



## BOARDS

- Cheese Board – Monger’s Choice of Three Cheeses with Chutney and Crostini – 12.50
- Neal’s Yard Board –Three Cheeses from Neal’s Yard Dairy with Chutney and Crostini – 12.50
- Soft-Ripened Board – Monger’s Choice of Three Soft-Ripened Cheeses with Chutney and Crostini – 12.50
- Stinky Board – Monger’s Choice of Two Cheeses with Crostini – 10
- Blue Board – Monger’s Choice of Two Cheeses with Crostini – 10
- Meat Board – Monger’s Choice of Three Cured Meats and Pickles – 12.50
- Paté Board – Olympia Provisions Pork Pate with Cornichons, Mustard and Crostini – 13.50
- Duck Board – Smoked Duck Breast, Duck Salami, Pickles, Mustard and Crostini – 16.50
- Buddy-Up Board – Monger’s Choice of Two Cheeses and Two Meats, Chutney, Pickles and Crostini – 16.50

## SOUP

- Roasted Tomato Soup – 5
- Soup du Jour – 5

## SALADS

- Caesar Salad - Smoked Ruby Trout over Romaine, House Caesar Dressing, Shaved Parmigiano-Reggiano, Croutons – 14
- White Bean & Tomato Salad Over a Bed of Greens with Charred Scallion Vin, Shaved Parmigiano, Grilled Bread – 11

## SANDWICHES – Add Bacon to Any Sandwich for \$2

- Grilled Alpine Cheese on Ken’s Country Brown Bread – 9      Add Ham – 2    Add a Cup of Tomato Soup – 4
- Veggie Burger–House-Made Patty, Jalapeno Ketchup, Aioli\*,Chow-chow, Sharp Cheddar, & Greens on Ken’s Ciabatta - 12
- Tuna Salad, Pickled Red Onions, Aioli\* & Romaine on Ken’s Artisan Bread – 10
- Italian Grinder – Salami, Ham, Salami Cotto, Provolone, Mama Lil’s, Lettuce & Aioli\* on Ken’s Artisan Bread – 11
- BLMT – Bacon, Greens, House Mozzarella, Aged Balsamic, Heirloom Tomato, Basil Aioli\* on Ken’s Artisan Bread -12
- Cheese Bar Reuben – House Pastrami, Kimchi-Kraut, Emmentaler Cheese & Special Sauce\* on Marble Rye – 12

## PLATES

- Mac & Cheese of Aged Cheddar, Fontal, and Parmigiano-Reggiano with a Side Salad – 12.50
- Fondue of Raclette and Gruyere Cheese with Toasted Country Brown Bread – 13

## SIDES

- |                                 |                         |                   |
|---------------------------------|-------------------------|-------------------|
| Ken’s Baguette – 3.5/Demi – 2.5 | Butter or Olive Oil – 1 | Chutney – 4       |
| Crostini – 1                    | Olives – 6              | House Pickles – 4 |
| Nuts – 5                        | Quince Paste – 3        |                   |

## DESSERT

- Vanilla Cheesecake with Blueberry Honey Coulis, Fresh Blueberries and Powdered Sugar – 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