

## 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 or hot bread. Use veggie chips instead +2.  
Chef's Selection of Four available for 20.*

# CRU CELLARS

## GOAT & SHEEP

### **Cypress Grove "Humboldt Fog" (California)**

*Cake-like texture, soft lemon zest, smooth.*

### **Crottin (Zeeland, Michigan)**

*Creamy and floral.*

### **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!