



**ARTISAN
CHEESE**
GALLERY

▶ CAFE MENU ◀

(We do our best to buy local and organic. We make everything in-house)

- ▶ **SANDWICHES** ◀ All sandwiches served with potato salad or Tony Packos pickles. (V)=vegetarian
- ARTISAN CLUB** – Turkey, Pancetta (Italian bacon), Comte cheese, heirloom tomatoes, with mixed greens and garlic aioli on pain de mie. 13.50
 - ROSEMARY CHICKEN** – Grilled chicken breast, aged Provolone, pancetta, smoked paprika aioli on ciabatta 13.50
 - SPANISH TURKEY** - Campo de Montalban Cheese (Cow, Sheep, and Goat's milk from Spain), Turkey Breast, chopped Marcona almonds, roasted red peppers, and aioli on ciabatta 13.50
 - TURKEY AND BRIE** – Turkey Breast, French Brie, sliced Granny Smith apples, pickled red onion and arugula on baguette 12.50
 - PROSCIUTTO AND BRIE BAGUETTE** – Prosciutto di Parma and Brie on baguette 12.50
 - ITALIAN TUNA MELT** – Imported Italian Tuna, Double Crème Gouda, grilled artichoke hearts, capers and aioli on ciabatta 13.50
 - (V) **GRILLED ITALIAN VEGETABLE** – Roasted sweet red peppers, grilled artichoke hearts, caramelized shallots, grilled zucchini, smoked paprika aioli, arugula, balsamic vinaigrette, Provolone on 9 grain 12.00
 - (V) **GREEN GODDESS** – Comte, avocado, heirloom tomatoes, Persian cucumbers, housemade basil pesto on toasted 9-grain bread 12.50
 - GARLIC ROASTED LAMB PANINI** - Roasted lamb with rosemary and garlic, Greek feta, heirloom tomatoes, caramelized shallots, and mint aioli on baguette
 - (V) **MOZZARELLA PESTO** – Local mozzarella, roasted tomatoes and housemade basil pesto on ciabatta 12.00
 - DUCK CONFIT** – House made duck confit, Comte and fig jam on ciabatta. 13.50
 - BARELY BUZZED** – Turkey, sauteed mushrooms, Barely Buzzed cheese (Utah cheddar rubbed with espresso and lavender), garlic aioli, romaine on baguette. (can substitute lamb for turkey) 13.50
 - 1/2 sandwiches include: **Rosemary Chicken, Italian Vegetable, Turkey and Brie, Grilled Cheese, served with side salad (Caesar or Arugula) or soup** 12.50
- ▶ **GRILLED CHEESES** ◀
- TRUFFLE GRILLED CHEESE** - Sottocenere with Cheddar on brioche 14.
 - THE CLASSIC** - a blend of cheddars, including Ballard, on brioche 12.
 - THE AGC** - Bacon and cheddar with sauteed apples and sage on ciabatta 12.
 - THE FRENCH** – French Brie with sliced pears, toasted almonds drizzled with honey on baguette 12.
 - THE FARMSTEAD** – Brie and Laura Chenel chevre with bacon, apples and fig jam on on baguette 12.
- ▶ **CHEESE MONGER SANDWICHES** ◀
- All sandwiches served on Baguette. No Substitutions.
- ▶ **AGED CHEDDAR**, onion and fig chutney with pickles 11.
 - ▶ **SERRANO HAM**, Aged Gouda with housemade beer mustard 12.
 - ▶ **TURKEY** Aged Gouda with housemade bacon jam 11.
 - ▶ **SALAMI**, Provolone and bruschetta 11.
 - ▶ **MUFFALETTA**, with salami, serrano ham, provolone with house made olive tapenade on ciabatta 12.
- ▶ **WEEKEND BRUNCH** ◀ (Saturdays and Sundays 10am - 2pm)
- ▶ **ARTISAN EGG** - fried eggs, bacon, campo cheese with spicy aioli on ciabatta (Served all day every day) 10.
 - ▶ **THE EGGAHOLIC** - fried eggs with bacon and cheddar and Chipotle ketchup on ciabatta 10.
 - ▶ **FRENCH TOAST GRILLED CHEESE** - with maple syrup and fruit 12.
 - ▶ **SPIRITS**: Strawberry Mimosa, Blood Orange Mimosa and Black Velvets 7.

