



HEARTS DESIRE

CHEESE

BRIE

Artisan brie with an extraordinary flavor, carefully aged for two weeks

The Drunken Goat

Semi soft goat cheese bathed in red wine

Barely Buzzed

Cheddar rubbed with espresso and lavender

Honey and Salt Seahive

Sweet and creamy, the rind of this Utah cheddar is rubbed with local wildflower honey and ancient salt

Manchego

Pasteurized Manchego cheese, from outside Cuenca, Spain. Three months aged with a nutty, creamy and full flavored taste

Buttermilk blue cheese

Crafted with fresh, local milk and cellar-aged for 2+ months for the creamiest taste and texture. Tangy and mellow

Honey Bee Goat Gouda

This goat's milk Gouda-style cheese is infused and washed with fresh honey to create a pleasant, subtly sweet bite complete with notes of roasted cashew and a hint of caramel

Point Reyes Toma

All natural, gluten-free and made with microbial (vegetarian) rennet. This semi-firm cow's milk cheese is creamy with buttery flavor with a grassy tang finish

Pecorino Toscano, D.O.C.

Aged 6 months, hard sheep's milk cheese from the Tuscany region of Italy. It's known for its robust, nutty flavor with a lingering finish hinting of butterscotch

CHARCUTERIE

CHORIZO

This Spanish style salami with Pimenton, Oregano and Garlic give Rioja Chorizo Salami its distinctive delicious flavor

PROSCIUTTO

Delicate and dry-cured Italian ham aged for several months to develop its unique flavor and texture

Italian Dry Salami

Seasoned with sea salt, black pepper, garlic and white wine, classic Italian salami.

Wild Boar Salami

Wild Boar from Texas and all natural pork combined with organic juniper and clove to make this robust salami

Di Manzo Wagyu Salami

100% Wagyu Beef seasoned with fresh thyme, black pepper and cabernet.

BUILD YOUR OWN

*all boards include olives, marcona almonds, crostini and choice of fig or sour cherry jam. **gluten free crackers available upon request*

CHEESE

One 14 two 23

three 36 four 45

CHARCUTERIE

One 18 two 30

EXTRAS

Crostini 3
Extra basket of warm crostini

Pate de Campagne 13
A country style pate served with warm crostini

Hummus Plate 15
House made Hummus served with warm pita points

BURRATA 12
A delicate layer of mozzarella lovingly wrapped around luscious stracciatella cheese.

Cream Honey 4
Creamed Honey from pure clover honey from Bennetts Honey Farm

Olives 10

Kindred Chips 7
medley of potato and sweet potato chips

Marcona Almonds 10
roasted and salted