

BUTTER & DAIRY**Butter**

<u>Beurre d'Isigny Salted Butter Basket</u> (cow, France) – (8 oz)	8.99/ea
<u>Le Gaslonde Beurre with Sea Salt</u> (cow, France) – (8 oz)	8.99/ea
<u>Black Truffle Butter</u> (cow, France) – (2.5 oz) Maison Crayssac	9.99/ea
<u>English Clotted Cream</u> (cow, UK) – (6 oz)	7.99/ea
<u>Fromage Blanc & Frais</u>	
<u>Edgewood Creamery Milk & Honey</u> (cow, USA) – Soft, spreadable, lightly sweetened (8 oz)	6.99/ea
<u>Nettle Meadow Fig Honey</u> (cow + goat, USA) – Soft, spreadable, tangy, lightly sweet (5 oz)	7.99/ea
<u>Gjetost</u> (cow + goat, Norway) – Iconic Norwegian “brown cheese”, firm block, sweet caramel (8.8 oz)	9.99/ea
<u>Mascarpone</u> (cow, USA) – Rich, thick, creamy and buttery. An indispensable ingredient for tiramisu (8 oz)	5.99/ea
<u>Velvet Honey Bees</u> (cow, USA) – We’re hooked! This honey butter is creamy, sweet & blended with vanilla & cream. We love it with practically anything – try on toast, fruit, or mixed in coffee and yogurt. (8 oz)	11.59/ea
<u>Wooly Woolly</u> (sheep, Spain) – Rich, thick, spreadable, creamy sheep’s milk cream cheese. (8 oz)	5.99/ea

CHEESE**Fresh Cheese**

<u>Burrata</u> (cow, USA) – soft mozzarella ball with a creamy, flowing filling (4- 2 oz balls)	7.99/ea
<u>Brun-Uusto “Bread” Cheese – Plain</u> (cow, USA) – Buttery, salty, Finnish style squeaky cheese for grilling or pan frying. Try with jam for a great sweet snack or dipped in marinara! (size varies, 7-10 oz)	14.98/lb
<u>Fresh & Flavored Chevre</u>	
<u>Geneva Plain</u> (goat, USA) – Creamy, crumbly & tangy (10.5 oz)	8.99/ea
<u>La Clare Family Farm</u> (goat, USA) – Artisan, farmstead fresh goat cheese, smooth, tangy, spreadable & crumbly (4 oz) <i>Rotating selection available:</i>	
<i>Plain, Blueberry Vanilla, Everything Bagel, Garlic Herb, Honey, Maple Bourbon & Honey</i>	4.99/ea
<u>Purple Haze</u> (goat, USA) – Fresh, tangy, crumbly, spreadable goat cheese from Cypress Grove with lavender & fennel pollen. A perfect match for an IPA or a crisp white wine! (4 oz)	8.49/ea
<u>Wild Dandelion + Rhubarb</u> (goat, USA) – Fresh, tangy, spreadable goat cheese from Nettle Meadow (5 oz)	7.99/ea
<u>Sgt Pepper</u> (goat, USA) – Fresh, tangy, crumbly, spreadable goat cheese from Cypress Grove with chili, harissa, and garlic. (4 oz)	8.49/ea
<u>Curds</u>	
<u>Hemme Brothers Curds</u> (cow, USA) – Firm, tangy, snackable farmstead curds made in Missouri (10 oz bag) <i>available in Plain, Garlic Herb, and Sriracha</i>	7.99/ea

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Updated 7/25/2021

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Applewood Smoked 8.99/ea**Feta**

Meredith Dairy Marinated Style Feta (sheep + goat, Australia) – Absolutely incredible! Soft & creamy, 1 oz. cubes are marinated in garlic olive w/peppercorns & thyme. One of our all-time favorites! (11 oz jar) 11.99/ea

Also available in bulk 23.98/lb

Valbreso Feta (sheep, France) – Semi-firm, creamy, mild, classic salty & tangy block (7 oz) 6.99/ea

Halloumi with Mint (goat + sheep + cow, Cyprus) – Traditional grilling cheese, squeaky, salty (8.8 oz) 9.99/ea

Kasseri (goat + sheep, Greece) – Classic cheese used in Greek Saganaki, a fried appetizer served with lemon. We love it grilled with honey and mint! (6 oz) 9.99/ea

Mozzarella di Bufala (buffalo, Colombia) – soft mozzarella in brine made from buffalo milk ball (7 oz) 8.99/ea

Petite Breakfast (cow, USA) – Fresh & tangy like a decadent, cream cheese from Marin French Cheese (4 oz) 7.99/ea

Bloomy Rinds & Soft Ripened Cheese

Brie Bites (cow, France) – Semi-soft, mini rounds. Great for snacks & appetizers! (4 - 0.9 oz rounds) 6.99/ea

Bucheron (goat, France) – Traditional log with crumbly, tangy core & a creamier, mushroomy exterior 21.98/lb

Camembert (cow, France) – Semi-soft, mushroomy, vegetal rounds. Great with champagne or baked! (8 oz) 10.99/ea

Casatica di Bufala (buffalo, Italy) – Soft and supple, mild, delicate flavors, milky sweetness 29.98/lb

Champignon (cow, Germany) – Soft Brie style w/roasted mushrooms – nutty, creamy, buttery 27.98/lb

Cremeux de Bourgogne (cow, France) – Impossibly smooth, this salty triple crème is a whipped delight! 22.98/lb

Crottin de Champcol (goat, France) – Cute buttons! Wrinkly exterior & firm creamy center, rich & goaty (2 oz) 4.99/ea

Dirt Lover (sheep, USA) – This full sized version from Missouri's Green Dirt Farm sports a black coat of ash under its white bloomy rind. Flavors of tangy citrus, mushroom, and butter. (5-6 oz) 11.99/ea

Fromage d’Affinois (cow, France) – Our #1 most popular brie-style, creamy & silky, buttery, nearly impossible not to love. 19.98/lb

Julianna (goat, USA) – Gorgeous semi-soft, smooth, & fragrant with a beautiful rind rolled in blue safflowers, yellow calendula flowers, & Herbs de Provence. An iconic artisan cheese to savor! 37.98/lb

Le Pico (goat, France) – Creamy and melting diminutive wheel that's big on flavor, oh-so-rich, buttery, and quite literally oozy. Slather over a baguette or your favorite crackers. (3.5 oz) 10.99/ea

Kunik (cow + goat, USA) – Made on the Nettle Meadow animal sanctuary, these soft buttons are a rich, creamy delight and have a fluffy mushroomy rind (4-5 oz) 8.99/ea

Merry-Goat-Round (goat, USA) – A silky & decadent dream! This goat camembert is rich and milky, with a satisfying goopiness when deliciously ripe. (8 oz) 10.99/ea

Mt. Tam (cow, USA) – Semi-soft, organic, triple crème. This iconic cheese is a brie-style that's extra buttery & mushroomy. 36.98/lb

