

The Iron Bridge Wine Co.

CHEESE AND CHARCUTERIE SELECTIONS

MIX 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 Jamón 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

CHEESE SELECTIONS:

Barber's 1883 Vintage Reserve

Semi-Hard, Cow's Milk, Pasteurized, England

Suggested Pairing-Sweet Drop Peppers

Barbar's 1883 texture is tender and more open than most cheddar. It is moist & creamy, powerfully intense and complex. This cheese is vigorously tart rather than sharp with exceptional savory depth.

Carr Valley Goat Black Truffle

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

Suggested Pairing-Truffle Honey

This cheese is made from fresh goat milk and has a pungent, earthy aroma. The flavor from black truffles blend deliciously with sweetness of a fresh goat cheese

MitiBleu

Soft, Sheep's Milk, Pasteurized, Spain

Suggested Pairing-Truffle Honey

MitiBleu is soft & creamy yet crumbly texture, full bodied cheese. Produced with milk from sheep grazed in the mountains of Castilla-Leon. This cheese is a rarity from Spain and is less aggressive than other blues.

Tetilla

Semi-Soft, Cow's Milk, Pasteurized, Spain

Suggested Pairing-Marcona Almonds

Tetilla is the most famous cheese in Galicia. Mild, lactic and buttery with a tangy finish.

This cheese melts in your mouth.

EXTRAS...

Spiced Pecans 2

Olives - Kalamata, Nicoise, Picholine, Gaeta 2

Truffle Honey 2.

Sweet Drop Peppers 2

Housemade Pickled Vegetables 2

Marcona Almonds 4.5