

Please note: All menus are provided as samples only. Information and prices are subject to change without notice.
Please request a current menu from restaurant management to ensure receipt of accurate content.

CHEESE

SPREADABLE

Saint Andre	cow's milk. rich & silky. salty tang. sinful. france.
Hoja Santa	goat's milk. sassafras tang. anise, mint & black pepper. texas.
Bucherondin	goat's milk. lemony, tany & lots of minerals. bloomy rind. france.
Truffle Tremor	goat's milk. truffle pieces. creamy & spreadable. tangy. ca.
Taleggio	cow's milk. washed-rind. aromatic, meaty & oozy. italy.
St. Marcellin	cow's milk. washed-rind. creamy, mushroomy & earthy. france.

UNIQUE

TeaHive	cow's milk. black tea & bergamot oil rub. orange blossoms. ut.
Shelburne Cheddar	cow's milk. aged 2-years. extra sharp & sweet. crumbly. vt.
Tarentaise	cow's milk. rich & milky with fruity notes. creamy & sharp. vt.
Capricious	goat's milk. aged. brittle & rich. savory. california.
Browning Gold	cow's milk. aged. buttery & creamy with a touch of sweet. ny.

RUSTIC

Idiazabal	sheep's milk. lightly smoked. grassy, gamey & buttery. spain.
L'Ulivo Pecorino	sheep's milk. firm & crumbly. woody, herbal & savory. italy.
Entlebucher 'Mt. Flower'	cow's milk. washed-rind. added cream. intense. switzerland.
Hoch Ybrig	cow's milk. washed-rind. granular. full & nutty. switzerland.
Raclette	cow's milk. washed-rind. salty, fruity & fierce. france.

BLUES

Oregon Blue	cow's milk. semi-soft, smooth & subtle. rich. oregon.
Rogue River	cow's milk. wrapped in grape leaves. earthy & tangy. oregon.

each cheese served with individual accompaniment and baguette

6 / ounce

we recommend letting your cheeses come to room temperature to enjoy in their entirety