



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 Hungarian Mushroom Soup – 5

SALADS

- Mixed Greens, Apple, Watermelon Radish, Crispy Parsnip and Cypress Grove Chevre with Herb Vinaigrette – 9
Roasted Cauliflower, Kale, Garbanzo Beans, 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 – *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
Cheese Bar Reuben with House Pastrami, Kimchi-Kraut, Swiss Cheese and Special Sauce – 12
Confit Chicken, Fresh Pear, Caramelized Onion, Mushrooms, Dijon, Brie & Arugula on Ciabatta – 11
Butternut Squash, Pickled Beet, Aioli, Caramelized Onions, Cypress Grove Chevre & Arugula on Ciabatta – 10

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

- Reserve Cherry Wine Cheesecake with Cherry Conserve 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
The Crisp Lager, Sixpoint Brewing, Brooklyn, NY 5.4%	6	5
Extra Special Blakey ESB, Montavilla Brew Works, Portland, OR 6.5%	6	5
Hubert Pale Ale, Melvin Brewing, Jackson, WY 6%	5	4
Cryo-Chronic IPA, Everybody's Brewing, White Salmon, WA 6.8%	5	4
State of Jefferson Porter, Arch Rock Brewing Co., Gold Beach, OR 6%	5	4
London Dry, Schilling Cider, Seattle, WA 6.5%	6	5

WINE BY THE GLASS

Sparkling: Gasparini, Asolo Brut Prosecco, Veneto, IT	9
White: Conti di Buscareto, Verdicchio, 2016, Marche, IT	9
Rosé: Domaine Montrose, Rosé of Grenache/Syrah, 2016, Languedoc, FR	8
Red: Château de Caraguilhes, Corbières Classique Rouge, 2014, Languedoc, FR	9

APERTIF/DIGESTIF/DESSERT

Amera Cellars, Pampleau, Portland, OR	9
Camin Larredya, "Au Capeau," 2014, Petit Manseng, Juraçon, FR	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 *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