



Chef's Selection of Cheese

Choose from any three for \$12

Humboldt Fog

The texture is creamy and luscious with a subtle tangy flavor. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

Shepherd Basket

Made from raw sheep's milk, A mold ripened traditional Basque raw milk cheese aged a minimum 4-5 months in our cave.

Blue Suede

One of the few true raw milk bleu cheeses being produced in the United States. A rich creamy base fractured with veins of blue, this surprising mild raw milk blue delivers a velvety texture and taste.

Nancy's Camembert

Produced from sheep's and cow's milk, his special camembert is a pale straw color on the inside, with a bit of brown mottling on its exterior.

Pennsylvania Noble

Rich, tangy, vintage Cheddar Cheese with the character and flavor that comes only from careful curing, cave aging, organic raw milk, and all natural ingredients.

California Tomme

Made from mixed raw milk. A true mouthful. Creamy, tangy with an unforgettable finish..

**Menu and pricing subject to change without notice.*