



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 – 5 Soup Du Jour – 5

SALADS

- Mixed Greens, Grapefruit, Satsuma, Watermelon Radish, Fennel, Sesame Seed, Crispy Parsnip with Citrus Vinaigrette – 10
Roasted Cauliflower & Carrots, Kale, Olives, Salsa Verde, Yogurt, Piave Cheese, Nuts and Seeds – 11

SANDWICHES – add Bacon to any sandwich for \$2

- Grilled Alpine Cheese on Ken’s Country Brown Bread – 8 Add Ham—2 Add a Cup of Soup—4
Bacon, Fresh Pear, Brie, Caramelized Onion, Chutney & Mixed Greens on Ciabatta – 11
Butternut Squash, Pickled Beet, Aioli, Caramelized Onions, Ibore’s Goat Cheese & Braised Kale on Ken’s Brown Bread – 11
Sloppy Jones – Ground Beef, Blood Orange-Guajillo BBQ Sauce, Appel Farms Maasdammer Swiss on a Brioche Bun – 10
Cheese Bar Reuben with Pastrami, Kimchi-Kraut, Swiss Cheese and Special Sauce – 12
Make it Veggie – Sub Roasted Cauliflower for Pastrami – 11

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 | Olives – 6 |
| Nuts – 5 | Quince Paste – 3 |

DESSERT

- Meyer Lemon Cheesecake with Whipped Cream and Candied Orange – 6.5
Chocolate Pot de Crème with Whipped Cream – 6.5



DRAFT BEER

	Pint	Glass
Gold Beach Lager, Arch Rock Brewing, Gold Beach, OR 5%	5	4
Wit, pFriem Family Brewers, Hood River, OR 5.1%	6	5
Session IPA, Buoy Beer Company, Astoria, OR 4.8%	6	5
Bengali IPA, Sixpoint Brewing, Brooklyn, NY 6.6 %	5	4
Son of a Baptist Imperial Coffee Stout, Epic Brewing Co., SLC, UT 7.6%	6	5
Pear Cider, Finnriver Cidery, Chimacum, WA 6.5%	7	6

WINE BY THE GLASS

Sparkling: JL Denois, Brut Rosé of Pinot Noir, NV, Languedoc, FR	9
White: Mantlerhof, Grüner Veltliner, 2015, Kremstal, AT	8
Rosé: Domaine Vetricchie, Niellucciu/Sciaccarellu/Grenache/Merlot, 2016, FR	8
Red: Domaine La Montagnette, Grenache/Syrah/Mourvedre, 2016, FR	9

APERTIF/DIGESTIF/DESSERT

Camin Larredya, "Au Capceau," Petit Manseng, 2014, Jurançon, FR	9
Amera Cellars, Pampleau, Portland, OR	9
Warre's, "Otima 10," Tawny Port, 2007, Douro, PT	10

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	*Golden Fire Turmeric Ginger (Decaf)
*Peppermint (Decaf)	*Earl Grey
	*Ginger Lemon Honey

Tuesday – Sunday 11am – 11pm 603I SE Belmont St., Portland, OR 97215 503-222-6014

www.cheese-bar.com @cheesebarpdx