
FARMSTEAD CHEESES

GOAT'S MILK CHEESE

Lavender Cûshe (United States) orange, fennel, lavender spice
Selles-sur-Cher (France) mild, creamy, citrus hints

SHEEP'S MILK CHEESE

Nancy's Camembert (United States) buttery, herbaceous
Pecorino Tartufo (Italy) smooth, nutty

COW'S MILK CHEESE

Cabot Clothbound Cheddar (United States) nutty, caramel flavors
Pont l'Evêque (France) mild, milky

BLUE CHEESE

Shropshire (Great Britain) creamy, pungent
Forme D'ambert (France) creamy, salty, full flavor

EACH \$4.5 | 3 FOR \$12 | 6 FOR \$22 | 8 FOR \$30

CHEESE & CHARCUTERIE SIDES

<i>Truffle Honey</i>	<i>Port Fig Compote</i>	<i>Olives</i>
<i>Blackberry Jam</i>	<i>Smoked Nuts</i>	<i>Red Currant Jelly</i>

SIDES \$2 EACH

HOUSEMADE CHARCUTERIE

Umbria Salami
Wild Boar Lonza
Salsiccia
Rabbit Pate
House Smoked Salmon Terrine
Chicken Liver Terrine

EACH \$4.5 | 3 FOR \$12 | 6 FOR \$22
