

BUTTER & MISCELLANEOUS DAIRY

Butter

<u>Isigny Beurre d'Barrette Butter with Sea Salt</u> (cow, France) – (8.8 oz)	9.99/ea
<u>Le Gaslonde Beurre with Sea Salt</u> (cow, France) – (8 oz)	11.50/ea
<u>English Clotted Cream</u> (cow, UK) – (6 oz)	9.99/ea
<u>Gjetost</u> (cow + goat, Norway) – Iconic Norwegian “brown cheese”, firm block, sweet caramel (8.8 oz)	10.99/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)	11.99/ea

CHEESE

Fresh & Spreadable Cheese

<u>Burrata - Belgioioso</u> (cow, USA) – soft mozzarella ball with a soft, creamy, flowing filling (8 oz)	8.99/ea
<u>Burrata - BUF</u> (buffalo + cow, Colombia) – soft mozzarella ball with soft, creamy filling, cow's cream added (4.4 oz)	10.49/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)	16.98/lb
<u>Chevre: Fresh & Flavored</u>	
<u>Capricho de Cabra – Green Peppercorn</u> (goat, Spain) – Soft, fresh goat chevre rolled in tangy, green peppercorns for a spicy “bite”	23.98/lb
<u>Capricho de Cabra – Pimenton</u> (goat, Spain) – A soft, fresh, tangy goat chevre log rolled in bright red Spanish pimenton paprika for a pop of color and hint of earthiness.	21.98/lb
<u>La Clare Family Farm</u> (goat, USA) – Artisan, farmstead fresh goat cheese, smooth, tangy, spreadable & crumbly (4 oz) <i>Rotating Flavors: Plain, Blueberry Vanilla, Everything Bagel, Garlic Herb, Honey, Maple Bourbon</i>	5.29/ea
<u>La Clare Family Farm</u> (goat, USA) – Larger format chevre logs coated in fruit! (8 oz) <i>Rotating Flavors: Cranberry Cinnamon & Blueberry Vanilla logs</i>	8.99/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)	9.99/ea
<u>Sgt Pepper</u> (goat, USA) – Fresh, tangy, crumbly, spreadable goat cheese from Cypress Grove with chili, harissa, and garlic. (4 oz)	8.99/ea
<u>Meyer Lemon Honey</u> (goat, USA) – Fresh, soft, spreadable goat cheese from Cypress Grove with a touch of honey and a pop of real citrus (4 oz)	8.99/ea
<u>Tea Rose</u> (goat, USA) – Lovely fresh disc of lactic Capriole Goat Cheese coated in fragrant herbs, fennel pollen, and flowers, including as the namesake suggests - rose petals. (6 oz)	14.99/ea

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Crème Fraiche (cow, USA) – Rich, thick, tangy, spreadable from Bellwether Creamery. Dollop on everything from burritos, to soups or caviar. (5.3 oz) 5.69/ea

Curds

Hemme Brothers Curds (cow, USA) – Firm, tangy, snackable farmstead curds made in Missouri (10 oz bag) 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) 14.99/ea

Also available in bulk 1 oz. cubes or 4.4 lb buckets 27.98/lb

Kourellas Greek Organic Feta (sheep, Greece) – Firm & crumbly, barrel aged, classic salty & tangy (5.3 oz) 8.99/ea

Castello Danish Marinated Feta (cow, Denmark) – Tiny cubes marinated in oil with dried red peppercorns thyme, bay leaves, basil, garlic and chives. (9.3 oz) 9.99/ea

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

Le Roule - Herb (cow, France) – Fresh, light & fluffy, tangy & spreadable, flavored with a “rolled” spiral of tasty chives & garlic 25.98/lb

Mozzarella di Bufala (buffalo, Colombia) – soft mozzarella ball in brine made from water buffalo milk (7 oz) 10.49/ea

Petite Breakfast (cow, USA) – Fresh & tangy like a decadent, cream cheese from Marin French Cheese (4 oz) 8.99/ea

Pub Cheese Spreads

Aged Gouda Spread (cow, USA) – Aged Marieke Gouda’s raw milk cheese made spreadable – what’s not to love? (7 oz) 7.99/ea

Hatch Chili Gouda Spread (cow, USA) – Aged Marieke Gouda’s raw milk cheese made spreadable with hatch chili peppers. Mild heat and extra creamy! Dip or melt on everything. (7 oz) 7.99/ea

Spicy Beer Cheese Spread (cow, USA) – An American classic cold pack pub cheese spread, made with Carr Valley’s Wisconsin Cheddar (8 oz) 7.99/ea

Ricotta (cow, USA) – The best ricotta we’re ever had! Bellwether stands alone in quality by using Jersey milk high in butterfat, culturing their ricotta, and gently hand-ladling into baskets to slowly drain for a rich, creamy texture and delicious flavor! (12 oz) 9.99/ea

Ricotta Salata (sheep, Italy) – Firm, extra salty, moist and crumbly traditional Italian cooking cheese (8 oz) 6.99/ea

