

COW

Delice de Bourgogne (Burgundy, France)

*Mild and creamy, like delicious
butter.*

Sottocenere with Truffles (Veneto, Italy)

Semi-soft with black truffles.

Piave Mezzano (Veneto, Italy)

Extra aged and hard, Parmesan-like.

Vintage Gouda (Holland)

*Hard, crystalline texture, mocha,
coffee notes.*

Michigan Farm Cheddar (Michigan)

*Aged 18 months. Grassy, earthy and
sharp.*

Castelvetrano Olives

FARMER'S PLATTER

Mix and match any of the following cheeses, cured
meats & bites.

One 6 Three 17 Five 24 Seven 32

*Cheeses & Cured Meats served with Jam, caramelized
nuts and crostini.*

CRU CELLARS

GOAT & SHEEP

Cypress Grove "Humboldt Fog" (California)

Cake-like texture, soft lemon zest, smooth.

Ossau Iraty (Aquitaine, France)

Semi-soft, buttery on palate, earthy.

Manchego (aged 3 months)

(La Mancha, Spain)

Great balance...salty, nutty, sweet.

BLUE

Point Reyes (California)

*Sweet, fresh milk with a medium-to-
strong punch of blue flavor!*

Saint Agur (France)

*A double-cream blue, complex but mild,
delicious!*

CHARCUTERIE/CURED MEATS

Chorizo (Rhode Island)

Sliced thin, paprika, sea salt, garlic

Olli Toscana Salami (Virginia)

Cured with fennel, lovely.

Prosciutto di Parma (Italy)

Dry-cured; delicate and rich.

House-Smoked Salmon

Paprika, cinnamon, coriander, nutmeg

Cru Wine Shop

Our Wall of Wine is not just for show - It's
our Wine Shop! We have the best wine
selection in the area, at competitive RETAIL
prices! Browse while you're here!