

# Fromage/Cheese/Queso/Formaggio

## FRESH

**Fresh Buffalo Milk** Italy | Buffalo | luxuriously smooth and supple; the sweet, delicate flavor is soft and milky | 1.50

**Burrata** Italy | Buffalo | supple, fresh mozzarella around a creamy mixture of mozzarella and cream; rich, velvety, with a hint of delicate sweetness | 1.50

**Boursin Herb** France | Cow | fresh cream and soft cheese flavored with herbs | 7.50

**Le Cranberry Roule** France | Cow | luxurious, fresh cream like cheese rolled with cranberries; a perfect dessert cheese | 1.50

## SOFT-RIPENED

**Brie** France | Cow | double cream, rich, buttery flavor with nutty undertones, not overly strong | .75

**Camembert La Reine** France | Cow | not too runny, not too overpowering, not too solid; handmade from a small Normandy dairy | 9.00

## TRIPLE CREAM

**St. Angel** France | Cow | cream added to the milk to create a decadent, velvety smooth mouth feel | 1.25

**Brillat Savarin** France | Cow | the addition of rich, luscious cream added to whole milk, flavours are of butter, salt and cream with hints of mushroom | 8.50

**Arethusa Camembert** | Cow | Soft, with a cloudlike bloom on the rind, subtle and sweet; this cheese expresses the bright, clean flavor of the milk | 1.75

## WASHED RIND

**Bucheron Sevre Belle** France | Goat | smooth, dense ivory interior, creamy texture, tangy finish | 1.00

**Alta Langha La Tur** Italy | Cow, Goat, Sheep | Lemony and tangy, mildly nutty and rich and buttery; eat it with a baby spoon | 2.00

## SEMI FIRM

**Smoked Provolone (retail)** Goshen, CT | Cow | fresh out of the smokehouse; hardwoods give this cheese a smoky flavor | 8.50

**Smoked Mozzarella (retail)** Goshen, CT | Cow | a firm cheese with a hint of hardwood smoke; great for eating or on a pizza | 8.50

**Rustico Red Pepper** Italy | Sheep | a perfect balance between the creaminess of the cheese and spiciness of the red pepper | 1.25

**Creamy Havarti** Denmark | Cow | this rindless cheese is a favorite with a taste of sweet butter and light acidity | .75

**Gjetost** Norway | Cow | a love it or hate it cheese; sweet caramel with a little nuttiness | 1.00

**Madrigal** France | Cow | French swiss? full fat; sweet and nutty with large holes | 1.00

**Cry Baby** Litchfield | Cow | swiss style cheese, smooth and grassy with a piquant finish | 1.75

## FIRM

**Beemster 10 Months** Netherlands | Cow | signature Dutch cheese; profound flavor, firm and bold | 1.25

**Red Dragon Cheddar** Wales | Cow | tangy; mustard seeds and Welsh brown ale | 1.25

**Harlech Cheddar with Horseradish** UK | Cow | creamy cheese with horseradish and parsley; vegetarian | 1.75

**Tapping Reeve** Litchfield | Cow | alpine and cheddar styles; aged twelve months to produce a sweet and nutty profile | 1.75

**Manchego 6 Months** Spain | Sheep | noble Spanish cheese; fruity with hints of grass; rind has a herringbone design | 1.00

**Comte 12 Months** France | Cow | French gruyere; a great cheese made from raw, mountain pasture fed cow's milk; sweet and nutty | 1.00

**Mimolette Isigny** France | Cow | electric orange paste, sweet caramelized depth and a smooth fudgy finish | 1.00

**Grana Padano** Italy | Cow | bearing resemblance to parmesan reggiano; raw cow's milk, fragrant, sweet and nutty | 1.00

**Tramonto Rosso** Italy | Cow | intoxicatingly heady wine aroma; a striking purple rind and a satisfying wine flavor above a medium sharp cheese | 1.75

**Kerry Gold Cheddar Aged 12 Months** Ireland | Cow | distinctive creamy taste, firm, smooth body and rich rounded flavour | 1.50

## BLUE

**Valdeon** Spain | Cow, Goat | dense veining, balance of salt and spice; bold and spice loves fresh fruit or red wine; wrapped in chestnut leaves | 1.25

**Roquefort Carles** France | Sheep | Robust, King of the Blues | exceptional; intense flavored cheese; perfect balance of creamy curds and blue molds | 2.00

**Oro Blue Al Ramandolo** Italy | Cow | matured in the pomace of a noble wine; distinctive green mold and ramandolo fruit – indescribable | 2.00

**Butler's Black Stick Blue** UK | Cow | soft, blue veined cheddar, amber hue; smooth but tangy flavor | 1.50

**Point Reyes Blue** California | Cow | raw milk; sweet, fresh milk with a medium-to-strong punch of blue flavor | 1.50

## Charcuterie

**Sweet Sopressata** Toscana | Italy | southern Italian cured sausage; coarse-ground pork, seasoned with garlic, salt and black pepper | 10.00

**Spicy Sopressata** Toscana | Italy | ground meats with red peppers and other spices | 10.00

**Chorizo** Palacios | Spain | pork meat and paprika; spicy | 10.00

**Summer Beef Sausage** Nodine's | Goshen, CT | fully cooked and smoked; mild hints of orange zest and lemon | 9.00

**Venison** Nodine's | Goshen, CT | New Zealand red deer and beef fully cooked and smoked; mild hints of orange zest and lemon | 11.00