



BOARDS

- Cheese Board – Monger’s Choice of Three Cheeses with Chutney and Crostini – 12
Neal’s Yard Board – Three Cheeses from Neal’s Yard Dairy with Chutney and Crostini – 12
Soft-Ripened Board – Monger’s Choice of Three Soft-Ripened Cheeses with Chutney and Crostini – 12
Stinky Board – Monger’s Choice of Two Cheeses with Crostini – 9
Blue Board – Monger’s Choice of Two Cheeses with Crostini – 9
Meat Board – Monger’s Choice of Three American-Cured Meats and Pickles – 12
Paté Board – Olympia Provisions Pork Pate with Cornichons, Mustard and Crostini – 12
Culatello Board – Salumeria Biellese Culatello with Salted Butter and Toasted Country Brown Bread – 13
Buddy-Up Board – Monger’s Choice of Two Cheeses and Two Meats, Chutney, Pickles and Crostini – 16
Duck Board – Smoked Duck Breast and Duck Salami with Pickles, Mustard, and Crostini – 14

SOUP

- Roasted Tomato Soup – 4.5 Baked Potato & Bacon – 4.5

SALADS

- Mixed Greens, Apple, Crispy Parsnip and Cypress Grove Chevre with Herb Vinaigrette – 9
Roasted Cauliflower, Lacinato Kale, Farro, Olives, Sunflower Seeds, Za’atar Spiced Yogurt, Piave Cheese – 11
Shaved Brussels Sprouts, Apple, Radicchio, Bacon, Pepitas and Parmigiano-Reggiano with Tarragon Vinaigrette – 11

SANDWICHES

- Grilled Alpine Cheese on Ken’s Country Brown Bread – 7 Add Ham—2 Add a Cup of Soup—4
Cheese Bar Rueben- House Pastrami, Kimchi-Kraut, Special Sauce, & Swiss Cheese on Marble Rye –12
Honey Roasted Carrots, Parsley Pistou, Mama Lil’s Peppers, Aged Mozzarella & Arugula on Ciabatta – 9 Add Bacon – 2

PLATES

- Mac & Cheese of Aged Cheddar, Fontal, and Parmigiano-Reggiano with a Side Salad – 12
Fondue of Raclette and Gruyere Cheese with Toasted Country Brown Bread – 12

SIDES

- | | |
|-----------------------|-------------------|
| Ken’s Baguette – 3.50 | House Pickles – 4 |
| Demi-Baguette – 2.50 | Chutney – 4 |
| Crostini – 1 | Guava Paste – 3 |
| Nuts – 5 | Quince Paste – 3 |
| | Olives – 6 |

DESSERT

- Vanilla Cheesecake with Pear Caramel and Whipped Cream – 6.5
Chocolate Pot de Crème with Whipped Cream – 6.5

*Consuming raw or undercooked foods can be hazardous to your health.

Wifi Password- CheesebarPublic



DRAFT BEER

	Pint	Glass
Party Time Pilsner, Wayfinder, Portland, OR 4.7%	6	5
Sour Saison, New Belgium Brewing, Fort Collins, CO 7%	7	6
Upright Pale Ale, Upright Brewing, Portland, OR 5.8%	5	4
Destinesia Continuously Hopped Red Rye, Agrarian Ales, Eugene, OR 7%	6	5
Narwhal Imperial Stout, Sierra Nevada Brewing, Chico, CA 10.2%		7
Wholesome Apple Cider, Swift Cider, Portland, OR 6.5%	7	6

WINE BY THE GLASS

Sparkling: Lambert de Seyssel, Petit Royal, Molette/Altesse, NV, Savoie, FR	9
White: Mantlerhof, Grüner Veltliner, 2015, Kremstal, AT	9
Rosé: Franz Anton Mayer, Rosa Alpiner, Niederösterreich, AT	8
Red: Bodegas Vizar, Tempranillo, 2016, Castilla y Leon, SP	8

APERITIF/DIGESTIF/DESSERT

Pampleau, Sauvignon Blanc Aged w/Grapefruit, NV, Portland, OR	9
Foggy Ridge Cider, "Pippin Gold," Pommeau, Dugspur, VA	9
Quinta de Infantado, Tawny Port, Gontelho, Portugal	9

NON-ALCOHOLIC

Mountain Valley Sparkling Water	2.5
Pok Pok Turmeric Soda	3.5
San Pelligrino Limonata	2
Fentiman's Curiosity Cola	3.5
Sprecher's Root Beer	3.5
Goldenbrew Black Tea w/Honey (Cold)	3.5
Braselina, Sparkling Espresso	3
Kaliber Non-Alcoholic Beer	3
Stumptown Coffee (Free Refill)	2.5
Jasmine Pearl Tea Co. (Hot)	3.5
* Jasmine Pearls Green *Earl Grey	
*Peppermint *Golden Fire *Ginger Lemon Honey	

Tuesday – Sunday 11am – 11pm 6031 SE Belmont St., Portland, OR 97215 503-222-6014

www.cheese-bar.com @cheesebarpdx