



artisanal cheese

one ounce per serving

point reyes bay blue

point reyes farmstead cheese co. california
classic blue cheese, sweet caramel finish, cow's milk \$3.75

smoky moody blue

emmi roth kase, wisconsin
delicate blue, hints of roasted nuts, cow's milk \$2.75

red rock cheddar blue

roelli cheese haus wisconsin
mild flavor, creamy texture, slight blue vein, cow's milk \$3.25

cranberry chipotle cheddar

carr valley, wisconsin
a little heat and smoky flavor, cow's milk \$2.75

10 year yellow cheddar

hook's cheese company, wisconsin
rich full flavor, cow's milk \$5

prairie breeze white cheddar

milton creamery, iowa
sweet & creamy, amish raised cow's milk \$3.25

smoky goat

westfield farms, massachusetts
fresh, delicate, smoky, goat's milk \$3.25

pepato peppercorn

park cheese company, wisconsin
black peppercorn, sweet, nutty, cow's milk \$2.25

taleggio "stella alpina"

carozzi, lombardia italia
rich, creamy, semi-soft, italian cheese, cow's milk \$2

benedictine 3 milk

carr valley, wisconsin
semi-soft, truffles notes, cow, sheep & goat's milk \$2.75

4 year gouda

roomano pradera, holland
sweet-salty, butterscotch flavor, cow's milk \$2.75

3 month pecorino

forteto, toscana italia
if you love parmigiano you'll love pecorino, sheep's milk \$2.25

28 month parmigiano reggiano

cravero, emilia-romagna italia
tasty traditional italian aged parmesan \$3

2 year gran canaria 3 milk

carr valley, wisconsin
olive oil cured, cow, sheep & goat's milk \$3.5

gruyere surchoix

emmi roth kase, wisconsin
alpine style swiss, mellow finish, cow's milk \$3.75

salami by creminelli

all natural, organic ingredients, heritage meats that are humanely raised on vegetarian feed without antibiotics

sopressata veneta

aroma of garlic & red wine \$4.25

piccante salami

spicy red peppers & several varieties of paprika \$4.25

alba white truffle salami

a delicate earthy aroma working magic
with the all-natural pork and
felino spice blend \$5.25

sausage

sold by the piece with maille dijon mustard, all natural, gluten-free, no nitrates, no msg

chef martin cajun boudin blanc

combination of pork, bacon, & truffles \$5.25

chef martin smoked polish sausage

beef & pork filled hints of nutmeg & ginger \$5.25

d'artagnan merguez lamb sausage

100% lamb sausage \$5.25

chef martin curry brat

pork & veal filled, hint of curry \$5.25

chef martin andouille sausage

pork filled, medium spice, red pepper & sage \$5.25

d'artagnan chorizo sausage

pork filled, spicy, garlicky, smoky paprika \$5.25