

CHEESE

Our cheeses are arranged by type with a simple description.

Please use the sushi style order sheet to make your selection.

NAME | Origin | *Rennet* | ANIMAL | 'P' PASTEURIZED 'R' RAW

FRESH

LAURA CHENEL | California | *Vegetarian* | GOAT | P | \$2

Mild flavor with a soft spreadable texture.

HONEY CHEVRE | Canada | *Microbial* | GOAT | P | \$2

Fresh chevre infused with honey, making it sweet and creamy.



SOFT OR BLOOMY

HUMBOLDT FOG | California | *Vegetarian* | GOAT | P | \$2

Buttermilk & cream, with floral and herbal notes. A clean citrus finish.

CANA DE OVEJA | Spain | *Traditional* | SHEEP | P | \$3

Goopy under the rind with a crumbly center. Notes of tangy butter.

DELICE DE BOURGOGNE | France | *Traditional* | COW | P | \$2

Rich, creamy & buttery triple cream with notes of mushrooms.

ASHLEY | Fort Collins | *Traditional* | COW | P | \$2

Mildly sweet with a lightly stiff tart center. Goopy when fully ripe.



HARD

5 YEAR GOUDA | Holland | *Traditional* | COW | P | \$2

Rich and sweet, with intense yet balanced tastes of butterscotch & salt.

GRANA PADANO | Italy | *Traditional* | COW | R | \$3

A delicate, dry flaking paste with sweet, nutty flavor.

WASHED-RIND

ARDRAHAN | Ireland | *Vegetarian* | COW | P | \$2

Rich, soft, sticky paste with pungent, savory, lactic flavors.

CHIMAY GRAND CRU | Belgium | *Traditional* | COW | P | \$2

Pungent, creamy and fresh.

SCHARFE MAXX | Switzerland | *Traditional* | COW | R | \$2

Dense. Robust and meaty flavors. Notes of nuts, onions and bacon.

MORBIER DELIZE | France | *Traditional* | COW | R | \$2

Sweet, smooth and mild taste. Leaves a nutty aftertaste.

DANCING FERN | Tennessee | *Traditional* | COW | R | \$4

The best 'Reblochon' made in the U.S. Bold notes of milk & mushrooms.



BLUE

STICHELTON | England | *Traditional* | COW | R | \$3

Flavors are cool and buttery with underlying nutty, toasty notes.

BEENLEIGH BLUE | England | *Vegetable* | SHEEP | R | \$3

Tangy and slightly sweet; butterscotch, salt and spicy blue notes.

GABRIEL COULET | France | *Traditional* | SHEEP | P | \$3

A soft and creamy Roquefort that is slightly salty.

GLACIER PENTA CREME | Wisconsin | *Traditional* | COW | P | \$2

Smooth, creamy, silky and salty. A great starter blue.

CHEVRE IN BLUE | Wisconsin | *Vegetarian* | GOAT | P | \$3

Rindless. A sharp, tangy flavor & nice balance of goaty & blue notes.

CHEESE CONT.

SEMI-HARD

POWERFUL WELSH | Wales | *Vegetarian* | COW | P | \$2

Sharp yet slightly sweet tasting cheddar.

LINCOLNSHIRE POACHER | England | *Traditional* | COW | R | \$2

Rich, long lasting cheddar-like flavor. Sweet & nutty notes.

APPLEBY'S CHESHIRE | England | *Vegetarian* | COW | R | \$2

Moist, crumbly, and savoury with a clean lactic tang.

PRIMA DONNA | Holland | *Traditional* | COW | P | \$2

Sweet & nutty with a caramel aftertaste.

OSSAU-IRATY | France | *Traditional* | SHEEP | P | \$2

Sweet, earthy flavor with a slightly tangy finish.

TESTUN AL BAROLO | Italy | *Traditional* | COW/GOAT | P | \$4

Creamy, sweet, buttery and sharp. Wine flavors from Barolo must.

CHALLERHOCKER | Switzerland | *Traditional* | COW | R | \$3

Dense, creamy notes of leeks, brown butter and sweet cream.

HOPPER | Nebraska | *Traditional* | GOAT | P | \$2

With notes of toasted oats, this beer cheddar is made with Fat Tire.

BERKSWELL | England | *Traditional* | SHEEP | P | \$3

Rich, sweet, fruity & nutty. Sometimes fruity acidity reminiscent of pineapple.

