

CHEESE SELECTIONS

*Each of these hand crafted, artisanal cheeses was selected for it's unique characteristics. Choose 3 for \$10 or 5 for \$15.
Served with our house made baguette, fresh fruit and seasonal accompaniments.*

O'Banon

Capriole Farmstead Goat Cheese, Greenville, Indiana
Fresh Goat cheese made from unprocessed goat's milk, this cheese is creamy, full-flavored, but not strong. Wrapped in bourbon soaked chestnut leaves, the chestnut leaves which make up its autumnal wrapping give the cheese their tannin, resulting in longer conservation and an inimitable taste.

Billy Blue

Carr Valley Cheese Company, LaValle, Wisconsin
Made from fresh milk of pasture grazed Wisconsin goats, it's aged four months for distinctive "blue" flavor.

8 year aged Cheddar

Carr Valley Cheese Company, LaValle, Wisconsin
Handcrafted in small vats by cheese makers with more than 100 years experience. Aged for 8 years. First Place at the 2004 American Cheese Society Competition.

Virgin Pine Native Sheep Blue

Carr Valley Cheese Company, LaValle, Wisconsin
Made from 100% pasture fed sheep milk. This bandaged American original is cave-aged for more than 8 months.
Firm body with a sweet finish.

Sweet Grass Green Hill

Sweet Grass Dairy, Thomasville, Georgia
Green Hill is named after our predominately Jersey cow dairy.
The color of our cow's milk cheese is a bright yellow, caused by the higher butterfat composition in the milk due to rotational grazing. Buttery taste and soft, creamy texture with a thin to medium rind. Pleasant acidity and very sleek finish.

Truffle Tremor

Cypress Grove Cheese, Arcata California
Soft ripened goat cheese with summer truffles. The classic flavor of truffle meets the velvety perfection of ripened goat milk cheese. Earthy, elegant, and sophisticated.

Crescenza

Bellwether Farms, Valley Ford, California
Butter soft ripened cheese made with whole jersey cows milk. Soft-ripened, rind less, cow's-milk cheese. It's creamy, smooth, yeasty, rich and slightly tart, made in the traditional Italian square shape and modeled after Italy's Strachino cheese.

Point Reyes Original Blue

Point Reyes Farmstead Cheese, Point Reyes, California
Handcrafted on a family farm in Point Reyes, California, this moist and rich blue cheese is an American original. Raw milk from a closed herd of Holstein cows that graze on the green pastured hills overlooking Tomales Bay, California. The coastal fog and the salty Pacific breezes add to the subtle nuances of this cheese.

Grassfield Gouda

Grassfield Cheese Co., Michigan
Grassfields is one of the few producers in the United States that makes raw-milk cheese on a family-operated farm from their own grass-fed cows. Grassfields Gouda is a firm Gouda-style cheese with a distinctive, yet mild and smooth flavor.
Aged at least 60 days.

Hudson Valley Camembert

Old Chatham Shepherding Co., Old Chatham, New York
This lush, buttery soft-ripened Camembert-style cheese with its unusual square shape, along with its beautiful white surface mold is made with a combination of our sheep's milk and our neighbor's BGH-free (Bovine Growth Hormone) cow's milk.
2001 United States Cheese Championship Cheese Contest Grand Champion.

Ewe's Blue

Old Chatham Shepherding Co., Old Chatham, New York.
Artisanal American Blue Cheese made in the Roquefort style with 100% sheep's milk. Creamy texture and subtle blue overtone.

Bridgewater

Zingerman's Creamery, Ann Arbor, Michigan
Bridgewater is a small, pepper-spiked double cream cheese, with a silky texture and rich flavor Aged 4 to 8 weeks.

Detroit Street Brick

Zingerman's Creamery, Ann Arbor, Michigan
Named for the cobblestone bricks that pave the street in front of Zingerman's on Detroit Street. Aged for 2 weeks, this creamy goat cheese is studded with whole and crushed green peppercorns that give it a subtle spicy hue. The rind is thin, allows the flavor of the milk to come through rather than getting too much of a mushroom flavor from the mold.
A nice citrus flavor lingers on the palate.

Manchester

Zingerman's Creamery, Ann Arbor, Michigan
Double cream organic mold-ripened artisanal cheese. It has a creamy texture, distinctive flavor and long finish.
The funkier it appears (as it continues to mature) the fuller the flavor.