

Cow

Brillat-Savarain (France)

mild, creamy, earthy

Sottocenere (Italy)

semi-firm, shaved black truffled

Reypenaar Gouda (Holland)

firm, nutty, crystalline

Thomasville Tomme (Georgia)

sweet, semi-firm, mild

Comte (France)

firm, earthy, slightly sweet

Karst (Vermont)

gruyere & cheddar blend, cave aged
American original

Goat

Humboldt Fog (California)

cake-like texture, herbs and citrus

Bonne Bouche (Vermont)

ash-ripened, soft, creamy, long finish

Crotin (France)

very light texture, floral, lemon, refreshing

CRUO

CELLARS

Farmer's Platters

Choose any of the following cheeses, cured meats, or bites

one 6 three 17 chef's selection 20
five 24 seven 32

*cheeses and meats served with house-made strawberry &
basil jam, candied pecans and whole grain mustard*

Additional baguette \$2

Sheep

Idiazabal (Spain)

semi-firm, smoked, buttery

Pecorino Toscano (Italy)

hard, sweet, herbaceous, salty

Manchego (Spain)

balanced, sweet, salty, nutty

Meats & Bites

Chorizo

paprika and spice

Olives

castelvetrano and oil-cured olives

Smoked Salmon

house-smoked, paprika, nutmeg, coriander

Calabrese

spicy and sweet

Speck

American smoked prosciutto

Duck Rilette

duck confit, truffle, black pepper

Pork Fried Almonds

house bacon, ancho, lime

Finocchina Salami

dry salami, notes of fennel

Blue

Cambazola Black (Germany)

"blue brie," creamy, delicate blue

St. Pete Select (Wisconsin)

complex, sharp blue notes, mild spice