Wooly Woolly (sheep, Spain) – Rich, thick, spreadable, creamy sheep’s milk cream cheese. (8 oz) 5.99/ea

Bloomy Rinds & Soft Ripened Cheese

Apricity (cow, USA) – Soft delicate spheres from Alemar Cheese Co. that remind us of iconic Italian La Tur with its cakey core, melting creamline, and yeasty rind. Tangy funk + cheesecake + sweet vanilla milkshake. (4 oz) 9.99/ea

Brie Bites (cow, France) – Semi-soft, mini rounds. Great for snacks & appetizers! (4 - 0.9 oz rounds) 8.99/ea

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

Casatica di Bufala (buffalo, Italy) – Soft and supple, mild, delicate flavors, milky sweetness 35.98/lb

Chablochon (cow, USA) – Pasteurized Reblochon-style disc, creamy, rich, soft & buttery. Available seasonally 10.99/ea

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<u>Cottonbloom Mini</u> (goat, USA) – Ashed bloomy rind from North Carolina’s Boxcarr Cheese. As it evolves, the firmness gives way and the cheese ripens to notes of cultured cream, oyster-shells, funk, and zing. (4-5 oz.)	16.99/ea
<u>Cremeux de Bourgogne*</u> (cow, France) – Impossibly smooth, this salty triple crème is a whipped delight!	21.98/lb
Also occasionally available in individual rounds (7 oz)	11.50/ea
<i>*when unavailable, see Delice de Bourgogne</i>	
<u>Delice de Bourgogne</u> (cow, France) – Impossibly smooth, this salty & slightly funky triple crème is a whipped delight!	22.98/lb
<i>*when unavailable, see Cremeux de Bourgogne</i>	
<u>Fromage d’Affinois</u> (cow, France) – Our #1 most popular brie-style, creamy & silky, buttery, nearly impossible not to love.	23.98/lb
<u>Harbison Minis</u> (cow, USA) – Mini version of the winner of the 2018 best cheese in America, encased in a band of spruce bark that holds in all its goopy richness. Cut off the top & dip away! Available seasonally (5 oz)	14.99/ea
<u>Julianna</u> (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!	45.98/lb
<u>La Tur</u> (cow+goat+sheep, Italy) – This cheese from Caseificio dell-Alta Langa is the cheesy embodiment of total decadence. This staff favorite sports a cheesecakey core w/a gooey exterior so creamy it reminds us of ice cream. Lactic, yeasty, creamy. (~8 oz)	19.99/ea
<u>Langres</u> (cow, France) – Made in the Champagne region, its concave top is purportedly to hold a bit of bubbly in its well. A brine wash of annatto adds a splash of color and contributes to its slightly sticky surface and creamline development. (6.35 oz) Blink and they’re gone!	13.99/ea
<u>Petite Camembert</u> (cow, USA) – Creamy button from Marin French Cheese, light flavors of mushroom and salted butter (4 oz)	8.99/ea
<u>Petite Truffle</u> (cow, USA) – Creamy button from Marin French Cheese, elegant truffle, salted butter (4 oz)	9.99/ea
<u>Piper’s Pyramid</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) Get it fast when it makes an appearance!	27.99/ea
<u>Queen Anne’s Lace</u> (cow, USA) – Soft seasonal cheese from Tulip Tree Creamery, light yet rich, lacey, cakey core, yeasty rind. (6 oz). Available seasonally	16.99/ea
<u>Quinta</u> (cow, USA) – One of the newest bark-wrapped cheeses in America by Point Reyes Cheese, available only seasonally during the winter. The spruce girdle holds back this silky, gooey, gorgeous cheese that’s totally spoonable, topped with a Bay Laurel leaf, and ready to party! (10 oz) Available seasonally	19.99/ea
<u>Rougette</u> (cow, Germany) – If you’re a fan of Fromager d’Affinois, you’ll love this German brie-style cousin. Creamy, silky, buttery, with a light annatto wash on the surface for a hint of orange just beneath the rind.	27.98/lb
<u>Snapdragon</u> (cow, USA) – Soft triple crème from Tulip Tree Creamery, stuffed with habanero peppers for a creamy, spicy kick! (8 oz)	19.99/ea
<u>St. Andre</u> (cow, France) – Semi-soft, cakey & tangy core, mushroomy & balanced saltiness. A French classic!	31.98/lb
<u>St. Stephen</u> (cow, USA) – Semi-soft, gorgeous triple creme from Four Fat Fowl that we adore. Salted butter, fresh mushrooms, whipped cream in a beautiful handmade bloomy rind. (10 oz)	19.99/ea
<u>Tomme de Chevre Truffle</u> (goat, France) – Packed with intense flavor, this beautiful bloomy goat cheese from Fromagerie Jacquin sports a soft, cakey tangy core and a gooey pungent creamline under an ashed rind that has	

