



UNCORKED CLASSICS

FIVE BITES FOR FIVE BUCKS 5

Five delicious, everchanging, bite sized morsels.

FONDUE 16⁵⁰

Appenzeller, Fontina, Comte, Bread, Cured Meat, Apple, 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 this soft and buttery mountain cheese on an individual raclette grill, then pour cheesy delight over a bowl of Honey Ham, Cornichons, Potatoes and Onions. Great with a Saison beer or a crisp white!

TO FINISH

CHOCOLATE & CHEESE BOARD 12

Blue Cheese, Chocolate Pate, Dried Pears & Chocolate Biscotti Thins

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

SEASONAL SPECIALTIES

HYGGE SMØRREBRØD!

Cozy up the Scandinavian way with your choice of our open-faced sandwiches on thinly sliced rye bread smeared with butter.

- Honey Ham, Swiss Cheese, Cornichons, and Dijon
- Blue Cheese, Pears, and Toasted Hazelnuts
- Cucumber, Cheddar Cheese, and Garlic Aioli

\$5 each or all three for \$12⁵⁰

SOUP 9

Honey Bear Squash Bisque with Crème Fraiche and a Pepper Jelly Drizzle

SALAD 9

Baby Greens, Apple, Cheddar, and Hazelnuts with Apple Balsamic Vinaigrette

FLATBREAD 10

Roasted Garlic & Onion Jam, Smoky Idiazabal Cheese, and Roasted Red Peppers

GRILLED CHEESE WITH SALAD 10

Honey Ham and Cheddar, with Hot Pepper Peach Jelly

BAGUETTE SANDWICH WITH CHIPS 10

Honey Ham and Holey Cow Swiss Style Cheese with Grainy Mustard and Fig Jam

COFFEE BAR

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

CHEESE MENU →

Build Your Own Cheese Board 16

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

Then... Pick any 3 condiments

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

This velvety log is created from a single herd of goats in Leon, Spain. Similar to Humboldt Fog without the ash, this cheese is creamy and delicious. Perfect with a glass of Cava or an IPA.

Cotswold

The ever-popular British cheddar w/ chives & shallots. A customer favorite!

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

A cousin to Manchego with a gentle smoke flavor. This Basque cheese was cured next to the campfires originally. Fantastic on our Taste of Spain plate with Serrano ham.

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

Serrano Ham - Dried cured Spanish ham

Calabrese - Spicy Italian style salami

Duck Prosciutto - Intense flavor and luscious texture

CONDIMENTS

- ❖ Herbed Almonds
- ❖ Hazelnut Panforte
- ❖ Piparra Peppers
- ❖ Mango & Passionfruit Jam
- ❖ Roasted Garlic & Onion Jam
- ❖ Fig Jam
- ❖ Fresh Apple
- ❖ Cornichons
- ❖ Castelvetrano Olives

SIDES

Crusty Bread & Olive Oil 5⁰⁰

Castelvetrano Olives 5⁰⁰

Herbed Almonds 5⁰⁰

House Warmed Olives 5⁰⁰

Corn Nuts 1⁵⁰

Extra Crackers 2⁵⁰

Half Baguette sliced 2⁵⁰

Champagne Cheese Board 12

Designed to accompany your Chardonnay or Sparkling Wine. French Triple Cream served with dried pears, hazelnuts, and crackers.

Taste of Spain 16

Leonora, Idiazabel, Serrano ham, Manzanilla olives, Marcona Almonds, Quince paste and crackers. Great with the Spanish white flight!