

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 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- Sweet Drop Peppers

CHEESE SELECTIONS:

Chapel Hill Creamery Camembert

Soft, Cow's Milk, Pasteurized, North Carolina

Suggested Pairing- Marcona Almonds

Chapel Hill Creamery's North Carolina take on a Camembert Cheese. This soft-ripened cheese can be enjoyed as you would a nice brie. A delicious buttery, mushroom-y flavor, with a rich, creamy texture.

Enjoy with a crunchy baguette, with crackers, or with preserves or thinly sliced fruit.

Ewephoria Gouda

Firm, Sheep's Milk, Pasteurized, Washington

Suggested Pairing- Marcona Almonds

Ewephoria Sheep Gouda is produced for a Dutch cheese importer based in Seattle, Washington.

Because sheep's milk cheeses are often dismissed for being too gamey, this recipe was made to emphasize the sweet, pecan and toffee notes that can emerge from sheep's milk with age.

Its sweetness is balanced by a mild crunch, one that makes it a perfect companion to a Sherry or Porter.

Queen Bee Porcini Cheddar

Semi-Firm, Cow's Milk, Pasteurized, Utah

Suggested Pairing- Olives

Queen Bee Porcini is a cheese fit for royalty! Porcini mushrooms are a delicacy most commonly found in Italy, prized for their deep, earthy flavor. Instead of letting this magic dust go to waste we'd rub it onto our cheese. The result? A flavor unlike anything we'd ever tasted. The umami-rich porcini powder amplified the natural savoriness of our cheddar, creating a cheese that was complex, buttery, and deeply satisfying.

Hook's Barnveld Blue Cheese

Semi-Firm, Goat's Milk, Pasteurized, Wisconsin

Suggested Pairing- Truffle Honey

This unique 100% goat's milk blue is like the best Roquefort you've ever had, but showcasing earthy, toasted flavors, and hints of mushrooms.

It a good choice for those who enjoy a "barny" or earthy profile in their blue cheeses. Pairs Well with Fruity Full Bodies Red Wines

EXTRAS...

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