

Cheese

Beemster XO

Matured for more than two years. Deep caramel notes and mouthwatering crunchy crystals surprise the palate to make this variety a coveted favorite. Great with beer or big reds!

Bijou (French for Jewel)

French style goat's milk cheese from Vermont Creamery. Deb and Lauren saw this jewel of a cheese being made while at cheese camp. Similar to a crottin from the Loire and fabulous with our French Sauvignon Blanc or an IPA.

Lamb Chopper

Cypress Grove's Sheep's milk Gouda. A staff and customer favorite, Buttery with a long complex finish. Great w/a Belgian beer or full bodied red wine.

Manchego

Sheep's milk cheese from Spain. Goes well w/ a full bodied red like a Malbec or try with and Amber Ale. Delicious!

Cheddar

From Scotland...sharp and delicious!

Cotswold

Another famously delicious British Cheese, flavored with chives and onions...so yummy!

French Triple Cream

Like a butter flavored ice cream. What's not to like. Great with Champagne!

Blue Cheese

St. Agur, delicious, creamy, buttery blue! We call it blue ice cream.

Fontina Val d'Aosta

Classic Italian cow's milk cheese made in Aosta since the 12th century. This is a semi-soft, washed rind cheese that is rich and creamy with a mild nuttiness. Delicious with a Pinot or lighter style red or fuller bodied white.



Meat

Duck Prosciutto

Chorizo

Bresaola

Speck

Salami

Mortadella

Condiments

Fig & Almond Cake, Dried Pears, Sliced Apple, Roasted Garlic Onion Jam, Fig Jam, Dijon Mustard, Marcona Almonds, Castelvetrano Olives, Baby Artichokes, Herbed Almonds, Candied Almonds, Cornichons.

Build Your Own Cheese Board

\$16

First: Pick any 3 items total from the Meat and cheese columns.

Then: Pick any 3 condiments.

Crudité Plates

Roasted Beet & Walnut Dip

\$10.00

House made. Served w/ fresh vegetables and whole grain crackers seasoned with the quintessential Mediterranean herb, za'tar.

Goat Cheese & Preserved Lemon Dip

\$10.00

House made w/ goat cheese from Amaltheia Dairy mixed with local, roasted garlic and preserved lemons. Served w/ fresh vegetables and sliced baguette.

White Bean & Garlic Dip

\$10.00

House made w/ cannellini beans, garlic and, rosemary. Served w/ fresh vegetables and sliced baguette. (Vegan)

Salad & Sandwich

Arugula & White Bean Salad

\$6.50

Fresh arugula tossed with cannellini beans in extra virgin olive oil and sage, dressed w/ a citrus balsamic vinaigrette and garnished w/ shaved Parmesan Reggiano.

Sandwich of the Week

\$10.00

Served on baguette with Arugula or chips! (Changes weekly)

Uncorked Cheese Boards

Langue-duck

\$16.50

A board of duck treats great w/ wine from the Languedoc, a mellower red or Saisson. Duck Rillette (combination of shredded duck meat & duck fat seasoned and cooked "Confit Style"), Duck Prosciutto (cured and thinly sliced), Baguette w/ duck fat (better than butter) accented with Cornichons (cute pickles).

Madd Mag Picnic on the Yelly

\$16.00

Named after the owner's favorite late afternoon stop for cheese and wine. Perfect with Prosecco or rosé. Burrata or French triple cream (depends on availability), slices of Speck (cured pork from Italy), Olympic Provisions sliced salami, Castelvetro olives, Artichoke hearts and baguette slices.

Champagne Cheese Board

\$9.00

French Triple Cream w/ dried pears, candied almonds & crackers of the day. Ideally served with Chardonnay or Sparkling.

Raclette

\$13.50

Served w/ salami, pickles, apples & bread. Try a Saisson beer or Pinot Blanc for a wine!

Dessert Cheese & Chocolate

\$12.00

St. Agur (our deliciously creamy, French blue) served with chocolate, dried pears, crackers. Great with our new sherry!

Sides & Extras

Marcona Almonds **\$5.00**

Castelvetrano Olives **\$5.00**

Bread & Olive Oil **\$5.00**

Extra Crackers **\$2.50**

Extra Bread **\$1.00**

We work to have the best menu possible at any given time. We may add, subtract or amend menu items without notice depending on availability and our own creativity.

