

Corks & Curds

WINE BAR, CHEESE, PROVISIONS

CHEESE BOARDS

accompanied by fruit spread, fried almonds, olives, dried fruit, cornichons & artisan crackers

Mambo Italiano

parmigiana reggiano

cow's milk, sharp, nutty

aged provolone

cow's milk, sharp, firm and tangy

Ole' Espana

aged manchego

sheep's milk, buttery texture

la mancha garrotxa

semi soft aged goat's milk

Catalan

Two for the Ages

widmer's aged cheddar

sharp & creamy from Wisconsin

beemster aged gouda

sharp & nutty from Holland

Crème de la Crème

bellatoile triple crème brie

cow's milk, creamy, mild from France

brillat savarin triple crème

buttery, salty, soft & creamy from France

Moody Bleus

cambozola

creamy cow's milk brie with Gorgonzola, from Germany

rogue creamery smokey blue

cow's milk, sweet, smoked

All American

humboldt fog

goat's milk, fudgy & tangy from California

cowgirl creamery mt. tam

cow's milk, triple crème, rich from California

Ploughman's Lunch

a single portion of cheese, an accompaniment and baguette
choose one of the following:

1. brie & fig spread
2. manchego & quince paste
3. goat cheese & dried cherries
4. beemster & olives

Add...

salami, prosciutto, pate or duck rillettes

to board for an additional charge

Cheese Fondue

accompanied by sliced baguette

Olive Tapenade, Tuscan Olive Oil & Baguette

“ Wine and cheese are
ageless companions...
like June and moon, or
good people and noble ventures. ”

—M.F.K. Fisher

Please note that due to availability of some products, boards can change often without notice.