ITEMS IN INVENTORY

INSIDE OR PARKING-LOT PICK-UP

Wednesday - Saturday Noon-6

*If you’re coming inside, a mask is required.*

Hi everyone! Still no baguettes, but we’re getting closer! By all accounts, we should have them next week. I’ll let you know the minute they arrive!

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| Happy Hour at Home/  Cheese Box To-Go | This has been the runaway favorite during the “TimeOut”! This weekend, the box features Belletoile, Marissa and sharp cheddar. Each box has three cheeses, accompanied by Italian salami, prosciutto, fresh seasonal fruit, roasted walnuts, mini baguette or crackers. Please order for pick-up Friday 3-6, or Saturday Noon-6 (let us know if you need it earlier than 3 on Friday.)  That said, you can order for pick-up anytime, and we request a one-hour notice! | 21.00 |

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| Custom Cut Cheese | Description | Milk | Price per HALF-POUND |
| Ammerlander | From Germany; a smoked Gruyere cheese. It’s been very popular! | Cow | 7.50 |
| Belletoile | Our most popular cheese! A triple cream brie from France | Cow | 9.00 |
| Bleu d’avergne | A soft French blue; perfect for snacking with a cracker, used to top a burger, or to make blue cheese dressing | cow |  |
| Cotswold | A semi-firm, cheddar style with shallots and chives; has meaty notes, so perfect with salami or other cured meats | cow | 9.00 |
| Gouda | Double cream; as luscious as it sounds | cow | 12.00 |
| Gouda sheep | Aged, and nutty and caramely | sheep | 14.00 |
| Gouda goat | Young and delicious | goat | 14.00 |
| Gouda with black truffle mushroom | Wow. Just wow. Get some while you can. | cow | 15.00 |
| Gouda (classic) | A classic; semi-soft with buttery flavor | cow | 6.00 |
| Gouda smoked | A classic; smokiness offers a “meaty” flavor; terrific with salami! | Cow | 5.50 |
| Gruyere | Cave-aged and wonderfully nutty | cow | 13.50 |
| 3-month Manchego | The classic, from Spain. A bit creamy because of the young age, but with plenty of nuttiness. Perfect with fig jam and Marcona almonds (which are fried and salted!) | Sheep | 10.50 |
| 12-month Manchego | Same fantastic qualities as the 3-month, but a bit more firm and crumbly in texture with a more pronounced nutty flavor. We suggest pairing with a container of fig jam and Marcona almonds | Sheep | 11.00 |
| Marisa | Named for the cheese maker’s daughter! | sheep | 12.00 |
| Red Leicester | From zero to hero; this is a fairly new cheese for us, but a run-away favorite. An English cheddar, with crystals. And fun, because it’s bright orange. | cow | 12.50 |

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| Other Goodies |  | Price per container |
| Pickled cherries | Made in-house and excellent with cheese! | 6.00 |
| French Cornichons | Tiny French dill pickles | 4.00 |
| Fig jam | Classic cheese pairing; 5 ounces | 4.00 |
| Marcona Almonds | Spanish; fried and salted 4 ounces | 7.00 |
| Chicken Salad | One of the things we’re best known for! | $6.50 for ½#  $12 for 1# |
| Hummus with Bourbon Smoked Paprika | 8 oz | 4.00 |
| Hummus with extra virgin olive oil and black pepper | 8 oz | 4.00 |
| Single-serve pita chips |  | 2.00 |
| Pimento Cheese | A classic Southern favorite; 7 oz | $4.00 |
| Sliced Hard Salami | Order by weight (doesn’t have to be a pound); ¼ pound is approximately 18 slices | $18 per pound |
| Sliced Prosciutto | Order by weight (doesn’t have to be a pound); ¼ pound is about 7 slices | $20 per pound |
| French croissant | Baked, or frozen for you to bake at home; buttery, flakey and great with jam at breakfast, or used for making a sandwich. Superb with our chicken salad! | 2.50 |
| Crackers | Teriyaki rice crackers, 3.2 oz | 3.00 |
|  | La Panzanella Mini Croccantini; whole wheat; non-gmo 6 oz | 7.00 |
|  | La Panzanella Croccantini Original 3 oz | 4.00 |
|  | Carr’s Table Water Crackers Black Pepper 4.25 oz | 6.00 |
|  | Carr’s whole wheat crackers 7 oz | 5.50 |
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| Olive Oil | Pons EVOO Arbequina 500 ml | 16.00 |
|  | Iliada EVOO Kalamata 500 ml | 13.00 |
| Maya Kaimal | Spicy Ketchup Was 7.50 now… | NOW 3.00 |
| Cheese Platters | Please see the Shop Online tab on our website |  |
| NUTELLA cheesecake | By the slice | 4.00 |
| Limoncello Mascarpone | Lemony, light and delicious | 4.00 |