



UNCORKED CLASSICS

FIVE BITES FOR FIVE BUCKS 5

Five delicious, everchanging, bite sized morsels.

FONDUE 16⁵⁰

Gruyere, Fontina, Alpine Cheese Selection, Bread, Honey Ham, Fruit, New Potatoes

MONGER'S CHOICE 16

Two select cheeses and a cured meat along with three condiments. Might be from the existing cheese menu or not! If you like pleasant surprises or need some direction, we suggest this plate.

LANGUE-DUCK 16⁵⁰

A board of duck delicacies, great with wine from the Languedoc or Rhone, or a Saison. This plate includes Duck Rillettes, Duck Prosciutto, sliced baguette with Duck Fat and Cornichons pickles.

RACLETTE 15

Have some fun melting your own easy-cheesy delight on our individual raclette grill. This is a soft mountain cheese with a buttery flavor. We serve ours with cured meat, Cornichons, fresh apple slices & bread. Great with a Saison beer or a crisp white!

TO FINISH

CHOCOLATE & CHEESE BOARD 12

Blue Cheese, Chocolate Covered Figs, Dried Pears & Biscotti.

DESSERT SPECIAL 6

Ask about tonight's dessert offerings

DESSERT WINE	glass	bottle
Porto Roch LBV Port	7	48
Delgado Premium Sherry	6 ⁵⁰	45

SEASONAL SPECIALTIES

SOUP 9

French Onion with Pheasant Terrine

SALAD 9

Panzanella (Tuscan Bread & Tomato Salad) with a Camembert Button

SMALL PLATE 10

Hot Goat Cheese Gratin with Apricot Peppadew Relish and Crusty Bread

FLATBREAD 10

Maple Apple Onion Jam, Roasted Squash, Melted Brie, & Fresh Thyme

GRILLED CHEESE WITH SALAD 10

Pineapple Sriracha, Ham, & Cheddar

MAC & CHEESE WITH SALAD 14

Prosciutto and Three Cheeses

BAGUETTE SANDWICH WITH CHIPS 10

Italian Porchetta with Peppadew and Caperberries, Mustard, Basil Aioli, and melted Fontina.

OR Ham, Brie, Grainy Mustard, and Fig Jam

COFFEE BAR

Espresso	3
Cappuccino	4
Americano	3
Extra Shot	2 ⁵⁰
Hot Tea	1
Hot	3
Chocolate	

CHEESE MENU →



CHEESE

Brebirousse D'argental

This French soft cheese has a creamy paste that threatens to run free of its annatto-tinged rind. Luscious and silky enough for brie-lovers, sheepy and full-flavored enough for the most adventurous palate. A staff favorite!

Leonora

A Spanish farmstead goat cheese from the region of Castille and Leon in Spain. Tart, with grassy notes and a hint of sour cream. Great with Codorniu Cava!

Cotswold

The ever-popular British cheddar w/ chives & shallots. A favorite among all our customers!

French Triple Cream

French. Triple. Cream.

Manchego (4-6 mos.)

Raw, sheep's milk cheese from Spain. This version is semi-soft and delicious! Goes well w/Cava, a full-bodied red, or an Amber Ale.

Idiazabel (4-6 mos.)

A tasty raw milk, smoked sheep cheese from Spain. Sweet and aromatic with hints of bacon and caramel. Pairs well with a simple red wine or a dry cider.

Sharp Cheddar

From the British Isles.

Beemster XO

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

For Blue Cheese Lovers:

Blue Cheese is always available. The country and producer will vary. Ask your server where tonight's is from!

MEATS

Etna Salami

Sicilian style with pistachios & lemon zest

Chorizo

Dried, smoky Spanish sausage

Prosciutto

Cured organic pork by La Quercia

Calabrese

Spicy Italian style salami

CONDIMENTS

- ❖ Marcona Almonds
- ❖ Candied Almonds
- ❖ Herbed Almonds
- ❖ Mango & Passionfruit Jam
- ❖ Roasted Garlic & Onion Jam
- ❖ Fig Jam
- ❖ Fresh Apple
- ❖ Cornichons
- ❖ Castelvetrano Olives
- ❖ Grilled Artichoke

Build Your Own

Cheese Board 16

First... Pick any 3 items from the Meat and Cheese selections

Then... Pick any 3 condiments

Champagne Cheese Board 10

Designed to accompany your Chardonnay or Sparkling Wine. French Triple Cream served with dried pears or apples, candied almonds & crackers.

SIDES

Bread & Olive Oil 5⁰⁰

Castelvetranos 5⁰⁰

Marcona Almonds 5⁰⁰

Corn Nuts 1⁵⁰

Extra Crackers 2⁵⁰

Extra Bread 1⁰⁰

Triple Cream Small Plate 5⁰⁰

House Warmed Olives 5⁰⁰