

## SWEET FREEDOM CHEESE MENU

<u>Open</u>	
Mon-Thurs	10:30am – 6:30pm
Fri-Sat	10:30am – 8:00pm

**CHEESE & CHARCUTERIE PLATES** comes w/crackers or locally-made bread, fruit, nuts, pickles, accompaniments

<b>Sweet Freedom Cheese Plate</b>	<b>We pick 'em</b> – 3 of our favorite cheeses of the moment + 1 cured meat Trust us, you won't regret it! (Great for 2 people to share)	<b>20</b>
<b>Build Your Own Cheese Plate</b>	<b>You pick 'em</b> – any cheeses or cured meats from our case. We'll match them with perfect pairings for an artful cheese board	<b>MKT</b>

### CHEESY PLATES & MORE

<b>“Bread Cheese” Sticks Appetizer</b>	No bread here, just gooey, toasty Finnish “Bread Cheese” Your choice of sour cherry jam or olive tapenade	<b>6.5</b>
<b>3-Cheese Sampler</b>	<b>We pick 'em</b> – 3 of our favorite cheeses of the moment. <b>Just cheese</b> + crackers or locally made bread. Add a charcuterie cured meat <b>+3</b>	<b>9</b>
<b>Mini-Caprese Cheese Plate</b>	<b>Mozzarella</b> topped w/balsamic reduction + olive oil drizzle + hibiscus salt Served with marinated garlic tomatoes & bread	<b>10</b>
<b>Ploughman’s Lunch</b>	A hunk of <b>Clothbound Cheddar</b> , served with salami, spicy mustard, locally made bread, & cornichon pickles. Perfect with a juicy IPA!	<b>10.5</b>
<b>Sea-cuterie Plate</b>	<b>Your choice of conservas: mussels or sardines</b> (tinned fish), served with pickled veg, locally-made bread, spicy mustard, and butter.	<b>14</b>

### GRILLED CHEESE SANDWICHES on locally-made Stonemill sourdough\*

\*local gluten-free bread from Sandi Sue’s GF Bakery available on request for just \$2 more.

<b>Classic</b>	Buttered sourdough with perfectly melty <b>Butterkase</b> (“butter cheese”)	<b>7</b>
<b>Smoky</b>	with hickory-smoked <b>Gouda</b>	<b>7</b>
<b>Spicy</b>	with mild <b>Jalapeno Pepper Jack</b>	<b>7</b>
<b>The Danish Goat</b>	<b>Chevre</b> (fresh goat cheese) + sour cherry jam	<b>7.5</b>
<b>Caprese</b>	<b>Mozzarella</b> , marinated garlic tomatoes, pesto	<b>9</b>
<b>Ham &amp; Cheese</b>	<b>Butterkase</b> cheese, local country ham, spicy mustard	<b>10</b>
<b>Pizza My Heart</b>	Melty cheese + Pepperoni + tomato sauce	<b>10</b>
<b>The French Pig</b>	<b>French Brie</b> , local country ham, fig jam	<b>11.5</b>
<b>Bonfire</b>	Goey funky <b>Washed Rind</b> cheese, juicy smoked ham, & bacon jam	<b>13.5</b>
<b>The Raclette</b>	<b>French Raclette</b> , local country ham, Deb’s pineapple pepper jam, potato chips (yes, inside! trust us) and cornichons on the side	<b>13.5</b>
<b>Grilled Cheese of the Day</b>	Ask our cheesemongers (or see the sign at the register)	<b>Varies</b>
	Add Extra Cheese	<b>2.5</b>
	Add Prosciutto, Salami, Pepperoni, Ham, or Bacon Jam	<b>3</b>
	Add Jam: Sour Cherry, Fig, Pineapple Pepper, Caramelized Onion	<b>1.25</b>

### DESSERT

<b>Bread Pudding</b>	Rotating selection – ask our cheesemongers the flavor of the week	<b>6</b>
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