A close up of a logo

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ITEMS IN INVENTORY FOR PARKING-LOT PICKUP March 30, 2020

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| Perishables/Staples | Price |
| Eggs (limit 1 dozen) | 3.00 |
| Green onion (bundle of 5 large) | 1.50 |
| Yellow onions | 1#/1.50 |
| Lemons (limit is 1 order, which is 2 large lemons) | 2 for $1.00 |
| Cucumbers (limit is 1 order, which is 2 cukes) | 2 for $1.50 |
| Red Potatoes (limit 2 pounds) | 1# for $1.50 |
| Broccoli crowns (about 12 oz); limit 1 | 1.25 each |
| Fresh Celery bunch; limit 1 | 1.50 each |
| Fresh carrots (large) | 1#/1.00 |
| Flour (limit 2#) | 2#/1.50 |
| Sugar (limit 2#) | 1#/1.50 |
| Brioche Slider Rolls | 7.00 |
| Orowheat Wheat Bread (24 oz) | 4.50 |
| French Baguette (full size) | 3.50 |
| French Baguette (mini) | 2.50 |
| Shredded Gruyere | 4.00 |
| Shredded Swiss | 3.00 |
| Shredded Sharp Cheddar (8 ounces) | 3.00 |
| Shredded Monterey Jack (8 ounces) | 3.00 |
| Shredded Queso Quesadilla (8 ounces) | 3.00 (great for tacos/enchiladas/etc.!) |
| Fresh mozzarella (8 ounce ball) | 6.00 |

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| Custom Cut Cheese | Description | Milk | Price per HALF-POUND |
| Goat cheese truffles | Fresh chevre, flavored with garlic and herbs; 1-oz each | Goat | 2.00/each |
| Belletoile | Our best seller; triple cream Brie from France | Cow | 8.25 |
| Prairie Breeze | Domestic young cheddar, with “crystals”; a best-seller | cow | 10.45 |
| Cottonwood Cheddar | New at Gourmage! Raw milk, and aged 2 years for a bold flavor with a bit of sweetness and a touch of citrus. Also crystalized. | Raw cow | 10.50 |
| Red Leicester | A bright orange English cheddar, crumbly and crystalized | cow | 11.61 |
| Irish Cheddar | Aged 12-18 months, with full, rich flavor | cow | 5.50 |
| Classic Sharp Cheddar | A nice basic cheddar for snacking or grating | Cow | 6.00 |
| Feta | Great for crumbling on a salad! | cow | 6.50 |
| Manchego 12 | Aged to perfection; nutty and firm-textured. Perfect with fig jam. | sheep | 10.52 |
| Taleggio | A washed-rind beauty from Italy; a stinky rind with lovely, milky paste | cow | 9.43 |
| Gruyere | A cave-aged, nutty, semi-firm cheese; if you like Swiss, you’ll love this | cow |  |
| Vela Dry Jack | Aged Monterey Jack. Firm and crumbly. A customer favorite. | Cow |  |
| Mango Ginger Stilton | A sweet cheese option! | Cow | 10.97 |
| Stilton | The original Stilton; a classic English blue cheese | Cow |  |
| Grand Noir | From Germany; described as blue cheese and Brie had a baby. Very soft. | Cow | 15.00 |
| Smoked Gouda | Smooth, rich and mellow; great with salami! | Cow | 5.45 |
| Ammerlander | An alpine-style cheese smoked with Beechwood; great for snacking | Cow | 7.50 |
| Pecorino Romano | The classic Italian sibling to Parmesan if you’re making Italian food. | Sheep |  |