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a consistency of melted ice cream. Bisected in the middle is a thick layer of aromatic, earthy black truffles! Blink and it's gone when it makes an appearance! 37.98/lb

Triple Creme Brie (cow, USA) – Buttery round by Marin French Cheese, button mushrooms, mild (8 oz) 17.49/ea

Semi-Soft

Brick (cow, USA) – Semi-soft, mild, reminiscent of string cheese, an affordable melter for Detroit-style pizza 9.98/lb

Butterkase (cow, USA) – Semi-soft, buttery, the secret to a perfect classic grilled cheese! 14.98/lb

Fontina (cow, USA) – A classic, smooth, mild, buttery cheese by Carr Valley, great for rich sauces 16.98/lb

Hatch Chili Jack (cow, USA) – Generous amounts of hatch chili peppers are mixed in to this buttery, semi-soft Monterey Jack for a customer favorite. Mild heat but flavorful, melts like a dream! 17.98/lb

Mozzarella (Low Moisture) (cow, USA) – Semi-soft, whole milk mozzarella perfect for melting, cooking, pizza, sandwiches & more 9.98/lb

Mozzarella – LaClare (goat, USA) – Semi-soft, buttery, meltable, snackable. (6 oz precut) 7.99/ea

Pepper Jack – Hook's (cow, USA) – Semi-soft, buttery, meltable, with a mild spicy kick. (8 oz precut) 7.99/ea

Pepper Jack – LaClare (goat, USA) – Semi-soft, buttery, meltable, with a mild spicy kick. (6 oz) 7.99/ea

Raclette - French (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 scraped over roasted veggies with pickles & cured meat, as well as with rustic bread & pineapple. Trust us! 19.98/lb

Raclette – Reading (cow, USA) – Hailing from Vermont's Springbrook Farms, Reading is made with farmstead raw Jersey milk for a high butterfat that makes for a perfect melting cheese. Semi-firm, buttery, fruity, light on the funk but just enough for perfect racletting. 25.98/lb

Sicilian Jack (cow, USA) – An old-fashioned handmade semi-soft Monterey Jack w/black olives, sun dried tomatoes, sweet basil, and garlic 15.98/lb

Swedish Farmer's Cheese (cow, Sweden) – Super popular with kids & adults alike, semi-soft, tangy & buttery 18.98/lb

White Stilton w/ Blueberry (cow, UK) – Tangy, crumbly, sweet cheese, dotted with blueberries 20.98/lb

White Stilton w/ Apricot (cow, UK) – Tangy, crumbly, sweet cheese, perfect as a dessert course or breakfast cheese! Plentifully dotted with colorful dried apricots. 20.98/lb

Goudas

Semi-Firm & Flavored Goudas

Chimichurri Gouda (cow, Holland) – Savory, semi-firm, parsley, pepper, cilantro, garlic 21.98/lb

Garlic Basil Gouda (cow, Holland) – Savory, semi-firm, flavored with garlic & basil 19.98/lb

Green Pesto Gouda (cow, Holland) – Buttery, intense pesto, garlic, basil, naturally bright green! 21.98/lb

Lavender Thyme Gouda (cow, Holland) – Semi-firm with lavender, thyme, rosemary – buttery with Herbs de Provence generously mixed throughout 21.98/lb

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<u>Leyden Gouda</u> (cow, Holland) – Semi-firm with cumin seeds. Great for grating over chili, tacos, & more!	21.98/lb
<u>Red Pesto Gouda</u> (cow, Holland) – Buttery, sun-dried tomato, oregano, garlic, naturally bright red!	21.98/lb
<u>Roomkaas Gouda</u> (cow, Holland) – Our popular double cream gouda, smooth & buttery	19.98/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!	33.98/lb

Extra Aged Goudas

<u>5-Year Gouda</u> (cow, Holland) – Firm gouda w/crunchy crystals, caramel, nutty, fruity, brandy finish	25.98/lb
<u>Brabander Reserve Gouda</u> (goat, Holland) – Only released once a year, Brabander Reserve is the extra-aged version of our Brabander Gouda. Firm, elegant, caramel & butterscotch notes, crunchy crystals. SEASONAL	39.98/lb
<u>Double Bubal Gouda</u> (water buffalo, USA) – Firm, vanilla milkshake, caramel, smooth but dotted with the occasional crunchy crystal amidst the sweet cream richness. A unique American original from Central Coast!	39.98/lb
<u>Ewephoria</u> (sheep, Holland) – Firm, sweet sheep's milk gouda, crunchy crystals, tastes of pecan pie!	29.98/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>Rispens Gouda</u> (sheep, Holland) – A rare Dutch farmstead sheep's milk gouda, aged by Fromagerie L'Amuse. Firm, notes of brown butter, nuts, and toasted brioche.	35.98/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!	15.98/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!	19.98/lb
<u>Caramelized Onion Cheddar</u> (cow, USA) – If you love bold flavors, this cheese is for you! Semi-firm buttery cheddar from Milton Creamery meets sweet, savory caramelized onions. Great for melting, if you can keep from eating it all beforehand.	19.98/lb
<u>Caribbean Blazer</u> (cow, UK) – Sweet, salty, savory, spicy: this cheese has it all! Don't let the Scotch Bonnet scare you. It's a balanced medium spiciness, like a sweet heat, and easily a new customer favorite!	21.98/lb
<u>Chandoka – LaClare</u> (goat + cow, USA) – Firm, rich, nutty, citrus, fruity, award-winning mixed-milk cheddar from Wisconsin. (6 oz precut)	7.99/ea
<u>Clothbound Red Leicester</u> (cow, UK) – A traditional English clothbound style, firm, flaky, with an earthy rind, deeply nutty, notes of mustard & toast	24.98/lb
<u>Colby – Hook's</u> (cow, USA) – The World Cheese Championship Colby! Semi-soft, buttery, meltable. (8 oz)	7.49/ea
<u>Cotswold</u> (cow, UK) – Smooth & creamy, bold, strong flavors of chive and garlic, striking orange hue.	21.98/lb

