



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, Blood Orange, Radish, Fennel, Sesame Seed and Piave Cheese with Citrus Vinaigrette – 10
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 – 13.50

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, Grilled Mushrooms, Brie, Caramelized Onion, Aioli and Arugula on Ken’s Country Brown – 11
Asparagus, Sprouted Lentils, Herb & Honey Brebis Cheese Spread, and Arugula on Ciabatta – 11
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/Demi – 2.50 House Pickles – 4
Add Butter or Olive Oil – \$1 Chutney – 4
Crostini – 1 Olives – 6
Nuts – 5 Quince Paste – 3

DESSERT

- Blood Orange, Cardamom & Black Pepper 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
Local Logger, Everybody's Brewing, White Salmon, WA 4.8%	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
Eliot IPA, Ex Novo Brewing, Portland, OR 6.6%	5	4
Son of a Baptist Imperial Coffee Stout, Epic Brewing Co., SLC, UT 7.6%	6	5
Hard Apple Cider, Swift Cider, Portland, OR 5.7%	7	6

WINE BY THE GLASS

Sparkling: J.L. Denois, Classique Brut, Pinot Noir/Syrah/Chardonnay, FR	9
White: Domaine Douloufakis, "Dafnios," Vidiano, 2016, Crete, GR	9
Rosé: Chateau Nicot, Merlot/Cabernet Sauvignon, 2016, Bordeaux, FR	8
Red: Bodegas Pablo, Tempranillo, 2016, Almonacid de la Sierra, SP	8

APERTIF/DIGESTIF/DESSERT

Finn River, Apple Wine, Chimacum, WA	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 6031 SE Belmont St., Portland, OR 97215 503-222-6014
www.cheese-bar.com @cheesebarpdx