Individual whole wheels (varies by weight, ~8 oz) approx. 18.49/lb

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<u>Petite Camembert</u> (cow, USA) – Creamy button from Marin French Cheese, light flavors of mushroom and salted butter (4 oz)	7.99/ea
<u>Petite Truffle</u> (cow, USA) – Creamy button from Marin French Cheese, elegant truffle, salted butter (4 oz)	8.99/ea
<u>Piper's Pyramide</u> (goat, USA) – A striking pyramid of bright and citrusy chevre from Capriole Goat Cheese that's cakey and melt-in-your-mouth creamy. Bisected and dusted with smoked paprika, adding a smoky BBQ flavor and a pop of color to this snowy wheel. (10 oz)	21.99/ea
<u>St. Andre</u> (cow, France) – Semi-soft, cakey & tangy core, mushroomy & balanced saltiness	27.98/lb
<u>St. Andre Minis</u> (cow, France) – Semi-soft, cakey & tangy core, mushroomy & balanced saltiness (8 oz)	10.99/ea
<u>Sugar Loaf</u> (cow, USA) – Creamy and dense triple crème with a cheesecake texture and flavors of cream and cultured butter. Made on the Nettle Meadow animal sanctuary	33.98/lb
<u>Triple Crème Brie</u> (cow, USA) – Buttery round by Marin French Cheese, button mushrooms, mild (8 oz)	14.99/ea
<u>Trillium</u> (cow, USA) – Soft & cakey triple crème from Tulip Tree Creamery. A beautiful butter bomb! (8 oz)	16.99/ea
<u>Vacherousse d'Argental</u> (cow, France) – Creamy & silky, buttery but tangy, its orange rind comes from washing with annatto. Fans of Fromage d'Affinois will love this cheese!	25.98/lb

Semi-Soft

<u>Asiago Fresco</u> (cow, Italy) – Semi-soft, mild, buttery & tangy, great for cooking or an easy snack	15.98/lb
<u>Brick</u> (cow, USA) – Semi-soft, mild, reminiscent of string cheese, an affordable melter for Detroit-style pizza	9.98/lb
<u>Butterkase</u> (cow, USA) – Semi-soft, buttery, the secret to a perfect classic grilled cheese!	14.98/lb
<u>Fontina</u> (cow, USA) – A classic, smooth, mild, buttery cheese by Carr Valley, great for rich sauces	13.98/lb
<u>Morbier</u> (cow, France) – Pasteurized classic French cheese, made in the Jura Mountains with a striking purple line of grape must. Fruity, buttery, funky, great melted over potatoes	17.98/lb
<u>Mozzarella (Low Moisture)</u> (cow, USA) – Semi-soft, whole milk mozzarella perfect for melting, cooking, pizza, sandwiches & more	9.98/lb
<u>Pepper Jack</u> (cow, USA) – Old-fashioned handmade Monterey Jack from Rumiano Cheese w/red & green peppers and a buttery mild heat	13.98/lb
<i>Hook's Pepper Jack also available in ~8 oz pre-cut piece</i>	6.49/ea
<u>Provolone Dolce</u> (cow, Italy) – Aged, authentic classic Italian melter, slightly tangy	17.98/lb
<u>Raclette</u> (cow, France) – A beautiful melter, raclette means “to scrape” - which is what you should do after heating or broiling this cheese. We love it best over roasted veggies with pickles & cured meat, as well as with rustic bread & pineapple. Trust us!	15.98/lb
<u>Sicilian Jack</u> (cow, USA) – An old-fashioned handmade semi-soft Monterey Jack w/black olives, sun dried tomatoes, sweet basil, and garlic	13.98/lb
<u>Swedish Farmer's Cheese</u> (cow, Sweden) – Super popular with kids & adults alike, semi-soft, tangy & buttery	17.98/lb

Goudas

Semi-Firm & Flavored Goudas

<u>Garlic & Basil Gouda</u> (cow, Holland) – Savory, semi-firm, flavored with garlic & basil	17.98/lb
<u>Roomkaas Gouda</u> (cow, Holland) – Our popular double cream gouda, smooth & buttery	17.98/lb
<u>Smoked Gouda</u> (cow, USA) – Award-winning Wisconsin gouda, cold smoked over hickory, great melter!	15.98/lb
<u>Truffle Gouda</u> (cow, Holland) – Our #1 cheese! A raw milk gouda with loads of real aromatic black truffles. Notes of garlic & mustard, this bold cheese is great melted on burgers, fries, or with a bold Cabernet!	29.98/lb
<u>Bacon Gouda</u> (cow, USA) – Two words: Bacon Cheese! Marieke Gouda out of Wisconsin is world famous for her goudas, and we love this creamy raw milk gouda with juicy bacon. It's smoky, meaty, and extra buttery!	27.98/lb

Extra Aged Goudas

<u>5-Year Gouda</u> (cow, Holland) – Firm gouda w/crunchy crystals, caramel, nutty, fruity, brandy finish	23.98/lb
<u>Brabander Gouda</u> (goat, Holland) – Firm, elegant aged gouda, caramel & butterscotch notes, crunchy crystals	33.98/lb
<u>Ewephoria</u> (sheep, Holland) – Firm, sweet sheep's milk gouda, crunchy crystals, tastes of pecan pie!	27.98/lb
<u>Honey Bee Goat Gouda</u> (goat, Holland) – Our #2 best seller (right behind Truffle Gouda!), firm, made with a touch of honey, sweet & floral	27.98/lb
<u>Rembrandt Aged Gouda</u> (cow, Holland) – Grass-fed, firm gouda aged 1 year, caramel, nutty	23.98/lb
<u>Sneek</u> (cow, USA) – Aged 1000 days, this cheese by Frisian Farms is hard to stop eating. Rich, sweet caramel & butterscotch, crunchy crystals, deep and complex.	29.98/lb

Cheddars, etc.

<u>4 Alarm Cheddar</u> (cow, USA) – Our spiciest cheese! Crumbly, farmstead cheddar featuring chili, chipotle, jalapeño, and ghost peppers – yowza! Try it w/our Ghost Pepperoni for a snack with a serious punch!	14.98/lb
<u>Barber's Vintage Reserve Cheddar</u> (cow, UK) – Our most popular cheddar! Aged 20 months, bold, tangy, w/crunchy crystals & crumbly texture, made by the oldest operating cheddar maker in the world!	18.98/lb
<u>Barely Buzzed</u> (cow, USA) – Beehive Cheese's flagship firm crunchy cheddar rubbed with coffee beans & lavender; rich, caramel and savory notes (4 oz)	6.99/ea
<u>Carr Valley 6-Year Cheddar</u> (cow, USA) – Aged a minimum of 6 years, this iconically orange Wisconsin cheddar is tangy, firm & smooth with a mild bite. Our 2 nd oldest cheese, after Hook's 15-year Cheddar.	25.98/lb
<u>Clothbound Red Leicester</u> (cow, UK) – A traditional English clothbound style, firm, flaky, with an earthy rind, deeply nutty, notes of mustard & toast	19.98/lb
<u>Cotswold</u> (cow, UK) – Smooth & creamy, bold, strong flavors of chive and garlic	16.98/lb
<u>Double Gloucester</u> (cow, UK) – Smooth cheddar, tangy, sharp, snackable & great for cooking.	17.98/lb
<u>Flagsheep</u> (cow + sheep, USA) – This mixed-milk traditional clothbound cheddar from Beecher's is firm, flaky, fruity, with a butterscotch sweetness. One bite and you'll know why it was the 2019 American Cheese Society Best in Show winner.	37.98/lb

