



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
- New England Clam Chowder – 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
- Cheese Bar Reuben with House Pastrami, Kimchi-Kraut, Swiss Cheese and Special Sauce – 12
- Bacon, Fresh Pear, Brie, Caramelized Onion, Chutney & Mixed Greens on Ciabatta – 11
- Butternut Squash, Pickled Beet, Aioli, Caramelized Onions, Ibore Goat Cheese & Braised Kale 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
- Demi-Baguette – 2.50
- Crostini – 1
- Nuts – 5
- House Pickles – 4
- Chutney – 4
- Guava Paste – 3
- Quince Paste – 3
- Olives – 6

DESSERT

- Meyer Lemon 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
Zoigl-Pils, Zoiglhaus Brewing Co., Portland, OR 4.8%	6	5
Owen, Dry-Hopped Brett Saison, Perennial Artisan Ales, St. Louis, MO 4.7%	8	7
Dank IPA, Pfriend Family Brewers, Hood River, OR 7.8%	5	4
Primeval, NW Brown Ale, Baerlic Brewing Co., Portland, OR 6.8%	6	5
Capella Porter, Ecliptic Brewing, Portland, OR 5.25%	6	5
Wilde Appel Cider, Logsdon Farmhouse Ales, Hood River, OR 6.9%	7	6

WINE BY THE GLASS

Sparkling: JL Denois, "Brut Classique," Blanc de Noir/Chardonnay, Languedoc, FR	9
White: Pablo Padin Eiral, Albariño, 2016, Rias Baixas, SP	8
Rosé: Domaine Montrose, Rosé of Grenache/Syrah, 2016, Languedoc, FR	8
Red: Bodegas Lezaun, Tempranillo Blend, 2015, Navarra, SP	8

APERITIF/DIGESTIF/DESSERT

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
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