

The Iron Bridge Wine Co.

CHEESE & CHARCUTERIE SELECTIONS

UP TO THREE SELECTIONS... 6 EACH
CHOOSE FOUR... 22 | CHOOSE FIVE... 25

CHARCUTERIE SELECTIONS:

HOUSE MADE DUCK LIVER MOUSSE & TOASTED WALNUTS

Creamy, Sweet, Salty, Rich & Mild
SUGGESTED PAIRING- HOUSE PICKLED VEGETABLES

MIGUEL & VALENTINO 18 MONTH AGED JAMON SERRANO

Dry-Cured, Sweet, Nutty Intense
SUGGESTED PAIRING- MARCONA ALMONDS

HOUSE MADE ELK PATE

Salty, Moderately Intense
SUGGESTED PAIRING- HOUSE PICKLED VEGETABLES

BRESAOLA

Cured, Salty, Intense
SUGGESTED PAIRING- OLIVES

SOPPRESSATA

Dry-Cured, Salty, Intense
SUGGESTED PAIRING- OLIVES

CHEESE SELECTIONS:

GOUDA EWEPHORIA

Semi-Firm, Sheep's Milk, Pasteurized, Holland
SUGGESTED PAIRING- SPICED PECANS
These Sheep were treated like family, and the result is unlike any other sheep's milk cheese. Aged nine months, this cheese tastes like candy with notes of butterscotch and caramel.

BUCHERON

Soft, Goat's Milk, Pasteurized, Wisconsin
SUGGESTED PAIRING- TRUFFLE HONEY
A Wisconsin rendition of a French classic. Ivory colored and creamy along the rind. Chalky white and crumbly in the center. A mildly goaty tang with subtle earthiness.

HUNTSMAN

Semi-Firm, Cow's Milk, Pasteurized, England
SUGGESTED PAIRING- OLIVES
A blend of two classic English cheeses: Double Gloucester and Stilton Blue. A powerful blend with distinctive nutty and tangy flavors.

MAHON

Semi-Firm, Cow's Milk, Pasteurized, Spain
SUGGESTED PAIRING- MARCONA ALMONDS
From the port of Mahon on Minorca island in Spain. This pale yellow cheese is hand rubbed with butter during maturation. Nutty and sweet aromas followed by a fruity buttery bite.

SERVED WITH:

*Toasted Baguette / Flatbread Crackers / Fresh Apple Slices /
Chef's Seasonal Chutney / Whole Grain Mustard*
(*if plate includes charcuterie)*

EXTRAS...

Spiced Pecans 2
Olives - Kalamata, Nicoise, Picholine, Gaeta 2
Truffle Honey 2.5
Sweet Drop Peppers 2
Housemade Pickled Vegetables 2
Marcona Almonds 4.5