

ARTISAN CHEESES

3 FOR 14 / +3 FOR +\$10

1. Caprino Fiorito (Goat, Italy)

fresh, creamy, lemony tang, covered in rose petals

2. Moses Sleeper (Cow, Vermont)

hints of lemon, creamy, with fresh berries

3. Valencay (Goat, France)

rich but mild, covered in ash & blue mold

4. Brie de Nangis (Cow, France)

piquant, buttery, unctuous texture

5. Spring Ramp (Cow, Switzerland)

with minced ramp leaves to add herbal taste

6. Etorki (Sheep, Basque France)

nutty, caramel, tangy, rich

7. Appalachian (Raw Cow, Virginia)

supple, nutty

8. Ewephoria (Sheep, Holland)

gouda style, nutty, notes of caramel

9. Roquefort Papillion (Raw Sheep, France)

world's most classic blue cheese

10. Red Hawk (Cow, California)

triple-crème cheese, brine, stinky treat

11. Montenebro (Goat, Spain)

ash rind, dense, deep & full goat cheese flavor