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Flory's Truckle (cow, USA) – The complex & elegant cousin to our Prairie Breeze Cheddar, this raw milk cheese by Missouri's Homestead Creamery is a crumbly clothbound award winner, bold w/sweet notes of pineapple & chock full of crunchy crystals	33.98/lb
Goat Cheddar – LaClare (goat, USA) – Semi-firm, rich, nutty, buttery, meltable. (6 oz)	7.99/ea
Hook's 7-Year Cheddar (cow, USA) – Our 2nd oldest cheese in the case, behind Hook's 15 year. This orange Wisconsin cheddar is tangy, sharp, dotted w/calcium lactate crystals, but smooth.	33.98/lb
Hook's 15-Year Cheddar (cow, USA) – Our oldest cheese by far! This Wisconsin cheddar is tangy and bold with an extra strong bite – super intense!	99.98/lb
Horseradish Cheddar – (cow, USA) Mellow Wisconsin cheddar means spicy horseradish	17.98/lb
Plymouth Cheddar (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	11.99/ea
<i>Varieties available: Smoked -- Hunter (2-yr aged, crumbly, sharp) -- Garlic & Peppercorn -- Truffle – Sage & Herb</i>	
Prairie Breeze (cow, USA) - This firm, popular aged white cheddar from Iowa has risen to recent acclaim for its sweet flavor & crunchy texture. A customer favorite!	21.98/lb
Rattlesnake Cheddar – (cow, USA) Infused with tequila and habanero peppers. Tangy cheddar with a sweet and spicy bite from Wisconsin's Deer Creek Cheese!	20.98/lb
Sage Derby – (cow, UK) Cheddar-adjacent Derby is mild, tangy, and mottled a lovely shade of green with fresh sage and chlorophyll. Typically found in our case only during St. Pat's in the spring and the year-end holidays.	21.98/lb
Smoked Cow Cheddar – (cow, USA) Smoked on fruit-wood, this orangey Wisconsin cheese by Nordic Creamery is firm but smooth, smoky, meaty, meltable – everything you want in a smoked cheddar!	17.98/lb
Smoked Goat Cheddar – (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!	23.98/lb
Wensleydale w/Cranberries (cow, UK) – Another customer favorite, this cheese is crumbly, tangy, and dotted with lightly sweetened cranberries.	25.98/lb
Wensleydale w/Lemon & Honey (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.	25.98/lb

Alpine Styles

Alpine Fondue Pouches (cow, Switz.) – Serves 2. Easy to use, heat and eat fondue mix! (14 oz)	11.99/ea
Truffle Alpine Fondue Pouches (cow, Switz.) – Serves 2. Easy to use, heat and eat fondue mix! (10.6 oz)	10.99/ea
Alpenhorn (cow, Switz.) – A staff favorite, this sweet, nutty & meaty Alpine is made with extra cream & care	23.98/lb
Appenzeller Surchoix (cow, Switz.) – A rich, extra-aged raw milk Alpine that's washed with an herbal brine, the precise recipe of which is closely guarded by its makers. While it's delicious on a plate, it is a great melter + its moderate funk = the secret to great fondue	27.98/lb
Baby Swiss (cow, Holland) – Smooth & sweet, a baby wheel at 25# compared to the giant classic Emmental. A great melter, perfect for sandwiches, burgers, and fondue.	15.98/lb

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<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	27.98/lb
<u>Comte</u> (cow, Switz.) – A classic raw milk Alpine cheese and France’s most consumed cheese. Excellent melter, delicate flavors. (7 oz precut)	9.99/ea
<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	29.98/lb
<u>Swiss Peaks</u> (cow, Switz.) – Made in the Gruyere style ⁷ , this Swiss cheese is bold w/flavors of beef & onion	20.98/lb
<u>Tete de Moine</u> (cow, Switz.) – A mini smear-ripened Alpine cheese made from raw cow’s milk. Classically, this small wheel is shaved into delicate flowers that are both fruity and meaty.	29.98/lb
<u>Whitney</u> (cow, USA) – This mountain style melter from Vermont’s Jasper Hill won Best in Show at the American Cheese Society awards. It’s supple, earthy, tangy, buttery, and reminds us of mashed potatoes and beets.	33.98/lb

