

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:

Citterio Prosciutto di Parma

Suggested Pairing: Olives

Foie Gras Torchon

Cured, Poached, "Duck Butter"

Suggested Pairing-Onion Jam

Nduja

Soft, Spreadable, Pork, Spicy

Suggested Pairing-Olives

Volpe Bresaola

Dry-Cured Beef, Sweet, Aromatic

Suggested Pairing- Sweet Drop Peppers

CHEESE SELECTIONS:

Mimolette

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

Suggested Pairing- Sweet Drop Peppers

a French cheese known for its distinctive orange color and semi-hard, firm texture. It's often called "French Edam" due to its similar production method to the Dutch cheese, but with a unique French twist. The cheese is characterized by a hard, brittle rind and a nutty, slightly sweet flavor that intensifies with age. Mimolette cheese is orange due to the addition of annatto, a natural food coloring derived from the seeds of the achiote tree, which is native to South America.

Drunken Goat Reserve

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

Suggested Pairing- Marcona Almonds

A special reserve version of The Drunken Goat®, the bestselling Spanish goat cheese soaked in Monastrell red wine with a stunning deep violet rind. Aged a minimum of 10 months, this one-of-a-kind cheese develops flavors of ripe fruit, vanilla, and toasted baguette. This cheese is made in Jumilla with Murciana goat's milk, which is high in fat and protein, adding richness and surprising creaminess for a goat cheese. During aging, it is bathed in local Monastrell wine, giving it a lovely aroma and deep fruity flavor.

Queen Bee Porcini Cheddar

(Not Gluten Free)

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

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.

EXTRAS...

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