DRUNKEN GOAT | Spain | *Traditional* | GOAT | P | \$2

Sweet, smooth, and fruity flavor; mild and delicately grapey.

ESPRESSO BELLAVITANO | Wisconsin | *Vegetarian* | COW | P | \$2

Rich, creamy, nutty, fruity, coffee flavor.

MEATS

BISON PASTRAMI | Continental Sausage | *Colorado* | \$3

Smoked and coated with pepper. Raised on sustainable family farms.

CALABRESE | Olli Salumeria | *Virginia* | \$2

A spicy salame that gets its kick from cayenne pepper and paprika.

LOUKANIKA | Olympic Provisions | *Oregon* | \$2

A Greek style salami with cumin, orange zest and garlic. Unique.

MOLISANA | Olli Salumeria | *Virginia* | \$2

A robust salame flavored with whole black peppercorns and garlic.

NAPOLI | Olli Salumeria | *Virginia* | \$3

Smoked over apple-wood with a hint of fennel. A local favorite.

SAUCISSON SEC | Olympic Provisions | *Oregon* | \$2

A classic French salami chocked full of black pepper and garlic.

SECCHI | Columbus Salumeria | *California* | \$2

This classic, mellow Italian salame is one you would find in Italy today.

SOPRESSATA | Olympic Provisions | *Oregon* | \$3

A classic Italian salami with clove, oregano, garlic & chili flake.

AND MORE

Delightful pairings to add to your experience. Ask about specials.

THE PLOUGHMAN | \$9

Originally a lunch packed for a ploughman as a midday snack: A half baguette, hunk of Powerful Welsh, an artisan salami, a local mustard, a REAL DILL Jalepeño pickle & a local fruit.

BREAD | \$3

Locally baked demi-baguette with a side of olive oil & balsamic reduction.

OLIVES | \$3

Castelvetrano, Cassee Des Baux & Nicoise-Coquillos.

CHOCOLATE FLIGHT | \$7

Top shelf baker's chocolate served in rustic chunks, followed by house made truffles from single origin cacao beans and finished with a whimsical chocolate salami. Paired with a port reduction & locally made jams.

PEASANT FARE

Once the food of peasants, then elevated to expensive delicacies almost beyond reach, now served to you in bite-size portions for your enjoyment.

BLUE PADDLE SNAIL | New Belgium

Belgium style snails with New Belgium's Blue Paddle.

\$6

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BISON TONGUE | Continental Sausage

Southern Colorado bison tongue braised with roasted bell pepper sauce.

\$6

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SAGE QUAIL | Atropa | Compass Cidery

Pan seared quail finished with a cider sauce.

\$6

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SHRIMP AND POLENTA | Smoked Gouda

Cast iron seared shrimp on polenta cake with smoked gouda and chorizo.

\$6

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CHEESE BREAD | 3 Cheese Mixture

East African style Chapati with a three cheese mixture.

\$6

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CARMELIZED ONION, ROASTED MUSHROOM & GOAT CHEESE | Laura Chenel

Griddled polenta with carmelized onions, Laura Chenel chevre and drizzled with Agave.

\$6

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WELSH RABBIT SALAD | Cache la Porter | Pateros Creek

A play off of the traditional Welsh Rabbit recipe. Powerful Welsh Cheddar, rye croutons and honey beer dressing.

\$5

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HERB GOAT SALAD | Laura Chenel

Mixed greens, basil, and Bulls Blood beet's micro greens with Laura Chenel chevre, hazlenuts and dried cranberries.

\$5

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FYI: Most cheeses can be purchased here or at our Shop around the corner.

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- HONEY CHEVRE |

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SOFT

- HUMBOLDT FOG |
- CANA DE OVEJA |
- DELICE DE BOURGOGNE |
- ASHLEY |

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HARD

- GOUDA EXTRA AGED 5 YEAR |
- GRANA PADANO |

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WASHED-RIND

- ARDRAHAN |
- CHIMAY GRAND CRU |
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- BEENLEIGH BLUE |
- GABRIEL COULET ROQUEFORT |
- GLACIER PENTA CREME |
- CHEVRE IN BLUE |

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- POWERFUL WELSH CHEDDAR |
- LINCOLNSHIRE POACHER |
- APPLEBY'S CHESHIRE |
- PRIMA DONNA |
- OSSAU-IRATY |
- TESTUN AL BAROLO |
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- DRUNKEN GOAT |
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& MORE

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- BREAD |
- OLIVES |
- CHOCOLATE |

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