

# CHEESE + CHARCUTERIE

## ESPAÑA AMERICANA - 15

Haystack Mountain - queso de mano (r) + WSDC - dante + Sweet Grass Dairy - asher blue (r) + Russo - salsiccia picante + La Quercia - prosciutto + pickled vegetable and membrillo

## MIDWEST TOUR - 15

Bleu Mont – willi's bandaged cheddar + Crave Brothers - les frères + Saxony - big ed's (r) + Sartori - sarvecchio+ Seymour Dairy - ader kase reserve

## PARIS ON THE PRAIRIE - 12

Meadow Creek - appalachian (r) + Hook's - little boy blue + Capriole - rotating selection + local honey comb

## APPETIZING ALPINES - 12

Spring Brook - tarentaise (r) + Roth Käse - gruyère surchoix + Caroline Hostettler's - bergblumenkäse (r) + balsamic cippolini onion

## PLOUGHMAN - 13

Nueske's - smoked liver pate + Jasper Hill - bayley hazen blue (r) + Cabot – clothbound cheddar + fruit chutney

## CONNOISSEUR'S COLLECTION - 13

Essex St – l'amuse gouda + Old Chatham – nancy's camembert + Milton – prairie breeze + Twin Maple – hudson red (r)

## AMERICAN ARTISAN MEATS - 13

La Quercia - prosciutto + Fra'Mani - nostrano + Russo - Sopresatta + Creminelli - mocetta + pickled vegetable + Local Folks stone ground mustard

## PATE DUO - 9

choice of two - truffle, country, port or smoked + pickled vegetable + Local Folks stone ground mustard

## ANTIPASTO PLATE - 7

caperberries + fire roasted tomatoes + marinated broad beans

## PLAY CHEESE MONGER, 3 or 5 PIECE FLIGHT – 12, 15

### *cheese options*

**ader kase reserve (c)**—a mild, salty German style blue  
**appalachian (c)(r)**—supple with a buttery flavor  
**asher blue (c)(r)**—a strong, earthy cow milk blue with a crumbly fudge like texture  
**bayley hazen blue (c) (r)**- slightly sweet, earthy & piquant blue  
**bergblumenkäse (c)(r)**—smooth, aromatic, alpine style  
**big ed's (c)(r)**—a delicious buttery cheese with a supple texture  
**cabot clothbound (c)**—a rich, dense and earthy cheddar  
**capriole (g)**—a delicious choice of rotating fresh goat cheese  
*please ask your server for our current selection*  
**dante (s)**—a nutty, buttery aged sheep milk cheese modeled after the famous Manchego  
**gruyère surchoix (c)**—smooth & mellow with light floral notes  
**hudson red (c)(r)**—a washed rind; rich and fruity with a sticky silt-like rind  
**l'amuse (c)**—delicious 2 year aged gouda, nutty with hints of burnt caramel

### *cheese options continued*

**les frères (c)**—a fruity and earthy washed rind  
**little boy blue (s)**—a tangy and crumbly blue made in a Roquefort tradition  
**nancy's camembert (s)**—a smooth & grassy bloomy rind  
**prairie breeze (c)**—bright, slightly sweet and moist cheddar  
**queso de mano (g)(r)**—firm and slightly sweet goat cheese  
**sarvecchio (c)**—fruity, nutty Italian style parmesan cheese  
**tarentaise (c)(r)**—award winning cheese from Vermont with a firm texture and slightly nutty flavor  
**willi's bandaged cheddar (c)**—earthy, fruity creamy cheddar

### *meat + charcuterie options*

**mocetta** - a nutty lean and rich cured beef loin with a clean finish  
**nostrano**—a mild Italian salame  
**pate** — truffle, port, country, smoked  
**prosciutto**—made in Iowa from berkshire hogs  
**sopressata**—Chicago hand-made, Italian inspired spicy sausage

*(c) - cow's milk (g) - goat's milk (s) - sheep's milk (r) - unpasteurized milk*