Semi-Firm & Firm

<u>Asiago (Aged)</u> (cow, Italy) – An Italian classic, firm & buttery, great shredded over pasta or as an easy snack	20.98/lb
<u>Asiago - Rosemary</u> (cow, USA) – An American twist on an Italian classic, firm & buttery, coated in aromatic rosemary and olive oil.	23.98/lb
<u>BellaVitano Merlot</u> (cow, USA) – Sporting a purple rind, this popular American cheese is soaked in Merlot and full of crunchy crystals. Crumbly, extra firm, fruity, bold, and sweet. (5.3 oz precut)	7.99/ea
<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.	20.98/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>Iberico</u> (cow + goat + sheep, Spain) – With an exterior similar to Manchego, this mixed milk cheese is tangier with a slightly softer texture. Excellent table cheese!	21.98/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.	23.98/lb
<u>Mahon</u> (cow, Spain) – Hailing from the isle of Menorca, Mahon is famous as an island cheese uniquely flavored by the sea salt spray on the island vegetation that influences the dietary intake of the cows responsible for this cheddar cheese. Snackable, meltable, and approachable!	19.98/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. Aged 12 months.	24.98/lb
<u>Montelarreina Gran Reserva</u> (sheep, Spain) – Like Manchego but want to try something different? This cheese is also made from 100% sheep’s milk but is smoother and more buttery, with high butterfat and nuttiness.	19.98/lb

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<u>Truffle Manchego</u> (sheep, Spain) – This raw milk Manchego is dotted with real black truffles in a unique firm twist on a Spanish classic. Available at the holidays	49.98/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.	23.98/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!	28.98/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 with just the right amount of heat	25.98/lb
<u>Pecorino Romano</u> (sheep, Italy) – Firm, salty & fruity – perfect for grating over pasta or shaving over salads.	23.98/lb
<u>Pecorino Toscano</u> (sheep, Italy) – Classic, dry, firm & balanced Tuscan cheese with a natural mottled rind rubbed with olive oil	31.98/lb
<u>Smokin' Goat</u> (goat, Spain) – Like smoked cheeses? Then we think you'll love this smooth, meaty goat cheese made on a tiny island off the coast of Spain.	26.98/lb
<u>Truffle Kid</u> (goat, Spain) – The naked version of the famous Drunken Goat, pierced and infused with black truffle paste. Semi-firm, smooth, milky, earthy garlic truffle. Available seasonally	32.98/lb
<u>Umbriaco Pinot Rose</u> (cow, Italy) – This "Drunken" wheel is washed in Pinot Rose and covered in beautiful pink dried rose petals. Firm and brittle, the wine washings add a fruity aroma and flavor that reminds us of key lime pie topped with raspberries.	31.98/lb

Washed Rind

<u>Ami du Chambertin</u> (cow, France) – Love Epoisses? Look no further. This smaller version is also washed in Marc de Bourgogne, creating the same characteristic orange rind, goopy texture, pungent aroma, and flavors of wine, soy sauce, and beef. A real experience for connoisseurs of French fromage! (7 oz) Blink and they're gone!	14.99/ea
<u>Epoisses</u> (cow, France) – Available on rare occasions, this famous soft and funky cheese from Berthaut is washed in Marc de Bourgogne, creating a striking orange rind, goopy texture, pungent aroma, and flavors of wine, soy sauce, and beef. A real experience for connoisseurs of French fromage! When unavailable, check in for l'Ami du Chambertin for a slightly smaller version. (8.95 oz) Available at the holidays	23.99/ea
<u>Foxglove</u> (cow, USA) – Soft, pudgy, rich & buttery, this triple crème from Tulip Tree Creamery is washed in Thr3e Wise Men Brewery's Porter for a meaty yet decadent cheese. Pair w/a malty brew! (8 oz)	19.99/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!	37.98/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.	23.98/lb