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<u>Hawe's Wensleydale</u> (cow, UK) – Traditional English clothbound style from North Yorkshire with a firm, flaky texture and flavors of tangy yogurt.	27.98/lb
<u>Hook's 15-Year Cheddar</u> (cow, USA) – Our oldest cheese by far! This Wisconsin cheddar is tangy and bold with an extra strong bite – super intense!	79.98/lb
<u>Hook's Pepper Jack</u> (cow, USA) – Semi-soft, buttery, meltable, with a mild spicy kick. (8 oz)	6.49/ea
<u>Plymouth Cheddar</u> (cow, USA) – cheerful & colorful 8 oz. hand-waxed blocks of artisan raw milk cheddar from America's oldest cheddar maker, founded by President Coolidge's family & revived in the early 2000s	
<i>Varieties available: East Meadow (mellow, buttery) -- Hunter (2-yr aged, crumbly, sharp) -- Smoked</i>	10.99/ea
<u>Poacher's</u> (cow, UK) – A semi-soft sweet & savory cheddar with caramelized onions – a truly delicious cheese!	22.98/lb
<u>Pour Me a Slice</u> (cow, USA) – Beehive Cheese's flagship firm crunchy cheddar infused with Basil Hayden's Kentucky Straight Bourbon Whiskey, imparts a sweet edge with notes of vanilla (4 oz)	6.99/ea
<u>Prairie Breeze</u> (cow, USA) - This firm, popular aged white cheddar from Iowa has risen to recent acclaim for its sweet flavor & crunchy texture. A customer favorite!	20.98/lb
<u>Red Dragon</u> (cow, UK) – Smooth, semi-soft Welsch cheddar flavored with ale, mustard seeds, & spices	22.98/lb
<u>Rustic Red</u> (cow, UK) - A striking firm orange cheddar, smooth & tangy, speckled with a few crystals	19.98/lb
<u>Smoked Goat Cheddar</u> – (goat, USA) Smoked on fruit-wood, this Wisconsin cheese by Nordic Creamery is firm and extra meaty. Nutty and tangy, it's a new shop favorite!	22.98/lb
<u>Wensleydale w/Cranberries</u> (cow, UK) – Another customer favorite, this cheese is crumbly, tangy, and dotted with lightly sweetened cranberries.	23.98/lb
<u>Wensleydale w/Lemon & Honey</u> (cow, UK) – This crumbly cheese is blended with lemon curd and honey, and we can't get over how much it reminds us of lemon cheesecake.	23.98/lb

Alpine Styles

<u>Alpenhorn</u> (cow, Switz.) -- A staff favorite, this sweet, nutty & meaty Alpine is made with extra cream & care	22.98/lb
<u>Alpine Fondue Pouches</u> (cow, Switz.) – Serves 2. Easy to use, heat and eat fondue mix! (14 oz)	10.99/ea
<u>Appenzeller</u> (cow, Switz.) – A rich raw milk Alpine: great melter + moderate funk = the secret to great fondue	23.98/lb
<u>Baby Swiss</u> (cow, Holland) – Smooth & sweet, a baby wheel at 25# compared to the giant classic Emmental. A great melter, perfect for sandwiches, burgers, and fondue.	13.98/lb
<u>Blumenkaese</u> (cow, Switz.) – Smooth & brothy, this semi-funky wheel is coated with Alpine herbs & flowers: including savory, marjoram, parsley, marigolds, cornflower, roses, strawberry leaves, dill, garlic, caraway, lovage, and mint	24.98/lb
<u>Emmental</u> (cow, Switz.) – The real deal - raw milk "Swiss" from Switzerland! Smooth, nutty, great melter	21.98/lb
<u>Gruyere (Antique 12+ Month)</u> (cow, Switz.) – An extra-aged raw milk version of this classic makes for a bold, deeply meaty & complex cheese w/crunchy crystals	27.98/lb
<u>Swiss Peaks</u> (cow, Switz.) – Made in the Gruyere style, this Swiss cheese is bold w/flavors of beef & onion	18.98/lb

Semi-Firm & Firm

<u>Drunken Goat</u> (goat, Spain) – A customer favorite! Semi-firm, smooth cheese, soaked in red wine produces a deep purple exterior, lending a fruity flavor and aroma to the rind	25.98/lb
<u>El Hidalgo Sheep Cheese w/Black Olives</u> (sheep, Spain) – Studded with black olives, this semi-soft cheese is mild and milky, perfect for melting.	19.98/lb
<u>Garrotxa</u> (goat, Spain) – A staff favorite! Firm, smooth, tangy & nutty cheese with an earthy natural rind. A really excellent partner to most wines!	31.98/lb
<u>Los Cameros</u> (cow + goat + sheep, Spain) – This mixed milk cheese has proven to be quite a customer favorite! Tangy & nutty with a lightly earthy natural rind, an excellent wine partner.	22.98/lb
<u>Manchego (Semi-Curado)</u> (sheep, Spain) – Semi-firm & flavorful. We find many customers prefer our Semi-Curado Manchego for its nuttiness, butteriness, and pleasant notes of lanolin.	19.98/lb
<u>Manchego (Curado)</u> (sheep, Spain) – This extra-cured raw milk version is firmer & exhibits more intense “sheepiness” with a little crunch. We love it with red wine!	25.98/lb
<u>Mimolette (Aged 12 Months)</u> (cow, France) – If you love firm cheddar & Parm or goudas, you’ll love aged Mimolette with its striking orange huge, deeply nutty flavor, and flaky texture.	21.98/lb
<u>Myzithra</u> (sheep, Greece) – Firm, extra salty, crumbly traditional Greek cooking cheese	13.98/lb
<u>Ossau Iraty (Aged 4 Months)</u> (sheep, France) – One of the oldest aged cheeses in the world from the French Basque region. This younger version is smooth, nutty, with notes of yogurt and lanolin!	23.98/lb
<u>P’tit Basque</u> (sheep, France) – A modern Basque cheese, P’tit Basque looks like a mini wheel of Manchego! Smoother but still nutty, fans of sheep cheese will love this choice.	27.98/lb
<u>Pantaleo</u> (goat, Sardinia) – Full-flavored and firm, Pantaleo is sweet, milky, and nutty with a spicy white pepper and floral finish. Very limited production of this hard cheese that’s perfect for grating or enjoy with a bold glass of red wine!	25.98/lb
<u>Parmigiano-Reggiano (Extra Aged)</u> (cow, Italy) – Our parm is the real deal, aged 24+ months, for a real umami bomb full of toast, caramel, and fruit notes	21.98/lb
<u>Pecorino with Red Pepper</u> (sheep, Italy) – Semi-firm, buttery, tangy, buttery with just the right amount of heat	19.98/lb
<u>Pecorino Romano</u> (sheep, Italy) – Firm, salty & fruity – perfect for grating over pasta or shaving over salads.	15.98/lb
<u>Pecorino Tartufo</u> (sheep, Italy) – Semi-soft and crumbly, this young Pecorino is blended with black truffles. Tangy, with flavors of yogurt and earthy, garlicky truffle. Great with a glass of red wine or grated over pasta.	25.98/lb
<u>Pecorino Toscano</u> (sheep, Italy) – Classic, dry, firm & balanced Tuscan cheese with a natural mottled rind rubbed with olive oil	21.98/lb
<u>Smokin’ Goat</u> (goat, Spain) – Like smoked cheeses? Then we think you’ll love this pliable, smooth, meaty goat cheese.	23.98/lb
<u>Toma del Nonno “Grandad’s Cheese”</u> (cow, Italy) – Semi-firm, natural rind, mild and milky tomme from Caseificio Serpentino.	18.98/lb
<u>Zamorano</u> (sheep, Spain) – Semi-firm cousin to Manchego, with nutty and buttery flavors and a hint of burnt caramel and lanolin.	21.98/lb

