



cheese + charcuterie plates

choose 4 \$18

choose 6 \$25

served with Baguette, Marcona Almonds, Seasonal Fruit Spread

cheeses

Blakesville Fresh Chevre

*fresh / goat / Port Washington, WI
fluffy, lemony tang, fresh grassy notes*

Brie Le Chatelain

*soft-ripened / cow / Ile-de-France, FR
bloomy, creamy, buttered bread & shiitake*

Delice de Bourgogne Triple Crème

*soft-ripened / cow / Burgundy, FR
buttery, salted vanilla soft serve decadence*

Taleggio

*washed rind / raw cow / Lombardy, IT
punchy beef with warm sour dough funk*

Cabra al Gofio

*semi-firm / goat / Canary Islands, SP
rubbed in toasted corn flour, tangy-sweet*

Queso Manchego

*semi-firm / sheep / La Mancha, SP
toasty salted almonds & fresh popcorn*

Los Cameros

*firm / cow-sheep-goat / Rioja, SP
butterscotch & savory sea salted crunch*

Prairie Breeze

*firm / cow / Milton, IA
crumbly cheddar, juicy mango & pineapple*

Cabot Clothbound Cheddar

*hard / cow / Greensboro, VT
cave-aged, savory chicken broth & potato skin*

Pleasant Ridge Reserve

*hard / raw cow / Dodgeville, WI
alpine-esque, nutty salted butter toffee*

Ewephoria Gouda

*hard / sheep / Netherlands
crystalline, scotch whisky & lamb chops*

Roquefort Gabriel Coulet

*blue / raw sheep / Rougere, FR
crumbly, briny, sweet & picante*



charcuterie

Prosciutto San Daniele

IT / the classic cured ham, soft & delicate

Jamón Serrano

SP / cured mountain ham, full & savory

Fra'mani Rosemary Ham

CA / smoky, herbal, melt-in-your-mouth

Sopressata

CA / mild garlic & black pepper salami

Salami Calabrese

CA / medium-hot, with Calabrian peppers

Country Paté

CA / black pepper & spices with mustard



extras

Extra Cheese/Charcuterie	\$4.00
Mixed Olives	\$3.50
Olive Tapenade	\$2.50
Dried Fruits	\$3.00
Cornichon	\$2.50
Lamb Rosemary Salami	\$7.00
Wagyu Beef Salami	\$6.00
Gluten Free Crackers	\$2.00

la grande fête

(dine in only)

all the cheese and charcuterie
selections from above
\$75

the burrata plate

pickled stone fruits,
pistachios, arugula, baguette
\$12