▶ **KIDS** - 10 and under ◀

PB & J	\$6
TURKEY with mayo/lettuce/tomato	\$6
GRILLED CHEESE	\$8

▶ SALADS ◀

GREEK SALAD – Feta, heirloom cherry tomatoes, kalamata olives, capers, red onions, on mixed greens with house vinaigrette

Small 10. Large 13.50

ASIAN PEAR SALAD – Danish Blue Cheese with bacon, Asian pear and caramelized walnuts on mixed greens with honey balsamic vinaigrette

Small 10. Large 13.50

CHOPPED SALAD – Grilled chicken breast, hearts of palm, heirloom cherry tomatoes, with avocado and creamy lemon dressing, garnished with pistachios

Small 10. Large 13.50

KILLER COBB SALAD – Grilled chicken breast, applewood smoked bacon, heirloom cherry tomatoes, Danish blue cheese, hard boiled egg and avocado, on baby gems and hearts of romaine served with creamy lemon dressing

Small 10. Large 13.50

AGED GOUDA SALAD – Beemster 30 month aged gouda, apples, and salted marcona almonds and mixed greens served with honey balsamic dressing

Small 10. Large 13.50

ARUGULA SALAD – Arugula, Laura Chenel chevre, dried cranberries, and caramelized walnuts with honey balsamic vinaigrette.

Small 10. Large 13.50

BISTRO SALAD – Italian imported tuna with heirloom cherry tomatoes, grilled artichoke hearts, roasted red peppers on mixed greens with a parmesan crisp and honey balsamic vinaigrette.

Small 10. Large 13.50

CHINESE CHICKEN SALAD – Grilled chicken breast, carrots, mandarin oranges, scallions, peanuts, cilantro and wontons served with sesame ginger dressing.

Small 10. Large 13.50

FETA AND OLIVE SALAD – Manzanilla olives, imported Greek feta, grilled artichoke hearts, chicken breast on mixed greens with creamy lemon dressing

Small 10. Large 13.50

▶ EXTRAS ◀

PB & J	6.	ADD A SIDE SALAD	3.
ROASTED TOMATO SOUP with grilled cheese crostini	6.	CASTELVETRANO OLIVES	5.
SOUP OF THE DAY	6.	MARCONA ALMONDS	5.
GLUTEN FREE BREAD	2.	JAMON SERRANO	7.
GLUTEN FREE PASTRIES	5.	PROSCIUTTO	7.
FETA / BACON / HAM / CHICKEN	3.	FINOCCHIONA/SOPRESSATA	7.

▶ CHEESE MENU ◀

STARTERS

WARM BRIE PLATE – Warm brie served with crostinis, sliced apples, and dried fruit drizzled with honey. 12.

CAPRESE PLATE (or as a sandwich) - Local mozzarella, basil, heirloom tomatoes, drizzled with balsamic vinegar and olive oil. 12.

BURRATA - Sweet - with fruit and honey
Savory - on arugula with heirloom tomatoes and basil pesto
Italian - salami, olives and basil pesto 12

CHEESE BOARDS } All boards come with Marcona almonds, jam, honey, dried fruit and baguette.

3 CHEESE BOARD - Monger's Choice 20.

5 CHEESE BOARD - Monger's Choice 30.

5 CHEESE BOARD - Your Choice 35.
(includes tasting with cheese monger)

CHARCUTERIE BOARD - 3 meats. Choose from Prosciutto, Speck, Sopressata, Finocchiona, and Serrano Ham. 25.

AMERICAN MADE

Prairie Breeze cheddar (Iowa) with Apple Cider caramelized pistachios, Mt Tam triple creme (Cowgirl Creamery from California) with June peach jam, and Landaff with orange marmalade and dark chocolate. 30.

ALEGRIA (JOY) - Spanish Cheeses

Idiazabal (sheep), Manchego (sheep) with Marcona almonds, and quince paste, and Garroxta (goat) with castelvetrano olives. 30.

JOIE DE VIVRE - French Cheeses

Delice de Bourgogne (cow) with elder flower syrup, June Autize (goat) with mixed berries, and Roquefort (sheep) with lavender and honey. 30.

RACLETTE PLATTER 12.

Roasted rosemary potatoes, baby greens, cornichons, and crostini served with gooey Raclette

CHEESE BITES BOX 12.

2 cheeses (cheese of the day + brie), Marcona almonds, fruit, jam and baguette. Perfect when you are solo and wanting a bite of cheese.

ANTIPASTO BOX 12.

Prosciutto, Sopressata, Slice of Parmigiano, Marinated Olives, Marinated Artichokes and Baguette