



## cheese + charcuterie plates

choose 4 \$18

choose 6 \$25

### cheeses

**\*\*served with Marcona Almonds, Seasonal Fruit Spread, and Baguette\*\***



#### **Idyll Farms Fresh Chèvre**

*fresh / goat / Northport, Michigan  
fluffy, lemony tang, fresh grassy notes*

#### **Brie Le Chatelain**

*soft-ripened / cow / Ile-de-France, FR  
bloomy, creamy, buttered bread & shiitake*



#### **Delice de Bourgogne Triple Crème**

*soft-ripened / cow / Burgundy, FR  
buttery, salted vanilla soft serve decadence*



#### **Taleggio**

*washed rind / raw cow / Lombardy, IT  
punchy beef with warm sour dough funk*



#### **Cabra al Gofio**

*semi-firm / goat / Canary Islands, SP  
rubbed in toasted corn flour, tangy-sweet*

#### **Queso Manchego**

*semi-firm / sheep / La Mancha, SP*

#### **Los Cameros**

*firm / cow-sheep-goat / Rioja, SP  
butterscotch & savory sea salted crunch*

#### **Prairie Breeze**

*firm / cow / Milton, IA  
crumbly cheddar, juicy mango & pineapple*

#### **Cabot Clothbound Cheddar**

*hard / cow / Greensboro, VT  
cave-aged, savory chicken broth & potato skin*

#### **Pleasant Ridge Reserve**

*hard / raw cow / Dodgeville, WI  
alpine-esque, nutty salted butter toffee*

#### **Ewephoria Gouda**

*hard / sheep / Netherlands  
crystalline, scotch whisky & lamb chops*

#### **Roquefort Gabriel Coulet**

*blue / raw sheep / Rougere, FR  
crumbly, briny, sweet & picante*

### charcuterie



#### **Prosciutto San Daniele**

*IT / the classic cured ham, soft & delicate*

#### **Jamón Serrano**

*SP / cured mountain ham, full & savory*



#### **Fra'mani Rosemary Ham**

*CA / smoky, herbal, melt-in-your-mouth*

#### **Sopressata**

*CA / mild garlic & black pepper salami*

#### **Salami Calabrese**

*CA / medium-hot, with Calabrian peppers*

#### **Country Paté**

*CA / black pepper & spices with mustard*

Extra Cheese/Charcuterie	\$4.00
Mixed Olives	\$3.50
Olive Tapenade	\$2.50
Dried Fruits	\$3.00
Cornichon	\$2.50
Lamb Rosemary Salami	\$7.00
Wagyu Beef Salami	\$6.00
Gluten Free Crackers	\$2.00



### la grande fête \$75

all the cheese and charcuterie selections from above