



Cheese Card

Artisanal Cheese

Selection of three \$17, Selection of five \$24

Hudson Flower

Old Chatham Shepherding Company, New York, New York soft bloomy, pasteurized sheep's milk, aged 4-6 weeks sheep's milk cheese enrobed in a mix of hopflowers, rosemary, elderberries, thyme, and lemon verbena. Robust, piney and floral aromas meld together with the rich paste of sheep's milk

Classic Blue Log

Westfield Farm, Hubbardston, Massachusetts Soft blue, pasteurized goats milk, aged 3 weeks distinctive for having blue only on its exterior. Tart, cakey goat cheese that coats the mouth with a pleasant lactic tang and no residual blue flavor

Pleasant Ridge Reserve Extra Aged

Uplands Cheese Company, Dodgeville, Wisconsin raw, hard cooked-pressed cow cheese, aged 16 months smooth even pressed flesh with rich fruit, olives, herb notes and a tang on the finish, extra aged intensifies the flavors especially the sweetness

Grazier's Edge

The Loan Grazer Creamery, Minneapolis, Minnesota pasteurized, washed rind cow cheese aged 3-4 months pungent, strong yet approachable, with distinct notes of creamed sweet corn and grass. Grass fed cow milk from two farms and washed in a local rye whiskey

Bayley Hazen Blue

Jasper Hill Farm, Greensboro, Vermont firm blue, raw cow cheese, aged 90 days this stilton-esque cheese is drier than most blue yet its dense paste is full of balanced chocolate, hazelnuts, and licorice spice