



BOARDS

- Cheese Board – Monger’s Choice of Three Cheeses with Chutney and Crostini – 11
- Neal’s Yard Board – Three Cheeses from Neal’s Yard Dairy with Chutney and Crostini – 11
- 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 – 8
- Blue Board – Monger’s Choice of Two Cheeses with Crostini – 8
- Meat Board – Olympia Provisions Mortadella, Alps Coppa, Chop Salami and Pickles – 11
- Paté Board – Olympia Provisions Pork Pate with Cornichons, Mustard and Crostini – 11
- Culatello Board – Salumeria Biellese Culatello with Salted Butter and Toasted Levain – 11
- 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 and Crostini – 14

SOUP

- Roasted Tomato – 4
- Carrot Coconut Curry – 4

SALADS

- Mixed Greens, Dried Cherries, Walnuts, Watermelon Radish, Blue Cheese, Shallot Vinaigrette – 8
- Kale, Cara Cara Orange, Fennel, Red Beets, Fresh Sheep Cheese, Hazelnuts, Lemon Vinaigrette – 9

SANDWICHES

- Ham, Bacon, Swiss, Mama Lil’s Peppers, Mixed Greens and Aioli on Ciabatta – 10
- Asparagus, Pea & Mint Pesto, Arugula, Fresh Sheep’s Milk Cheese, on Baguette – 9 Add Prosciutto – 2
- Grilled Alpine Cheese on Levain – 6 Add Ham – 2 Add a Cup of Soup – 3

PLATES

- Mac & Cheese of Cheddar, Fontal and Parmigiano with a Side Salad – 10
- Fondue of Raclette and Gruyere Cheese with Toasted Levain – 10

SIDES

- Baguette - 2.5
- Demi-Baguette – 1.5
- Crostini – 1
- Quince – 2
- House Pickles – 3
- Olives – 5
- Chutney – 4
- House Nuts – 5

DESSERT

- Citrus & Vanilla Cheesecake with Candied Orange Peel – 6
- Rhubarb Pie with Whipped Cream – 6

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



DRAFT BEER

	Pint	Glass
Wit, Pfriem Family Brewers, Hood River, OR 5.2%	6	5
Mosaic Pale Ale, Ex Novo Brewing, Portland, OR 5.2%	5	4
Bengali IPA, Sixpoint Brewing, Brooklyn, NY 6.8%	5	4
Cherry Stout, Bell's Brewery, Comstock, MI 7.0%	7	6
Damon Stoutamire, Stout, Ex Novo Brewing, Portland, OR 6.5%	6	5
Wholesome Apple, Swift Cider, Portland, OR 6%	7	6

WINE BY THE GLASS

Sparkling: Terra Serena, "Prosecco Extra Dry," Glera, NV, Treviso, IT	8
White: Commanderie de la Bergemone, White Blend, 2015, Aix en Provence, FR	8
Rosé: Proteus Wines, "Compass," Rosé of Pinot Noir, 2015, Willamette Valley, OR	8
Red: Casa Viola, Sangiovese/Dolcetto/Barbera, NV, Columbia Gorge, OR	9
Domaine de Brin, "Vendemia," Duras/Merlot, 2014, Gaillac, FR	8

APERITIF/DIGESTIF/DESSERT

Manuel Acha, Vermouth Blanco, NV, Alava, Basque, SP	9
Valdespino, "Quina," Sherry, NV, Jerez, SP	8
Kalian Bernasse, "Gourmandise," Semillon/Muscadelle, 2011, Montbazillac, FR	9

NON-ALCOHOLIC

Mountain Valley Sparkling Water	2.5
San Pelligrino Aranciata or Limonata	2
Hot Lips Raspberry Soda	3
Fentiman's Curiosity Cola	3
Sprecher's Root Beer	3
Goldenbrew, Black Tea with Honey(cold)	3.5
Brasilena, Espresso Soda	3
Kaliber Non Alcoholic Beer	2.5
Stumptown Coffee (Free Refill)	2.5
Foxfire Organic Tea (hot)	3
*Green Jasmine	*Earl Grey
*Peppermint	*Ginger