

pärcht

cheese

(SOFT TO FIRM)

- Fruition Farms Shepherd's Halo** 
(SOFT) LARKSPUR, COLORADO
angelic + silky-smooth + buttery + creamy + lush
- Caseificio Dell'**  
Alta Langa Robiola Bosina
(SOFT) PIEDMONT, ITALY
creamy + rich + slightly tangy
- Four Fat Fowl** 
St. Stephen
(SOFT) STEPHENTOWN, NEW YORK
creamy + buttery + tangy
- Il Forteto Boschetto**  
al Tartufo Bianchetto
(SEMI-SOFT) TUSCANY, ITALY
rare white truffle studded + down-to-earth +
passionate + intense + captivating
- Haystack Mountain Boulder Chevre** 
(SEMI-SOFT) LONGMONT, COLORADO
creamy + citrus + grassy + clean
- Deer Creek Blue Jay** 
(SEMI-HARD) SHEBOYGAN, WISCONSIN
juniper berry infused quintuple crème blue
+ daring + velvety + elegant
- Beemster Classic 18-Month Gouda** 
(HARD) HOLLAND, NETHERLANDS
brown butter + popcorn + praline + pecan
+ late night treat
- Pecorino** 
Camomilla
(Hard) EMILIA ROMAGNA, ITALY
herbal sweetness + floral notes + fresh cut apple
- Deer Creek Vat 17** 
Extra Sharp World Cheddar
(HARD) SHEBOYGAN, WISCONSIN
bold + confident + well-traveled + creamy yet crumbly
+ mouthwatering goodness
- Vecchio Piave** 
(HARD) VENETO, ITALY
cousin of parmesan + crystalline crunch + tropical fruit +
almond bitterness + toasted baguette
- Perenzin Caciotta diPepe e Olio** 
(HARD) VENETO, ITALY
extra virgin olive oil + black pepper
+ sophisticated + classy + old-world charmer

Cheese Specials (WRITE IN)