Washed Rind

<u>Foxglove</u> (cow, USA) – Soft, pudgy, rich & buttery, this triple crème from Tulip Tree Creamery is washed in Thr3ee Wise Men Brewery’s Porter for a meaty yet decadent cheese. Pair w/a malty brew! (8 oz)	16.99/ea
<u>Limburger</u> (cow, Germany) – Limburger is notorious for being strong and stinky, but it’s actually way milder than its reputation. Often eaten cold, we actually think it’s great melted - especially into fondue. (6.35 oz)	8.99/ea
<u>Quadrello di Bufala</u> (buffalo, Italy) – Semi-soft, rich & creamy, made with buffalo milk in the Taleggio style but firmer and milder. An intermediate level cheese for funk lovers!	29.98/lb
<u>Scorpio</u> (sheep, USA) – A new cheese from Shooting Star Creamery! Buttery, mild, with notes of citrus, this cheese is the perfect intro to washed rinds. Easy to like!	31.98/lb
<u>Taleggio</u> (cow, Italy) – Extra soft & creamy, aromatic & funky, its perhaps Italy’s most iconic cheese. Amazing with cherry jam & a glass of red wine, apricots & cider, or melted in risotto or over a burger.	17.98/lb

Blues

<u>Bayley Hazen Blue</u> (cow, USA) – An incredible raw milk beauty from Jasper Hill, smooth, fudgy, nutty	32.98/lb
<u>Big Rock Blue</u> (cow, USA) – Bold, tangy, brimming with fruity aroma and flavors reminiscent of wine, this fudgy wheel is aged for 3 months and can take on notes of fresh butter and salty bacon with a peppery finish.	27.98/lb
<u>Billy Blue</u> (goat, USA) – Zippy, firm, crumbly, tangy, unique & bold. A blue that’s a treat for goat cheese lovers!	25.98/lb
<u>Blue d’Auvergne</u> (cow, France) – Soft & spreadable, salty, buttery, creamy, assertive but balanced	16.98/lb
<u>Cambozola</u> (cow, France) – Soft, mild & creamy. A unique blue + brie style hybrid that’s a great intro to blues	22.98/lb
<u>Gorgonzola Dolce</u> (cow, Italy) – Extra soft, spreadable, creamy with a touch of sweetness	15.98/lb
<u>Maytag Blue</u> (cow, USA) – Semi-firm, raw milk blue made in the Roquefort style, fruity & bold	27.98/lb
<u>Penta Crème</u> (cow, USA) – Semi-firm, crumbly, tangy, mild & versatile, made w/added cream	17.98/lb
<u>Rogue Smokey Blue</u> (cow, USA) – Semi-firm, crumbly yet creamy, extra tangy, USDA organic, bacon bomb. Smoked over hazelnut shells to give an intensely meaty aroma & flavor.	35.98/lb
<u>Roquefort</u> (sheep, France) – Possibly the world’s most famous cheese! Firm, fruity & bold, we source our raw milk Roquefort from Gabriel Coulet, makers of this cheese since the 1800s. We love it w/honey & a dessert wine!	24.98/lb
<u>Shropshire Blue</u> (cow, UK) – Similar to Stilton, Shropshire Blue is a customer favorite with a striking orange hue you don’t find often in blue cheese. Clawson produces this firm, moderately intense, crumbly blue.	18.98/lb
<u>Stilton</u> (cow, UK) – When it comes to Stilton, we source the best from Colston Bassett! Firm, crumbly, balanced saltiness w/an appealing minerality. We love it with port & fig jam!	33.98/lb
<u>Valdeon</u> (cow, goat, sheep, Spain) – This mixed-milk blue from the Leon region is fudgy, creamy, salty, with a spicy picante, and hints of tobacco, earth, and leather. If you want a bold blue, this one is for you!	21.98/lb

CURED MEATSWhole Muscle

<u>Duck Prosciutto</u> (USA) Smoking Goose – Moulard duck breast cured with star anise, allspice, and orange peel	51.98/lb
<u>Jamon Iberico de Bellato</u> (Spain) – An unforgettable and exquisite cut from the famous acorn-fed pata negra pigs. Produced by Fermin in the Sierra de Francia UNESCO Biosphere Reserve, aged 4 years. Flavorful, nutty and complex, a hint of cocoa, and melt-in-your-mouth buttery.	9.00/oz
<u>Prosciutto di Parma</u> (Italy) – Aged 12 months, buttery, sweet, classic Italian Prosciutto	31.98/lb
<i>Also available - <u>Prosciutto</u> (USA) – Creminelli pre-sliced package (2 oz)</i>	6.99/ea
<u>Serrano Jamon</u> (Spain) – Aged 15 months, firm, salty, Spanish Serrano ham	31.98/lb
<u>Smoked Coppa</u> (USA) Brooklyn Cured – Spiced, smoked cured pork collar, melts in your mouth!	31.98/lb
<u>Smoked Bresaola</u> (USA) Brooklyn Cured – Smoked 100% beef, with porcini mushroom & pepper	43.98/lb
<u>Speck Alto Adige</u> (Italy) CIBA – Dry cured, smoked ham, cured w/juniper, bay, herbs	19.98/lb
<u>Guanciale</u> (USA) La Quercia – Pork jowl rubbed w/salt, pepper, rosemary	26.98/lb
<u>Pancetta</u> (USA) La Quercia – Cured Berkshire pork belly, aged 4 months, flat style	31.98/lb
<u>Pancetta</u> (USA) Molinari – Seasoned pork belly, spiced and rolled	23.98/lb
<u>Rosemary Ham</u> (USA) Fra’Mani – Juicy, pink ham, cured with rosemary	19.98/lb

Salami – Sliced to Order

<u>Chorizo</u> – (Spain) Fermin – Authentic Bellota (acorn-fed) Iberico salami w/oregano, garlic, pimento	29.98/lb
<u>Finocchiona</u> – (USA) Molinari – large format classic Italian style w/fennel	22.98/lb
<u>Genoa</u> – (USA) Olli – large format, tangy, garlic	22.98/lb
<u>Mortadella</u> (USA) Smoking Goose – Silky smooth with cinnamon and black peppercorns.	15.98/lb
<u>Pepperoni</u> – (USA) Tempesta Artisans – small format, bursting with flavor, fennel, paprika	21.98/lb
<u>Sopressata</u> – (USA) Molinari & Sons – large format classic Italian style, wine, garlic	21.98/lb
<u>Wagyu Beef</u> – (USA) Tempesta Artisans – large format, 100% Wagyu beef	39.98/lb
<u>Tartufo</u> – (USA) Tempesta Artisans – large format, aromatic black truffles	37.98/lb
<u>Hot Smoked Wagyu Beef Bologna</u> – (USA) Smoking Goose – not your average Bologna, 100% Wagyu beef	31.98/lb

