

# Cheese & Charcuterie

REAL CHEESE, FINE AGED MEATS

DISH CATERING AT YOUR SERVICE IN THE KITCHEN

## FLIGHTS & PAIRINGS

### la vie en rose

delice de borgogne  
milky, minerally, triple cream  
cheese  
paired with tea rose jam &  
potato crisps 13 1/2

### mongers mix

2 meats, 2 cheeses, trust your  
cheese monger  
all cheese or all meat available  
18 1/2

### picasso's nosh

young manchego  
membrillo / chorizo  
olives 18 1/2

\* vegetarian available

### tower of power

a 3 tiered server filled with  
four cheeses, four meats  
pate, or our daily spread, and  
olives  
good for 2 hungry peeps  
or a group...  
soft and crunchy bread 44

all cheese & charcuterie  
is served with our house  
"crunchy bread"  
& individually paired  
with jams, nuts or  
specialty condiments

gluten free crackers  
available \$1  
soft toasted bread \$1

## CHEESE & MEATS

6 per 3 for 17 3/4

### gruyere

switzerland / cow  
hazelnut / onion / mustard seed  
grain mustard

### chevre

usa / goat / caky / tangy / mild  
sugar pecan crumb

### young manchego

spain / sheep  
fruity / flaky paste / almond  
orange marmalade

### marieke gouda

usa / cow  
silky / mild / butterscotch  
red beet reduction

### reggiano parmesan

italy / cow / D.O.C  
meaty / salty / satisfying  
balsamic reduction

### tickler cheddar

england / cow  
sharp / milky / mustard finish  
apple butter

### mycella blue

denmark / cow  
beginners blue / milky / ultra mild  
honey

### bresaola

usa / beef  
spice cured / savory / sweet

### saicsson sec

usa / pork  
buttery / nutty / silky

### proscuitto

italy / pork  
earthy / piquant / 14 month

### chorizo

spain / pork  
red pepper flake / rioja wine

## TIDBITS

perfect little starters

### sexy olives

salty, sultry & colorful  
just like you 4 3/4

### shishito peppers

roasted japanese pepper,  
mildly spicy  
savory & delicious 7 3/4

### raclette

a mild cows milk from  
Switzerland,  
melted and served with  
steamed potato, cornichon  
& soft toast 12 1/2

### grilled artichoke hearts

with buttermilk dip 10

### yardbird pate

chicken liver, cornichon,  
breads & spreads 10 1/2

### smoked salmon tartine

warmed toast, smoked  
salmon, sour cream, toasted  
capers 9 1/4

### oysters

blue points, freshly shucked  
3 shells; your choice of  
raw with lemonette 10  
or roasted with garlic  
butter 12

### escargot two ways

classic garlic  
herb butter 10  
or with creamy brie &  
bacon 12  
served with soft toast

Eating raw or undercooked foods may cause illness

## SOUPS

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### mushroom bisque

mmmmmmmmmmushroomy 4 / 8

### tomato bisque

light on the cream, touch of sherry 4 / 8

### classic french onion

caramelized onion, beef broth, real gruyere cheese 10

## COMPOSED

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*beautiful salads*

### little beets plate

chilled roasted beets, orange zest & juice, olive oil, crushed crouton, your choice of chevre or blue cheese 9 1/4

### watercress

watercress, toasted nuts, dried cherries, champagne vinaigrette 10 1/2  
add beets, chevre or blue cheese 3

### Blue LT

heart of romaine, buttermilk dressing, crumbled blue, bacon & tomato, crushed crouton 10 1/2

### little caesar

romaine hearts, parmesan curls, crushed croutons 9 1/2

### additions for salads

shredded chicken 4  
poached egg 3  
beets 3  
chevre or blue cheese 3

## LITTLE BIG DISH

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*small plates with big flavor  
served over our rustic red bliss mashers*

### chicken pot pie

classic white gravy chicken pie topped with a buttery biscuit  
peas, onions, carrots (not served on potatoes) 14

### mac & cheese & cheese & cheese

elbow macaroni, three cheese blend 10  
make it "crabby" (with lump crab)...15

### the fish bowl

seared salmon, toasted caper white wine sauce 18

### duck dish

roasted duck leg, cranberry port chutney 21

### short rib bourguignon

braised beef, wine reduction, mushrooms, pearl onions 18

## BETWEEN BREAD

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### the quilted pig

shredded pork, aioli, roasted red onion, pan toasted round bread 10 1/4

### wild turkey

open face roasted turkey, cranberry chutney, mashed potato, melted gruyere 14

### french dip

braised beef, melted cheese, jus for dipping 13

### the frenchie

brie, ham, your choice dijon or apple butter on grilled country bread 11 1/4

### fromage `a trois

house blend of three cheeses, caramelized onion, country bread 10

### smoked croque

smoked salmon, caramelized onion, raclette cheese, grilled on country bread 11 1/2

## ROUND BREADS

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*just like a flatbread but, you know...  
round...covered with goodies and baked*

### chicken artichoke

shredded chicken, grilled artichoke, chevre, toasted garlic olive oil 14

### french onion

caramelized onion, béchamel, gruyere 12

### mushroom

sautéed button mushrooms, toasted garlic, brie 12

### bliss bread

mashed red bliss potatoes, tickler cheddar, bacon bits, onion 12

## SIDE DISH

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*veggies & things that go great with your  
little big dish*

### sautéed watercress

flash sautéed, toasted garlic & olive oil 8 1/4

### red bliss mashers

rustic, skin on mashed potato, drizzled with butter 6 1/4

### brussels

roasted golden brown, butter & garlic 8 1/2

### roasted carrots

honey butter 6 3/4

for your convenience a 20% gratuity will be added to parties of 6 or more