



ARTISAN CHEESES

3 FOR 14 / + 3 FOR + \$10

1) Cottonbell, Cow, North Carolina

soft & creamy, mild, oyster shell salinity & mushroom woodiness

2) Langhetto, Cow, Sheep, & Goat, Italy

soft & creamy, delicate & a little bit funky

3) Saint Angel Goats Milk with Truffle, Italy

triple cream, soft, tangy & earthy, deep flavor

4) Fumaison, Raw Sheep, France

firm & unctuous, created using traditional charcuterie technique,
100 day cave aged & smoked

5) Yule Kase, Cow, Washington

firm, caramel umami, open air aged 13 months in red wine &
blackberry honey

6) Shropshire, Cow, England

deep complex blue cheese, nutty & sweet earthiness

7) Black Betty, Goat, England

firm, caramel & buttery, 15 month cave aged gouda

8) Oma, Cow, Vermont

soft, funky as heck, pungent & sweet

9) Le Pommier Camembert, Cow, France

rich, full flavor, earthy mushroom

10) Schnebelhorn, Raw Cow, Switzerland

spiciness perfectly balanced by butter & cream, 9 month aged

11) Pipe Dreams Cave Aged Goat, Goat, Pennsylvania

smooth, earthy, bright

12) Pipe Dreams Aged Ash Goat, Goat, Pennsylvania

bright, tart, lemony, smooth