Blues

<u>Bayley Hazen Blue</u> (cow, USA) – An incredible raw milk beauty from Jasper Hill, smooth, fudgy, nutty	35.98/lb
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<u>Billy Blue</u> (goat, USA) – Zippy, firm, crumbly, tangy, unique & bold. A blue that’s a treat for goat cheese lovers!	31.98/lb
<u>Blue Jay</u> (cow, Wisconsin) – Semi-firm, crumbly quadruple cream from Deer Creek Cheese, infused with juniper berries. Salty, creamy, notes of botanicals and pine so pair with your favorite gin-based cocktail! (5.3 oz)	8.99/ea
<u>Cambozola</u> (cow, Germany) – Soft, mild & creamy. A unique blue + brie style hybrid that’s a great intro to blues	23.98/lb
<u>Gorgonzola Dolce</u> (cow, Italy) – Extra soft, spreadable, creamy with a touch of sweetness	18.98/lb
<u>Grand Noir</u> (cow, Germany) – Perfect for blue beginners and enthusiasts alike! Mild, but extra creamy and rich. From the cheesemakers of Cambozola at Kaserei Champignon in Bavaria and took World Cheese Championship Best Blue Cheese and the Reserve Champion at the International Cheese Awards.	29.98/lb
<u>Maytag Blue</u> (cow, USA) – Semi-firm, raw milk blue made in the Roquefort style, fruity & bold	35.98/lb
<u>Persille di Chevre</u> (goat, France) – Creamy, super soft, unique goat’s milk blue.	35.98/lb
<u>Rogue River Blue</u> (cow, USA) – <u>The World’s Best Cheese</u> and multiple-time Best in Show winner for American’s #1 cheese! Only released for a short period of time in the fall, this USDA organic blue is aged 9-11 months, then wrapped in hand-harvested organic Syrah grape leaves, macerated in pear brandy, and aged for additional months. Semi-soft and crumbly, fruity, boozy, with flavors of bacon, vanilla, fig, truffle, toffee - this cheese is truly an experience! Limited availability in fall-winter.	69.98/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.	39.98/lb
<u>Roquefort</u> (sheep, France) – Possibly the world’s most famous cheese! Firm, fruity & bold, we source raw milk Roquefort from Societe, the largest producer of Roquefort since 1842. We love it w/honey & a dessert wine!	25.98/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 we adore.	23.98/lb
<u>Stilton</u> (cow, UK) – Firm, crumbly yet creamy cheese from Clawson that offers balanced saltiness, characteristic minerality, and a tangy butteriness. Try with fig jam or a glass of port.	23.98/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!	25.98/lb

CURED MEATS

Whole Muscle

<u>Culatello</u> (USA) Smoking Goose – The prized heart of the ham, cured 10 months w/black peppercorn, wine	63.98/lb
<u>Duck Prosciutto</u> (USA) Smoking Goose – Moulard duck breast cured with star anise, allspice, and orange peel	75.98/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.	12.50/oz
<u>Lonza</u> (USA) – Vermont Salumi – Herbed pork loin aged 3 month with rosemary	43.98/lb
<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>	7.99/ea

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<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!	35.98/lb
<u>Smoked Bresaola</u> (USA) Brooklyn Cured – Smoked 100% beef, with porcini mushroom & pepper	49.98/lb
<u>Speck Alto Adige</u> (Italy) CIBA – Dry cured, smoked ham, cured w/juniper, bay, herbs	24.98/lb
<u>Guanciale</u> (USA) Smoking Goose – Pork jowl rubbed w/juniper, garlic, black peppercorns	31.98/lb
<u>Pancetta</u> (USA) Smoking Goose – Cured pork belly, juniper, thyme, pepper	31.98/lb
Salami, etc. – Sliced to Order	
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<u>Capocollo</u> (USA) Smoking Goose – Soft, spicy	22.98/lb
<u>Chorizo</u> – (Spain) Fermin – Authentic Bellota (acorn-fed) Iberico salami w/oregano, garlic, pimento	39.98/lb
<u>Dry Jumbo Italian</u> – (USA) Molinari – tangy, garlic	22.98/lb
<u>Genoa</u> – (USA) Olli – large format, tangy, garlic	27.98/lb
<i>Also available in pre-sliced package (4 oz)</i>	8.99/ea
<u>Mortadella</u> (USA) Smoking Goose – Silky smooth with cinnamon and black peppercorns.	20.98/lb
<u>Pepperoni</u> – (USA) Tempesta Artisans – small format, bursting with flavor, fennel, paprika	27.98/lb
<u>Sopressata</u> – (USA) Molinari & Sons – large format classic Italian style, wine, garlic	23.98/lb
<u>Wagyu Beef</u> – (USA) Tempesta Artisans – large format, 100% Wagyu beef (Salame de Manzo)	47.98/lb
<u>Tartufo</u> – (USA) Tempesta Artisans – large format, luxurious aromatic black truffles	47.98/lb
<u>Toscano</u> – (USA) Olli – large format, classic Finocchiona style w/fennel seeds	27.98/lb
Salumi, Ham, Pate, etc. – Whole Piece (Chubs) & Pre-sliced	
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<u>Bansley Country Ham</u> (USA) – Locally-produced juicy ham, heritage Berkshire breed. Presliced, 1 lb packs.	9.50/lb
<u>Elevation Charcuterie</u> (USA)	
Salami (4.5 oz) <i>Available in: Barley Wine -- Mole – Whiskey – Basque Recipe</i>	12.99/ea
Salami (4.5 oz) <i>Available in: Whiskey</i>	13.49/ea
Nduja (4.5 oz)	11.99/ea
<u>Fermin - Iberico Chorizo</u> (USA) – Acorn-fed, Spanish chorizo (7.6 oz)	18.99/ea
<u>Red Bear Salami</u> (USA)	<i>available in Holy Cow – Topsy Cow -- Truffled Pig (6 oz)</i> 13.99/ea
	<i>Holy Cow Snack Sticks (4 oz)</i> 8.99/ea
<u>Chorizo de Bellota Iberico</u> (Spain) – Acorn-fed, Iberico chorizo, pre-sliced pack (2.0 oz)	9.99/ea
<u>Salchichon de Bellota Iberico</u> (Spain) – Acorn-fed, Iberico salami, pre-sliced pack (2.0 oz)	9.99/ea
<u>Tempesta Artisans Salami</u> (USA)	
<i>Available in Sopressata (5.5oz) -- Finocchiona – Chorizo -- Tartufo (Truffle) -- Wagyu Beef (5 oz)</i>	12.99/ea