Salumi – Whole Piece (Chubs)

<u>Tempesta Artisans Salami</u> (USA)	<i>available in Sopressata -- Finocchiona -- Chorizo (5.5 oz)</i>	12.99/ea
	<i>Tartufo (Truffle) -- Wagyu Beef (5.5 oz)</i>	13.99/ea
<u>Brooklyn Cured</u> (USA)		
	<i>available in "The Manhattan" Sour Cherry Bourbon -- Rye Whiskey & Orange – Mezcal & Lime (5.0 oz)</i>	11.99/ea
	<i>Lamb Za'atar Spiced Salami (5.0 oz)</i>	12.99/ea
<u>Salame Beddu</u> (USA) – <i>available in:</i> Veneto and Calabrese Salami (5.0 oz)		12.99/ea
<u>Fermin Iberico Chorizo</u> (USA) – Acorn-fed, Spanish chorizo (7.6 oz)		13.99/ea
<u>Salchichon de Bellota Iberico</u> (Spain) – Acorn-fed, Iberico salami, pre-sliced pack (2.5 oz)		7.59/ea
<u>Underground Meats Salami</u> (USA) <i>available in:</i>		
	<i>Nduja – spreadable & spicy (2 oz)</i>	6.99/ea
	<i>Black Garlic & Goat salami (2 oz)</i>	6.99/ea
	<i>Summer Sausage (10 oz)</i>	12.99/ea
	<i>Ghost Pepper Pepperoni (6 oz)</i>	14.99/ea
<u>Smoking Goose Salume</u> (USA) <i>available in:</i> Gin & Juice Salami (8 oz) – lamb, juniper berries, orange peel		19.99/ea
	<i>Stagberry Salami (8 oz) – elk, dried blueberries, dry mead</i>	19.99/ea
	<i>Spruce & Candy Salami (6 oz) – pork, pale ale, spruce tips, lemon peel</i>	16.99/ea
	<i>Delaware Fireball (4-5 oz) – soft cured pork wrapped in caul fat, cold-smoked, espelette red chili</i>	16.99/ea
<u>Sriracha Snack Stick</u> (USA) – Spicy, garlicky sriracha		1.99/ea

Tinned Seafood

<u>Sardines in Olive Oil</u>	8.99/ea
<u>Smoked Sardines in Olive Oil</u>	8.99/ea
<u>Patagonia Lemon Herb Mussels</u>	7.99/ea
<u>Patagonia Smoked Mussels</u>	7.99/ea
<u>Yellowfin Tuna in Olive Oil</u>	5.49/ea
<u>Roes of Hake in Olive Oil</u>	14.49/ea
<u>Mackerel Fillets in Olive Oil</u>	8.99/ea
<u>Roasted Garlic Mackerel</u>	7.99/ea
<u>Espinaler Mussels</u>	5.99/ea
<u>Smoked Pink Salmon</u>	8.99/ea
<u>Spiced Tuna Pate</u>	5.99/ea
<u>Anchovies in Oil</u>	5.99/ea
<u>Ekone Smoked Oysters</u>	11.99/ea
<u>Smoked Salmon Caviar</u>	27.99/ea

PASTA, PASTA SAUCE, OLIVE OIL, & VINEGAR

<u>Castillo de Canena - Smoked Arbequina Olive Oil</u> (8.4 oz)	26.99/ea
<u>Mina - Extra Virgin Olive Oil</u> (16.9 oz)	7.99/ea
<u>Zoe - Extra Virgin Olive Oil</u> (1 L)	18.99/ea
<u>Arvum - Pedro Ximenez Vinegar</u> (8.5 oz)	10.99/ea
<u>Arvum - Balsamic Vinegar Cream</u> (6.4 oz)	11.99/ea
<u>Arvum - Reserve Sherry Vinegar</u> (12.7 oz)	9.99/ea
<u>Tondo – Black Balsamic Vinegar Glaze</u> – (8.45 oz)	13.99/ea
<u>Mina – Shakshuka Sauce</u> (16 oz)	6.99/ea
<u>Pirro’s – Puttanesca Sauce</u> (24 oz)	8.99/ea
<u>TRUFF – Pomodoro Truffle Sauce</u> (17 oz)	14.99/ea
<u>TRUFF – Arriabiata Truffle Sauce</u> (17 oz)	14.99/ea
<u>Sonoma Gourmet Pasta Sauces</u> – available varieties: Bacon Alfredo, Creamy Cauliflower Alfredo, Spinach Alfredo, Kale Pesto White Cheddar, Creamy Tomato Basil, & Butternut Squash (16 oz)	6.99/ea
<u>Di Marlino Italian Pasta</u> – (1.1 lb)	4.39/ea
available varieties: Spaghetti, Macaroni, Fusilli, Penne, Farfalle, Radiatori	
<u>Sfoglioni Pasta</u> – organic, available varieties: Beet Fusilli (1 lb)	7.99/ea
<u>Scratch Pasta</u> – Gluten-free Fusilli pasta (12 oz) – brown rice, tapioca flour	7.99/ea

PICKLES, OLIVES, & MORE

<u>Belazu - Preserved Lemons</u> (7.7 oz)	5.49/ea
<u>Cocina Viva - Marinated Artichoke Quarters</u> (7.5 oz)	3.99/ea
<u>Mina - Preserved Lemons</u> (12.5 oz)	5.99/ea
<u>Mina – Dry Cured Beldi Black Olives</u> (7 oz)	4.99/ea
<u>Mina – Purple Beldi Olives</u> (7 oz)	4.99/ea
<u>Divina - Dolmas</u> – Greek oil cured, stuffed grape leaf rolls (7 oz)	5.99/ea
<u>Divina - Black Olive Spread</u> – Kalamata olives, red wine vinegar (7 oz)	5.99/ea
<u>Divina - Green Olive Spread</u> – green olives, capers, garlic (7 oz)	5.99/ea
<u>Divina - Kalamata Olive Spread</u> – (8.5 oz)	6.99/ea

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<u>Divina - Olives Marinated in Garlic (pitted)</u> – (4.4 oz)	5.49/ea
<u>Divina - Olives Stuffed with Blue Cheese (pitted)</u> – (4.4 oz)	5.69/ea
<u>Kansas City Canning Co. – Balsamic Pickled Grapes</u> (9 oz)	8.99/ea
<u>Pickerfresh - Pickled Capers</u> (7 oz)	4.99/ea
<u>Pickerfresh - Petite Dill Cornichons</u> (16 oz)	5.99/ea
<u>Pickerfresh - Sundried Tomatoes in Oil</u> (7 oz)	5.99/ea
<u>Red Peppadew Peppers</u> – (14 oz) sweet pickled peppers	8.99/ea
<u>Oloves – Pitted Garlic Basil Green Olive Packs</u> (1.1 oz)	1.79/ea
<u>Poshi – Marinated Antipasto Vegetables</u> (1.58 oz)	2.69/ea

