors and a piquant finish. ~12

### **Mahon DOP Reseva**

*Menorca, Spain*

aged cow’s milk cheese, edible orange rind rubbed with butter, paprika and oil. A slightly briny, sharp taste ~12

### **Artikaas 5 year Gouda**

**Holland**

cow’s milk, semi-hard, powerful with deep sweet notes of butterscotch and the surprising crunchy salt crystals ~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

## Nibbles

**Fog Horn Olive Oil Popcorn**

popcorn tossed with butter infused olive oil, truffle infused olive oil, and garlic infused olive oil seasoned Herbs d'province salt. ~6

*Fog Horn Olive Oil is a family owned company in Port Angeles, WA*

**Beach Daisy Better Than “Chex” Mix**

(gluten free, vegetarian)

A savory combination of tastes & textures. Crunchy chickpeas, edamame, and fava beans are mixed with roasted almonds, pepitas, and rice chex tossed with a savory blend of seasonings. ~ 6

\*\*Vegan, dairy free version also available.

**Marcona Almonds**

(vegan)

Buttery Spanish almonds, lightly salted and drizzled with Fog Horn Herbs de Provence Olive oil

~6

**Beach Daisy Gluten Free Bread**

(vegetarian)

Individual house-made mini “loaf”.

Made with ground flax, pumpkin and sunflower seeds, and an egg. Served warm with choice of olive oil or butter. ~5