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PATE* Available

Seasonally

<u>Duck Cognac Pate - Alexia (USA)</u>	8.99/ea
<u>Truffle Pate - Alexia (USA)</u>	9.99/ea
<u>Pheasant Pate - Alexia (USA)</u>	10.99/ea

CONSERVAS (Tinned Seafood)

Anchovies

<u>Arroyabe - Anchovies in Oil</u>	6.99/ea
<u>Patagonia – White Anchovies</u>	8.99/ea

Geoduck

<u>Tiny Fish – Smoked Geoduck</u>	14.99/ea
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Lobster

<u>Alaska Smokehouse - Lobster Spread</u>	7.99/ea
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Mackerel

<u>Matiz – Mackerel</u>	5.99/ea
<u>Matiz – Curry Mackerel</u>	5.99/ea
<u>Matiz – Hot Smoked Mackerel</u>	5.99/ea
<u>Les Mouettes d'Arvor - Mackerel in Mustard & Creme Fraiche</u>	8.99/ea

Mussels, etc.

<u>Espinaler – Mussels</u>	6.99/ea
<u>Espinaler – Mussels (Hot Pickled)</u>	6.99/ea
<u>Donostia – Mussels in Escabeche</u>	8.99/ea
<u>Donostia – Cockles</u>	11.99/ea
<u>Tiny Fish – Chorizo Mussels</u>	14.99/ea

Oysters

<u>Ekone Smoked Oysters</u>	11.99/ea
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Salmon

<u>Alaskan Smokehouse - Salmon Spread</u>	7.99/ea
<u>Alaskan Smokehouse - Smoked Salmon</u>	
<u>(4 oz pouch)</u>	11.99/ea

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(8 oz decorative wood box) 27.99/ea

Wildfish Cannery - Coho Pink Salmon 11.99/ea

Sardines

Mina – Skinless Sardines in Olive Oil 4.99/ea

Matiz - Smoked Sardines in Olive Oil 5.49/ea

Matiz - Spicy Sardines in Olive Oil 5.49/ea

Donostia - Sardines in Olive Oil 4.99/ea

Scallops

Conservas de Cambados - Scallops in Galician Sauce 9.99/ea

Donostia – Scallops 8.99/ea

Squid & Octopus

Ati Manel - Squid in Ink 6.99/ea

Donostia – Squid in Ink 5.99/ea

Matiz – Giant Calamari with Beans 10.99/ea

Matiz – Octopus in Olive Oil 10.99/ea

Tiny Fish – Octopus in Dill Butter 14.99/ea

PASTA, PASTA SAUCE, OLIVE OIL, & VINEGAR

Mina - Extra Virgin Olive Oil (16.9 oz) 9.99/ea

Liokareas – Lemon Olive Oil (8 oz) 19.99/ea

Arvum - Balsamic Vinegar Cream (6.4 oz) 11.99/ea

Ponte Vecchio – Truffle Balsamic Glaze – (8 oz) 13.99/ea

Mina – Shakshuka Sauce (16 oz) 7.99/ea

TRUFF – Pomodoro Truffle Sauce (17 oz) 14.99/ea

TRUFF – Arriabbiata Truffle Sauce (17 oz) 14.99/ea

Sonoma Gourmet Pasta Sauces –

12 oz. available varieties: Plum Tomato Marinara Pizza Sauce 6.99/ea

16 oz. available varieties: Bacon Alfredo, Creamy Cauliflower Alfredo, Spinach Alfredo, Kale Pesto White Cheddar, Creamy Tomato Basil, & Butternut Squash, Street Corn Questo (16 oz) 8.99/ea

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<u>24.5 oz.</u> available varieties: Lemon Herb Ricotta	10.99/ea
<u>Di Martino Italian Pasta</u> – (1.1 lb) available varieties: Spaghetti, Macaroni, Fusilli, Penne, Farfalle, Radiatori	4.99/ea
<u>Sfoglino Pasta</u> – award-winning, innovatively shaped pastas (1 lb): Cascatelli, Vesuvio	6.99/ea