Available: Artichokes w/Basil & Thyme, Cauliflower w/Lime & Paprika, Asparagus w/Rosemary & Oregano

BULK ANTIPASTI

<u>Castelvetro Olives</u> – buttery, smooth, unpitted	10.98/lb
<u>Mixed Greek Olives</u> – Kalamata, Blond Mt. Pelon, Mt. Athos olives	10.98/lb
<u>Marinated Tangerine & Chili Green Olives</u> – pitted	10.98/lb
<u>Cornichons</u> – cocktail sized mini pickles	7.98/lb
<u>Hot Pickled Okra</u> – spicy pickled crunchy okra	10.98/lb
<u>Pickled Brussels Sprouts</u> – spicy pickled crunchy whole Brussels	11.98/lb
<u>Marinated Tomatoes</u> – roasted tomatoes in garlic herb olive oil	11.98/lb
<u>Giant White Beans</u> – soft gigante beans in tangy vinaigrette	9.98/lb
<u>Golden Peppadew Peppers</u> – sweet pickled peppers	11.98/lb
<u>Red Peppadew Peppers</u> – sweet pickled peppers	11.98/lb
also available as a 14 oz retail jar	8.99/ea
<u>Sweety Drop Peppers</u> – teardrop shaped Peruvian red pickled peppers	9.98/lb

BULK SNACKS & NUTS**Mini Tubs**

<u>Fried Fava Beans</u> – great, crunchy, salty snack	8.98/lb	3.69/ea
<u>Quicos</u> – crunchy Spanish corn nuts	10.98/lb	3.69/ea
<u>Pica Quicos</u> – spicy, crunchy Spanish corn nuts	10.98/lb	3.69/ea
<u>Spanish Cocktail Mix</u> – crunchy snack mix: almonds, fava beans, quicos, & chickpeas	10.98/lb	3.99/ea
<u>Marcona Almonds</u> – oiled, salted & lightly fried	21.98/lb	6.99/ea

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<u>Piedras de Chocolate</u> – cocoa dusted, chocolate covered almonds	20.98/lb	7.99/ea
<u>Piedras de Luna</u> – cocoa dusted, chocolate covered cashews	19.98/lb	6.99/ea
<u>Caramelized Walnuts</u> – sweet, sugar coated toasted walnuts		7.99/ea
<u>Valencia Almonds</u> – oiled, salted, lightly fried	19.98/lb	
<u>Rosemary Valencia Almonds</u> – oiled, salted, lightly fried, tossed in rosemary	19.98/lb	
<u>Chocolate Quicos</u> – sweet & crunchy, chocolate covered Spanish corn nuts	12.98/lb	

DRIED FRUIT & FRUIT CAKES

<u>Hellenic Farms - Fig Salami w/ Orange Zest</u> (6.4 oz)	10.99/ea
<u>Hellenic Farms - Fig Salami w/ Pistachio & Cinnamon</u> (6.4 oz)	10.99/ea
<u>Matiz - Fig Cake</u> (8.8 oz)	6.99/ea
<u>Date & Walnut Cake</u> (cut to order), gluten free	15.98/lb
<u>Dried Apricots</u>	10.98/lb
<u>Dried Black Mission Figs</u>	11.98/lb
<u>Dried White Turkish Figs</u>	13.98/lb
<u>Dried Cherries</u>	11.98/lb
<u>Dried Pears</u>	13.98/lb
<u>Dried Nectarines</u>	13.98/lb
<u>Dried Dates</u>	7.98/lb

BREAD & CRACKERS

*when available

<u>Stonemill Sourdough</u> – sliced sandwich bread	5.99/ea
<u>Rockin' Baker Baguette</u> – locally made classic European style baguette	3.99/ea*
<u>Rockin' Baker Sourdough</u> – locally made classic sourdough loaf	5.49/ea*
<u>Rockin' Baker Specialty Flavored Sourdough</u> – varies, check with us for what's in stock!	6.99/ea*
<u>Ancient Provisions Cheddar Cheezish Crackers</u> – made with green banana and cassava flour - gluten-free, vegan (4 oz)	6.99/ea
<u>Brewer's Crackers</u> – long, flat crispy flatbread made from spent brewery grain (5 oz) available in: Everything (Rosemary, Thyme, Garlic, Basil)	6.99/ea
<u>Castleton Crackers</u> – long, flat, small batch, artisan crackers from Vermont (5 oz) available in: Alehouse Cheddar - Simply Wheat - Salted Maple - Multi-Seed Rye - Rosemary	6.99/ea
<u>Black Olive & Aged Cheese Palmiers</u> – Dutch buttery puff pastry with Emmental (2.5 oz)	5.99/ea
<u>Divina Crostini</u> – available in Traditional or Rosemary w/Sea Salt (7 oz)	4.99/ea

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<u>Divina Mini Toasts</u> – (2.8 oz)	2.49/ea
<u>Effie's</u> – salty, sweetened tea cakes, available in Original Oat, Cocoa, Pecan, or Ginger (7.2 oz)	6.99/ea
<u>Italian Black Pepper Prosciutto (Cacio e Pepe) Crostinis</u> – crispy, porky (3.5 oz)	5.99/ea
<u>Jan's Farmhouse Crisps</u> – all-natural gourmet Vermont crackers, perfectly crispy (4 oz) available in: Cranberry Pistachio – Everything – Truffle	7.99/ea
<u>La Mole Sforatini Breadsticks</u> (4.2 oz) available in: Sesame or Olive	3.99/ea
<u>Maine Crisp Co. (GF)</u> – gluten-free & amazing (3.7 oz) available in: Cranberry Almond -- Wild Blueberry Walnut – Fig Thyme	7.99/ea
<u>Olina Wafer Crackers</u> – Original, Sesame, or Cracked Pepper wafers (3.5 oz)	3.99/ea
<u>Paul & Pippa Crackers</u> – Wheat crackers made in Barcelona with high quality extra virgin olive oil available in: Truffle -- Parmesan – Basil – Tomato (4.6 oz)	4.99/ea
<u>Pipcorn GF Crackers</u> – crispy triangles, available in Cheddar or Everything (4.25 oz)	4.99/ea
<u>Potter's Crackers</u> – small batch artisan crackers, bursting with flavor (5 oz) available in: Classic White – Caramelized Onion – Herbes de Provence – Six Seed	6.99/ea
<u>Rustic Bakery Flatbread</u> – Sweet Onion & Crème Fraiche, organic (6 oz)	6.99/ea
<u>Rustic Bakery Flatbread Bites</u> – Rosemary & Olive Oil, organic (4 oz)	5.99/ea
<u>Sabatino Truffle Crisps</u> – gourmet truffle crackers, bold, wildly addictive (5 oz)	7.99/ea
<u>Siljans Swedish Rye Crisp Bread</u> – (14 oz)	9.99/ea
<u>Taralli Italian Crackers</u> – available in Classic (8.8 oz)	4.99/ea
<u>Toketti Sardinian Flatbread Crackers</u> – (7 oz)	7.99/ea

