

# dish

## **turophilia (love of cheese)**

### **cow's milk**

#### **mozzarella**

Lynchburg, VA

handmade by our chef everyday, sweet, milky nutty & buttery

#### **grayson**

Galax, VA

pungent & semi-soft, silky & golden yellow; mildly sweet

#### **morbier**

Franche-Compte, France

two layers separated by flavorless ash, flavor of nuts and fruit

#### **cabot cheddar**

Gabot, VT

"vintage" white cheddar, seriously sharp, opulent & complex

#### **epoisses**

Burgundy, France

one of the great burgundian cheeses. smelly, huge & rich

#### **maytag blue**

Newton, IA

made by hand since 1940. age creates teal green mold, peppery flavor & fondant like texture

### **sheep's milk**

#### **pecorino romano**

Lazio, Italy

"king" of Italian sheep's milk cheese, peppery & sharp-as-the devil

#### **idiazabal**

Navarra, Spain

firm yet supple, rich, buttery & nutty flavor with overtones of smoke & balsam

### **goat's milk**

#### **caprino**

Lombardy, Italy

snow white, soft texture, tart with sweet cream flavor

#### **humboldt fog**

McKinleyville, CA

Cypress Grove Dairy's flaky & firm, moist & mouthwatering "middle aged" goat cheese. layered with vegetable ash

#### **esmontonian**

Esmont, VA

aged 4 months at Caramont Farms; semi-hard, pleasant & nutty

#### **"farmstead feta"**

Esmont, VA

Caramont Farms, rich & creamy, with a distinctive goat finish

### **milk blends**

#### **camembert**

Hudson Valley, NY

sheep-cow blend; Old Chatham Sheepherding Co.'s American camembert is award winning (best in class & best cheese in America). lush & buttery

#### **cabrales**

Asturias, Spain

goat-sheep-cow blend; layers of flavor: blackberries & currants, bittersweet chocolate, grass & hay, leather & wood smoke, & beef.

choose three \$10.50, four \$14, five \$17.50... all fourteen \$49.