

all-american cheese!



Choose from our selection for a cheese board or as a great topping for a hamburger. Price noted is per ounce of cheese.

___oz. **1-Derful-1-Year Grafton Cheddar** \$2.50
Handpicked by Ari for its impressively creamy, smooth texture, big mouth feel and enjoyable finish.

___oz. **Ig Vella Young Jack** \$2.50
Monterey Jack handmade by Ignazio Vella and his crew in Sonoma, CA. Rich and buttery with a sweet finish.

___oz. **Aged Baby Swiss** \$2.50
Selected from cheesemaker Myron Olsen's personal stash-26 months old. Great nutty flavor, a hint of sweetness, long finish.

Provolone and American also available for burgers \$2.50

___oz. **2-Good-2-Be-True 2-Year Cheddar** \$3.00
Wonderfully buttery up front, nutty, with a nice touch of egginess on the tongue and a lingering finish.

___oz. **Point Reyes Blue** \$3.00
The only farmstead blue cheese from California made from the milk of Holsteins. Aged exclusively for us over a year to enhance its full flavor.

___oz. **Ig Vella Mezzo Secco** \$3.00
Monterey Jack aged 6 months. Nutty and sweet, handmade by the Vella family in Sonoma, CA.

___oz. **Widmer's Aged Brick** \$3.00
A traditionally made washed rind brick cheese with a heady aroma and modestly full flavor.

___oz. **Stravecchio Parmesan** \$3.00
Aged 18-months, our country's best! Nice nutty flavor and long lingering finish.

___oz. **Thomasville Tomme*** \$3.00
Aged over 60 days, it has a smooth, meltably mellow flavor.

___oz. **Hook's 7-Year Cheddar** \$3.50
A bit of sweetness without any bitterness. Big, full flavor, nice smooth finish.

___oz. **Great Hill Blue*** \$3.50
Made from non-homogenized cow milk imparting a full yet smooth flavor to this American blue from Massachusetts.

___oz. **Maytag Blue** \$3.50
Handmade since 1941, and made from the milk of Holstein cows. Thought of as the finest blue cheese in America.

___oz. **Bayley Hazen Blue***^Đ \$3.50
One of Chef Alex's favorites. A natural-rind raw milk cheese with a dense texture and hints of earthy chocolate.

___oz. **Wisconsin Mountain**^Đ \$3.50
Lovely, intense flavors. Gruyère lovers will jump for joy.

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- ___oz. **Ig Vella Dry Jack** \$3.50
Monterey Jack aged for over a year; hand-made by Ignazio Vella and his crew in Sonoma. Wonderfully nutty flavor that's somewhere between an aged cheddar and a parmesan.
- ___oz. **Cashel Blue** \$3.50
Handmade by the Grubb family from County Tipperary, Ireland, soft and creamy with a lingering finish.
- ___oz. **Pleasant Ridge Reserve** * \$3.50
We selected wheels made on May 6th for their amazingly delicious, perfectly balanced, nutty, full flavor
- ___oz. **Quebec Chèvre Noir** \$4.50
A hard aged goat cheese, much like cheddar with lots of tang! Really good!

Zingerman's Creamery Cheeses

- ___oz. **Creamery Bridgewater** [ⓓ] \$3.50
A rich double-cream cheese spiced with black peppercorns.
- ___oz. **Creamery Lincoln Log** [ⓓ] \$3.50
Aged goat's milk cheese with a very rich texture. Hints of citrus, a mild goat flavor and rich mushroom finish.
- ___oz. **Creamery Detroit St. Brick** [ⓓ] \$3.50
The soft spice of green peppercorns is beautifully balanced with the creaminess of this goat cheese.
- ___oz. **Creamery Great Lakes Cheshire** [ⓓ] \$3.50
A raw milk cheese made with Calder Dairy milk. Aged a minimum of 2.5 months (best by 4 months). It has a natural rind that we've recently begun to rub with olive oil.
- ___oz. **Creamery Sharon Hollow** \$3.50
Hand-ladled cow's milk cheese layered with peppers and fresh herbs; great on burgers and salads!
- ___oz. **Creamery Manchester** \$3.50
Really rich double-cream cheese with a white mold rind. Full flavor, really creamy, very good. Aged ideally for 4 weeks.
- ___oz. **Creamery City Goat** \$3.50
Made in the traditional manner-completely by hand so that it gets a flaky texture and delicately delicious flavor that a fresh goat cheese should have.

flights

- Cheddar Flight** \$12.00
Creamery Cheshire, 1-derful 1 year old grafton cheddar, 2 good 2 be true 2 year old grafton cheddar and Hook's 7 year old cheddar.
- Staff Pick** \$12.50
City Goat, Point Reyes Blue, Ig Vella Mezzo Secco and Widmer's Aged Brick.
- Creamery Flight** \$13.00
Zingerman's Creamery Sharron Hollow, Bridgewater, Lincoln Log, Manchester, and Cheshire.

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