SNACKS

Sweet

<u>Swoffle Stroopwafel</u> – Gluten-free, Available in Original Caramel & Chocolate Dipped	1.99/ea
<u>Finger Licking Stroopwafel</u> – 2 pack, classic Dutch Caramel	2.99/ea
<u>Call Me Caramel – Gruyere Cheese Caramels</u> (individual) – handmade	1.25/ea

Savory

<u>PorkKingGood Pork Rinds</u> – (1.75 oz)	2.99/ea
available in Sour Cream & Onion, Ranch, Stupid Hot, Smoky Jalapeno Cheese, or Himalayan Pink Salt & Vinegar	
<u>Torres Gourmet Potato Chips (large)</u> – available in Iberian Ham	6.99/ea
<u>Lille's Q Chips</u> – available in Hot Pepper Vinegar, Buttermilk, or Pimento Cheese (1.4 oz)	1.79/ea
<u>Saucy Ladies Kettle Chips</u> – available in Truffle or 5 Cheese (2 oz)	1.99/ea

CONDIMENTS

Savory Condiments

<u>Beaufort - French Wholegrain Mustard</u> – spicy, whole grain (7 oz)	3.99/ea
<u>Beaufort - French Dijon Mustard</u> – spicy, smooth (7 oz)	3.99/ea
<u>Vintner's - Habanero White Wine Mustard</u> – smooth, flavorful (7 oz)	6.99/ea
<u>Wilder - Jalapeno Mustard</u> – smooth, flavorful (6 oz)	6.99/ea
<u>Danika – Sriracha Mustard</u> – sweet and spicy (9 oz)	4.99/ea
<u>Danika – Garlic Mustard</u> – smooth, flavorful (9 oz)	4.99/ea
<u>Crosse & Blackwell - Branston Pickle</u> - (12.7 oz) English chutney w/pickled veg, malted vinegar	5.99/ea
<u>Chelsea Market – Red Onion Marmalade</u> - (7 oz)	7.99/ea
<u>Quince & Apple – Shallot Confit</u> (6 oz)	8.99/ea
<u>Small Batch Kitchen – Roasted Garlic Spread</u> - (8 oz) w/balsamic vinegar, cracked pepper	7.99/ea
<u>Bellisari's - Balsamic Shallot & Black Garlic Spread</u> - (9 oz)	7.99/ea
<u>TBJ - Bacon Jam</u> – (9 oz)	9.99/ea
Varieties: Original (Classic) -- Black Peppercorn – Balsamic Fig -- Maple	
<u>Bellisari's - Calabrian Pepper & Sweet Tomato Fennel Spread</u> - (9 oz)	7.99/ea
<u>Miss Gina Cooks - Bold Tomato Bruschetta</u> - (8 oz)	5.99/ea
<u>Pickerfresh - Roasted Red Pepper Bruschetta</u> - (10 oz)	4.99/ea
<u>Hellenic Farms - Sweet Red Pepper & Graviiera Cheese Spread</u> (7.05 oz)	6.99/ea
<u>Belazu - Truffle & Artichoke Pesto</u> (5.8 oz)	6.99/ea
<u>Trentasette - Genovese Pesto Sauce</u> – classic Italian style pesto (6.35 oz)	5.99/ea
<u>Trentasette - Red Pesto Truffle Sauce</u> – Italian tomato-based spread with aromatic truffles (6.35 oz)	6.99/ea
<u>Gustus Vitae - Blue Cheese Sea Salt</u> – (2.7 oz)	8.99/ea
<u>Small Batch Kitchen - Basil Salt</u> (4.0 oz)	7.99/ea
<u>TBJ - Bacon Salt</u> – (4.9 oz)	7.99/ea
<u>TRUFF - Truffle Hot Sauce</u> - (1.5 oz)	6.99/ea
<u>Giuliano - Truffle Sauce</u> – (1.8 oz)	5.99/ea
<u>Giuliano - Whole Summer Truffles</u> – (25g)	18.99/ea

Sweet Condiments & Jam

<u>Bellisari's - Blistered Jalapeno Fig Spread</u> – (9 oz)	7.99/ea
<u>Barnacle Foods – Spruce Tip Jelly</u> – (4.7 oz)	5.99/ea
<u>Barnacle Foods – Alaskan Rhubarb Jam</u> – (4.7 oz)	5.99/ea
<u>Deb's Gourmet Pantry Jams</u> – local (11 oz)	6.99/ea
Varieties: Original Hot Pepper, Blackberry Pepper, Pineapple Pepper	
<u>Divina Jams</u> - (9 oz) Varieties: Fig, Orange Fig, Chili Fig, Kalamata Fig, and Sour Cherry	6.99/ea
<u>Eat This Jams</u> (small) – (2.5 oz)	4.99/ea
Varieties: Blueberry Cardamom – Strawberry Lavender Lemon – Orange Saffron Marmalade -- Flamin' Raspberry – Topsy Peach – Meyer Lemon Lavender Marmalade – Spiced Caramel Pear -- Tomato Jalapeno	
<u>Eat This Jams</u> (large) – (7 oz)	9.99/ea
Varieties: Orange Saffron Marmalade – Seedless Blackberry Rosemary – Spiced Caramel Pear - Meyer Lemon Lavender Marmalade -- Heirloom Cranberry Compote -- Fig Meyer Lemon Honey Jam – Balsamic Caramelized Onion	
<u>Fat Toad Farm Goat Caramel Sauce</u> (small) – (1.25 oz)	6.99/ea
Varieties: Original -- Irish Whiskey – Salted Bourbon – Vanilla Bean	
<u>Gracious Gourmet</u> – (7.75 oz)	
Varieties: Rosemary Pear Spread – Smoky Peach Ginger	8.99/ea
<u>Kansas City Canning Co.</u> – (9 oz)	8.99/ea
Varieties: 7 Pepper Jelly – Vanilla Bourbon Peach Preserves – Clementine Thyme Marmalade	
<u>Jenkins Jellies</u> (small) – (5 oz), spicy fruit jams	5.99/ea
Varieties: Fiery Figs – Guava Brava – Hell Fire – Passion Fire	
<u>Maple Cream</u> – A real treat and delightful texture of pure whipped maple by Vermont's Springbrook Farms. We recommend putting it on just about everything! (8 oz)	13.99/ea
<u>Mrs. Bridges</u> – (10 oz)	7.99/ea
Varieties: Peach Prosecco Preserves – Banoffee – Pink Grapefruit Marmalade – Celebration Marmalade with Champagne	
<u>My Father's Garden - Hot Pepper & Lime Jam</u> – local, spicy! (10 oz)	5.99/ea
<u>Quince & Apple Preserves</u> (small) – (1.5 oz)	2.99/ea
Varieties: Tart Cherry w/White Tea Preserves -- Pear w/ Honey & Ginger Preserves -- Figs & Black Tea Preserves -- Orange Marmalade with Lemon Preserves – Raspberry Rose Preserves	
<u>Quince & Apple Preserves</u> (large) – (6 oz)	8.99/ea
Varieties: Peach Chamomile Preserves – Pear w/Honey & Ginger Preserves – Raspberry Rose Preserves -- Orange Marmalade with Lemon Preserves	

