



## 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, Radish, Fennel, Piave Cheese and Croutons with Herb Vinaigrette – 9  
Golden Beets, Fennel, Golden Raisins, Pepitas, Candied Pecans, Shaved Chioga Beet & Brebis w/ Lemon Vinaigrette – 11  
Salad Lyonnaise- Frisée, Smoked Trout, Soft Boiled Egg, Crispy Parsnip and Parmigiano with Bacon Vinaigrette – 13.5

## 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, Apple, Grilled Mushrooms, Brie, Caramelized Onion, Aioli & Arugula on Ken’s Country Brown – 11  
Marinated Asparagus, Sprouted Lentils, Herb & Honey Brebis Cheese Spread, Pickled Shallot & Arugula on Ciabatta – 11  
Cheese Bar Reuben with Pastrami, Kimchi-Kraut, Swiss Cheese & 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 – 3.5/Demi – 2.5                      House Pickles – 4  
*Add Butter or Olive Oil – 1*                      Chutney – 4  
Crostini – 1                                              Olives – 6  
Nuts – 5                                                  Quince Paste – 3

## DESSERT

- Meyer Lemon and Vanilla Cheesecake – 6.5  
Chocolate Pot de Crème with Meringue Cookie – 6.5

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

Wifi Password- CheesebarPublic



### DRAFT BEER

|                                                                    | Pint | Glass |
|--------------------------------------------------------------------|------|-------|
| Plywood Pilsner, Montavilla Brew Works, Portland, OR 4.9%          | 5    | 4     |
| Heart of Stone Plum & Apricot Sour, Urban Family, Seattle, WA 5.5% |      | 7     |
| First Crack Pale Ale, North Jetty Brewing, Long Beach, WA 4.5%     | 5    | 4     |
| IPA, BarrelHouse Brewing Co., Paso Robles, CA 7.5%                 | 5    | 4     |
| Garrison Porter, Royale Brewing Co., Portland, OR 6.0%             | 6    | 5     |
| Everyday Semi-Dry Cider, Cider Riot!, Portland, OR 6.0%            | 7    | 6     |

### WINE BY THE GLASS

|                                                                                  |   |
|----------------------------------------------------------------------------------|---|
| <b>Sparkling:</b> J.L. Denois, Classique Brut, Pinot Noir/Syrah/Chardonnay, FR   | 9 |
| <b>White:</b> Arnaud Lambert, Chenin Blanc, 2016, Loire, FR                      | 9 |
| <b>Rosé:</b> Domaine Montrose, Grenache/Cabernet Sauvignon/Syrah, 2016, FR       | 9 |
| <b>Red:</b> IL Negrese, "Gutturnio Superiore," Barbera/Bonarda, 2015, Emilia, IT | 9 |

### APERTIF/DIGESTIF/DESSERT

|                                       |   |
|---------------------------------------|---|
| Finn River, Apple Wine, Chimacum, WA  | 9 |
| Amera Cellars, Pampleau, Portland, OR | 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              | *Golden Fire Turmeric Ginger (Decaf) |
| *Peppermint (Decaf)                 | *Earl Grey                           |
|                                     | *Ginger Lemon Honey                  |

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