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| Other Goodies |  | Price per container |
| Stuffed Peppadew Peppers | Stuffed with garlic herb eurocreme (think cream cheese texture); 4 ounces | 6.00 |
| French Cornichons | Tiny French dill pickles; 4 ounces | 4.00 |
| Fig jam | Classic with cheese; 5 ounces | 4.00 |
| Hummus with extra virgin olive oil (EVOO) and black pepper | 8 oz | 4.00 |
| Hummus with EVOO and bourbon-smoked paprika | 8 oz | 4.00 |
| Chicken Salad | One of the things we’re best known for! | $6 for ½#  $10 for 1# |
| Pimento Cheese | Perfect for Springtime; 7 oz | $4.00 |
| Mac N Cheese | Sharp Cheddar, Smoked Gouda, Mushroom Swiss | 8.00 each |
| 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 |
| Marcona almonds | Spanish almonds that have been fried and salted; classic with Manchego but great with anything | 7.00 |
| French Croissants | Baked, or frozen for you to bake at home | 2.50 each |
| Crackers | Firehook Multi Grain Flax; organic 5.5 oz | 9.00 |
|  | La Panzanella Mini Croccantini; non-gmo 6 oz | 7.00 |
|  | 34 degrees; Toasted Onion 4.5 oz | 6.50 |
|  | Carr’s Table Water Crackers 7 oz | 6.00 |
|  | Carr’s Whole Wheat Crackers 7 oz | 6.00 |
|  | Carr’s Table Water 2.2 oz | 3.50 |
|  | Everything & More Wisecrackers Flatbread 4.9 oz | 8.00 |
|  | La Panzanella Gluten-Free Oat Thins; roasted garlic | 7.00 |
|  | Castleton Crackers Multi-See Rye; non-GMO | 8.50 |
| Olive Oil | Pons EVOO Arbequina 500 ml | 16.00 |
|  | Iliada EVOO Kalamata 500 ml | 13.00 |
| Maya Kaimal | Tikka Masala Indian Simmer Sauce Mild | 8.50 |
|  | Tikka Masala Indian Simmer Sauce Spicy | 8.50 |
|  | Spicy Ketchup | 7.50 |
| Cheese Tray To Go | Three cheeses, fig jam, salami, prosciutto, grapes, walnuts, Marcona almonds, mini baguette. Cheeses are Red Leicester (English cheddar), Classic Gouda and Black Garlic Havarti | 21.00 |
| Cheese Platters | Please see the Shop Online tab on our website |  |
| NUTELLA cheesecake | By the slice | 4.00 |
| Limoncello Mascarpone Cake | By the slice | 4.00 |

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| WINE/BEER |  | Prices include tax |
| Rodney Strong | Cabernet Sauvignon | $20 |
| Callaway | Cabernet Sauvignon | $15 |
| Blackstone | Cabernet Sauvignon | $10 |
| Rex-Goliath | Cabernet Sauvignon | $10 |
| La Terre | Cabernet Sauvignon | $10 |
| La Terre | Merlot | $10 |
| Kudaw | Cinsault | $15 |
| PWR (CA) | Red Zinfindel | $20 |
| Tinto Negro | Malbec | $15 |
| Honoro Vera | Rioja Tempranillo | $15 |
| Decoy | Rose | $15 |
| Imagery | Sauvignon Blanc | $20 |
| Simi/Sonoma | Sauvignon Blanc | $15 |
| Yalumbo The Y Series | Viognier | $15 |
| Rex Goliath | Pinot Grigio | $10 |
| LangeTwins | Moscato | $15 |
| La Terre | White Zinfandel | $10 |
| Simi/Sonoma | Chardonnay | $15 |
| Ava Grace | Chardonnay | $10 |
| Wycliff | Sparkling Rose | $10 |
| Wycliff | Brut | $10 |
| Modelo Negra | each | 2.50 |
| Stella Artois | each | 2.50 |
| Dos Equis | each | 2.50 |
| AquaBrew Ape-Pricot | Made in San Marcos | 2.50 |
| Karbach Love Street | Made in Houston | 2.50 |
| White Claw | Raspberry, watermelon, tangerine, lemon | 2.50 |
| Bud Light | Each | 1.50 |