

CHEESE

CELEBRATING OVER 30 YEARS

*Plates are garnished with micro greens, seasonal selection of fruit & nuts,
assorted house-made glazes and preserves*

REGIONAL AND DOMESTIC

7.75

Northern Lights Blue

(Ramsey County, Minnesota)

raw cow's milk from a single family farm,
a mild and subtle blue

Upland Farm's Pleasant Ridge Reserve

(Dodgeville, Wisconsin)

aged, raw farmstead cow's milk, big nutty flavor
with a sweet after taste

Avondale Truckle

(Lafayette County, Wisconsin)

raw cow's milk, aged 6-10 months,
earthy, buttery and mildly robust

Nancy's Camembert

(Hudson Valley, New York)

sheep's milk, creamy soft ripened, mellow and buttery
with a nice tanginess

Sally Jackson

(Oroville, Washington)

pasturized sheep's milk, wrapped in chestnut leaves,
rich but sweet with a soft texture

Flagship

(Seattle, Washington)

pasturized cow's milk, aged 1 year, robust and nutty

Cypress Grove's Humboldt Fog

(Arcata, California)

soft pasturized goat's milk with a mild tang

Smokey "Oregon Blue"

(Central Point, Oregon)

first blue made on the West Coast, cold smoked,
sweet and creamy with hints of hazelnuts

BOTTLED WATER

San Pellegrino - Sparkling

500 mL 3.25
1 Liter 4.75

Fiji - Still

500 mL 3.25
1 Liter 4.75

IMPORTED

7.75

Tomme de Chevre

(Loire, France)

goat's milk, washed in muscadet while aging,
lightly sweet with a slight tanginess

Brie de Meaux

(Meuse, France)

raw cow's milk, hint of hazelnuts and a mild sweet-
ness

Pont L'Évêque A.O.C

(Normandy, France)

soft, unpasteurized cow's milk, hints of herbs

Fourme d' Ambert

(Auvergne, France)

blue, raw cow's milk with hints of fruit and nuts

Tometta Elvo Valley

(Piedmont, Italy)

raw cow's milk, intense, with hints of saffron

Mahon

(Menorca, Spain)

aged, raw cow's milk, semi-firm, hints of tanginess

SAMPLE TASTING PLATE

Create your own tasting plate

Three - Cheeses
17.00

Five - Cheeses
26.00