
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

Truffle Honey
Smoked Nuts

Port Fig Compote
Fall Fruit Confiture

Olives
Kumquat Preserves

SIDES \$2 EACH

HOUSEMADE CHARCUTERIE

Umbria Salami
Bresaola
Cappicola
Rabbit Pate
Drunken Pork Terrine
Chicken Liver Terrine

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