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<u>Roots Kitchen</u> – (9.5 oz)	7.99/ea
Varieties: Blackberry Earl Grey Jam –Raspberry Vanilla Jam – Blueberry Lavender Jam	
<u>Rutherford & Meyer Fruit Pastes</u> – (4.2 oz) Varieties: Apricot	5.29/ea
<u>Small Batch Kitchen Spreads</u> – (8 oz)	7.99/ea
Varieties: Cardamom Rhubarb, Strawberry Balsamic, Blueberry Basil	
<u>TBJ - Smoked Bacon Maple Sugar</u> – (2.3 oz)	6.99/ea
<u>Vintner's Jams</u> – available in: Apricot Riesling Vanilla or Strawberry Pinot Noir – (7 oz)	6.99/ea

HONEY

<u>Sabatino Truffle Honey</u> – (12 oz)	19.99/ea
<u>AR's Southern Hot Honey</u> – (12 oz)	9.99/ea
<u>Cloister Honeycomb</u> – (6 oz box)	14.99/ea
<u>Savannah Bee Co. Rosemary Honey</u> – (12 oz)	15.99/ea
<u>Savannah Bee Co. Honey for Cheese</u> – (12 oz)	12.49/ea
<u>Rutherford & Meyer Honeydew Honey</u> – (8.1 oz)	9.49/ea
<u>SerraMel Oak Acorn Honey</u> – (10.6 oz)	10.99/ea
<u>Mitica Orange Blossom Honey</u> – (7 oz)	8.99/ea
<u>Mitica Wild Lavender Honey</u> – (7 oz)	8.99/ea
<u>Bee Seasonal Organic Honey</u> – (4 oz)	
<u>Angico Brazilian Acacia Blossom Honey</u>	4.99/ea
<u>Silvestre Brazilian Wildflower Honey</u>	5.99/ea

CHOCOLATE * selection may vary

<u>Artisan Du Chocolate - Chili 70%</u> – (1.6 oz)	6.99/ea
<u>Artisan Du Chocolate - Velvet Creme Brulee</u> – (1.6 oz)	6.99/ea
<u>Askanya - Paradis Milk Chocolate Bar 47%</u> (2 oz)	6.99/ea
<u>Askanya - Wangà Nègès Brown Sugar Chocolate Bar 50%</u> (2 oz)	6.99/ea
<u>Beyond Good - Uganda Salted Caramel 73% Chocolate</u>	4.59/ea
<u>Blanxart - Congo 82% Dark Chocolate</u> – (4.4 oz)	7.99/ea
<u>Blanxart - Dark Chocolate Bar Mini</u> – (1.7 oz)	3.49/ea
<u>Cacao Sampaka - White Chocolate Roses And Strawberries</u> (2.65 oz)	7.99/ea
<u>Caro - Orange Delights</u> (4.9 oz)	8.99/ea

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<u>Caro - ChocoCherries</u> (4.9 oz)	8.99/ea
<u>Caro - ChocoHigos (Chocolate Figs)</u> (4.9 oz)	8.99/ea
<u>Dick Taylor - Bee Pollen & Fennel Chocolate</u> (2 oz)	8.99/ea
<u>Dick Taylor - Brown Butter w/ Nibs & Sea Salt 73%</u> (2 oz)	8.99/ea
<u>Dick Taylor - Orange Bourbon Chocolate 65%</u> (2 oz)	8.99/ea
<u>Dick Taylor - Blackberry Bergamot Dark Chocolate 65%</u> (2 oz)	8.99/ea
<u>Dick Taylor - Straight Bourbon Whiskey Dark Chocolate 70%</u> (2 oz)	11.99/ea
<u>French Broad - Scorpion Pepper Chocolate 72%</u> (2.12 oz)	10.99/ea
<u>Goodio - Wild Blueberry 61%</u> (1.7 oz)	6.99/ea
<u>Goodio - Café Ubuntu 56%</u> (1.7 oz)	6.99/ea
<u>Goodio - Mint 65%</u> (1.7 oz)	6.99/ea
<u>Mayana - Heavens To Bacon Chocolate Bar 66%</u> (3.5 oz)	7.99/ea
<u>MilkBoy Swiss - 72% Cocoa w/Coffee</u> (3.5 oz)	4.99/ea
<u>MilkBoy Swiss - Alpine Milk Chocolate w/Roasted Almonds</u> (3.5 oz)	4.99/ea
<u>MilkBoy Swiss – 72% Dark Chocolate w/Crispy Mint</u> (3.5 oz)	4.99/ea
<u>MilkBoy Swiss - Alpine Milk Chocolate w/Caramel & Sea Salt</u> (3.5 oz)	4.99/ea
<u>MilkBoy Swiss - White Chocolate Vanilla Bourbon</u> (3.5 oz)	4.99/ea
<u>OmNom - Pride Caramel + Milk Bar</u> (2.12 oz)	7.99/ea
<u>OmNom - XL Mega Pride Caramel + Milk Bar</u> (8.8 oz)	23.99/ea
<u>OmNom - Milk of Madagascar 45%</u> (2.12 oz)	7.99/ea
<u>OmNom - Sea Salted Almond Milk Chocolate 45%</u> (2.12 oz)	7.99/ea
<u>OmNom - Peru Gran Nativo Blanco 100%</u> (2.12 oz)	9.99/ea
<u>Qantu - Morropon 70% Chocolate</u> (1.76 oz)	9.99/ea
<u>Raaka</u> (unroasted dark chocolate, 1.8 oz)	5.99/ea
Available in: Bourbon Cask Aged 82% -- Pink Sea Salt 71% – Maple & Nibs 75%	
<u>Raaka First Nibs:</u> Pumpkin Granola Butter Swirl Chocolate (1.8 oz)	7.99/ea
<u>Rococo - Earl Grey Dark Chocolate 65% Minis</u> (0.7 oz)	2.99/ea
<u>Sriracha - Milk Chocolate Bar 36%</u> (2.5oz)	4.99/ea
<u>Sriracha - Dark Chocolate 55% Minis</u> (0.5 oz)	1.29/ea
<u>Vosges - Parmesan Walnut Fig Chocolate Bar</u> (3 oz)	8.99/ea
<u>Vosges - Grateful Dead Dancing Bears White Chocolate Bar</u> (2 oz) w/Raspberries & Strawberries	6.99/ea

Sweet Freedom Cheese Retail Product List

Updated 7/25/2021

Prices and Availability Subject to Change

Vosges - Grateful Dead Raw Honey & Smoked Almond Bar (2 oz) 6.99/ea

Vosges - Caramel Marshies (2.5 oz) 5.49/ea

Available in: Alderwood Smoked Salt, Blood Orange Hibiscus, and Black Salt Coconut Nibs

Ranger - Chocolate Caramel Sauce (10 oz) – spoonable decadence 9.99/ea

PG Fondue – Chocolate Fondue for 2 (4 oz tin) – heat and eat 9.99/ea