



CHEESE STANDS ALONE

Choose 3 for 20 | 5 for 26

Served with seasonal fruits, Chef's spiced nuts + house-made jams.

GF crackers 1 | Extra GF crackers 3

Additional bread for boards +1 | *In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.*

BLOOMY

Little Something

Sweet + Salty Farm, Little Compton, RI | Pasteurized Cow's milk

Our beloved bloomy rind cheese, in the family of a brie or camembert. Aged to a soft, almost gooey perfection, with a flavor like a triple cream, rich with pasture milk. Ladled by hand, the old French farmhouse way.

Three Sisters

Nettle Meadow, Lake Luzerne, NY | Pasteurized Cow's, Sheep's, & Goat's milk

Dense and rich like cheesecake. A perfect balance of cow, goat, and sheep. Mild and buttery at first, with a slight tang and bit of sweetness that grows as you enjoy it, plus some button mushroom notes at the end.

FIRM

Siegfried's Pride

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

Rubbed with an herb-infused brandy which imparts a complex floral aroma. Firm yet pliable & creamy, it bursts with flavors of butterscotch + toasted almonds. It has a sweet, subtle taste (not sharp or acidic), with lingering brown-butter notes.

Dutch Farmstead

Cato Corner, CT | Raw Cow's milk

Features a milky flavor, light acidity, and a richness that highlights the buttery quality of our Jersey milk. A delightfully versatile cheese, its young age (2-4 mos. typically) allows it pair well with Sauvignon Blanc or tart raspberry jam, while its rich texture stands up to inky Cabernets and floral Seasons.

RUSTIC

Wilde Goat

HighLawn Farm, Lee, MA | Pasteurized Cow's + Goat's milk

A blend of Jersey cow and local Nubian goat milk from Thomas Farm in Sunderland, MA. The Jersey girls impart a rich buttery flavor and mouthfeel, with a hint of nuttiness in the finish, while the Goat brings a complexity reminiscent of the deep mahogany sweet of butterscotch. Bound together with the essential ingredient of time, the texture has become that of a long-aged cheddar with a sticky, fudgy mouthfeel.

Harvest Moon

5-Spoke Creamery, Goshen, NY | Raw Cow's milk

A rich, round, raw milk cheese with a moonscape-like outer rind, with an inside the orange hue of autumnal leaves; a local homage to Minolette, with characteristic butterscotch notes that become more pronounced with age.

FUNKY

Sweet Pea

Round Table Farm, Hardwick, MA | Raw Cow's milk

A raw cow's milk taleggio-style cheese that is bright and springy with an earthy rind. Great for melting or served with jam or cider.

Shabby Shoe

Blakesville Creamery, WI | Pasteurized Goat's milk

Blakesville Creamery connects the dots between the Loire Valley and the shores of Lake Michigan. A Wisconsin-made version of the French goat's milk classic Chabichou du Poitou, it nails the thin, wrinkled rind, gooey creamline, and incredibly light texture of the original. Not to mention the bright citrus and earthy mineral notes. We rarely meet a cheese this well-balanced.

THE BLUES

Shakerag Blue

Sequatchie Cove Creamery, TN | Pasteurized Cow's milk

This robust blue from Tennessee is a true taste of the South. It was named for the area's Shakerag Hollow - a destination renowned for its moonshining history and trails of wildflowers. The use of Chattanooga Whiskey is another nod to this cheese's roots. Fig leaves soak up the spirit before being wrapped around the cheese, imparting salty + sweet notes. The paste - dense and complex - has flavors of root beer, bacon, dark chocolate, and tropical fruit.

Bay Blue

Point Reyes Farmstead, CA | Pasteurized Cow's milk

Point Reyes Blue is an award-winning blue from Northern California with a peppery profile. The cheese's sweet, milky base blends perfectly with a creamy, fudge-like texture and a zesty hint of cracked black pepper.



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