The Iron Bridge Wine Co.

CHEESE AND CHARCUTERIE SELECTIONS

MIX UP TO THREE SELECTIONS… 7 Each
CHOOSE FOUR… 26 CHOOSE FIVE… 30
CHOOSE SIX… 35 CHOOSE SEVEN… 40
EVERYTHING BOARD… 60

CHARCUTERIE SELECTIONS:

Chicken Liver Mousse
Suggested Pairing: Pickled Vegetables

Citterio Prosciutto di Parma
Suggested Pairing: Olives

Nduja
Soft, Spreadable, Pork, Spicy
Suggested Pairing-Olives

Volpe Bresaola
Dry-Cured Beef, Sweet, Aromatic
Suggested Pairing- Sweety Drop Peppers

CHEESE SELECTIONS:

Jasper Hill Farm's Whitney Raclette
Soft, RAW Cow's Milk, Vermont
Suggested Pairing- Pickled Vegetables

Whitney has a velvety-smooth, pliant texture with signature notes of toasted nuts, cured ham, and sweet cream. It pairs beautifully on a cheese board with cured meats, dried figs, and pickled shallots, served with a natural white wine.
Named after Tim Whitney—Jasper Hill's longest-standing Team Member—this cheese honors the people behind a mission to set the gold standard of artisan cheese quality. A reflection of community, Whitney is made in a semi-firm mountain style with traditional methods that capture a true "Taste of Place.".

Fiore Di Capra
Firm, Aged, Goat's Milk, Pasteurized, Italy
Suggested Pairing- Marcona Almonds

Fior Di Capra Stagionato "Flower of the Goat" is an artisan Italian goat's milk cheese by Caseificio La Quercia featuring a dark rind and a bright interior. It has a distinctive, bold, and well-rounded goat's milk personality that is rich and full-bodied without being overly aggressive. Caseificio La Quercia Srl is an artisan cheese and dairy producer located in Guidonia Montecelio (near Rome) in the Lazio region of Italy. Pairs well with Sauvignon Blanc, Chianti Classico, Pinot Noir, or Medium-bodied reds with bright cherry fruit and low-to-moderate tannins

Carr Valley Mobay
Semi-Soft, Sheep & Goats Milk, Pasteurized, Wisconsin
Suggested Pairing- Olives

It is made in two distinct halves—one layer of pasteurized sheep's milk cheese – creamy ivory – dense, velvet, oily texture and one layer of pasteurized goat's milk cheese bone white – dense, creamy texture. The two halves are separated (and dusted on the rind) by a layer of charred grapevine ash. You can taste each layer individually—the sweet sheep's milk or the bright, tangy goat's milk—or eat them together for a combined rustic and delicate flavor. Pairs well with fresh fruits, & Olives, and Light Crisp Whites like Pinot Grigio and Fruity Reds.

Deer Creek The Blu Jay
Semi-Soft, Cow's Milk, Pasteurized, Wisconsin
Suggested Pairing- Truffle Honey

The Blue Jay is rich in texture with strong buttery notes. We then crush juniper berries to release their perfume and infuse them throughout to complement the Blue strain's unique botanical essence. The result is a bold, yet utterly creamy Blue with a delicately piney bouquet that blooms in your mouth pair with Apricots, Dates, Pears.
Wine Pairings: Pinot Noir, Red Zinfandel, Sparkling Wine, Dessert Wine, Port

EXTRAS…

Spiced Pecans 2 Marinated Olives 2 Truffle Honey 2.5
Sweety Drop Peppers 2 House Made Pickled Vegetables 2
Marcona Almonds 4.5