PICKLES, OLIVES, & MORE

<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 – Olives</u> (12.5 oz)	4.99/ea
<i>Rotating selection: Green Moroccan, Purple Beldi, Green Picholine, Spicy Mixed</i>	
<u>Mina – Pickled Capers</u> (7 oz)	5.49/ea
<u>Divina - Dolmas</u> – Greek oil cured, stuffed grape leaf rolls (7 oz)	6.99/ea
<u>Divina - Black Olive Spread</u> – Kalamata olives, red wine vinegar (7 oz)	6.99/ea
<u>Divina - Green Olive Spread</u> – green olives, capers, garlic (7 oz)	6.99/ea
<u>Kansas City Canning Co. – Pickled Red Onions</u> (9 oz)	8.99/ea
<u>Pickerfresh - Petite Dill Cornichons</u> (16 oz)	6.99/ea
<u>Pickerfresh - Sundried Tomatoes in Oil</u> (7 oz)	6.99/ea
<u>Pickerfresh – Red Pepper Bruschetta</u> (10 oz)	5.99/ea
<u>Red Peppadew Peppers</u> – (14 oz) sweet pickled peppers	8.99/ea

BULK ANTIPASTI

Bulk Olives

<u>Castelvetro Olives</u> – buttery, smooth, unpitted	11.98/lb
<u>Mixed Greek Olives</u> – Kalamata, Blond Mt. Pelon, Mt. Athos olives	11.98/lb
<u>Marinated Tangerine & Chili Green Olives</u> – pitted	11.98/lb
<u>Cipollino Onions</u> – pickled onions in a balsamic marinade	12.98/lb
<u>Cornichons</u> – cocktail sized mini pickles	11.98/lb
<u>Hot Pickled Okra</u> – spicy pickled crunchy okra	11.98/lb
<u>Pickled Brussels Sprouts</u> – spicy pickled crunchy whole Brussels	11.98/lb
<u>Marinated Roasted Garlic</u> – pickled whole cloves of garlic	14.98/lb
<u>Marinated Tomatoes</u> – roasted tomatoes in garlic herb olive oil	12.98/lb

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<u>Giant White Beans</u> – soft gigante beans in tangy vinaigrette	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	13.98/lb

BULK SNACKS & NUTS

Mini Tubs

<u>Fried Fava Beans</u> – great, crunchy, salty snack	11.98/lb	4.99/ea
<u>Quicos</u> – crunchy Spanish corn nuts	14.98/lb	4.99/ea
<u>Pica Quicos</u> – spicy, crunchy Spanish corn nuts	14.98/lb	4.99/ea
<u>Valencia Almonds</u> – oiled, salted, lightly fried	21.98/lb	
<u>Rosemary Valencia Almonds</u> – oiled, salted, lightly fried, tossed in rosemary	22.98/lb	6.99/ea
<u>Piedras de Chocolate</u> – cocoa dusted, chocolate covered almonds	22.98/lb	8.99/ea
<u>Piedras de Luna</u> – cocoa dusted, chocolate covered cashews	22.98/lb	8.99/ea
<u>Marcona Almonds</u> – oiled, salted & lightly fried		8.99/ea
<u>Caramelized Walnuts</u> – sweet, sugar coated toasted walnuts		8.99/ea
<u>Spicy Marcona Almonds</u> – spicy, skin-on	31.98/lb	
<u>Truffle Marcona Almonds</u> – real black truffles, salty nutty	32.98/lb	
<u>Chocolate Quicos</u> – sweet & crunchy, chocolate covered Spanish corn nuts	15.98/lb	
<u>MokaPecans</u> – chocolate covered, cocoa-dusted, coffee pecans	34.98/lb	

DRIED FRUIT & FRUIT CAKES

<u>Hellenic Farms - Fig “Salami”</u> (6.4 oz)	10.99/ea
<i>Varieties: Orange Zest, Pistachio & Cinnamon, Almond Pepper</i>	
<u>Date & Walnut “Cake”</u> (cut to order), gluten free	16.98/lb
<u>Dried Apricots</u>	14.98/lb
<u>Dried Black Mission Figs</u>	13.98/lb
<u>Dried White Turkish Figs</u>	14.98/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>	11.98/lb

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BREAD & CRACKERS

<u>Stonemill Sourdough</u> – locally-made loaf of sliced sandwich bread	5.99/ea
<u>Stonemill French Loaf*</u> – locally-made baton <i>*when available</i>	4.29/ea
<u>Brewer’s Crackers</u> – long, flat crispy flatbread made from spent brewery grain (5 oz) available in: Sea Salt, Everything (Rosemary, Thyme, Garlic, Basil), or Pretzel	6.99/ea
<u>Divina Mini Toasts</u> – (2.8 oz)	2.99/ea
<u>Effie’s</u> – salty, sweetened tea cakes, available in Original Oat, Cocoa, Pecan, or Ginger (7.2 oz)	7.99/ea
<u>Maine Crisp Co. (GF)</u> – gluten-free, crispy & amazing! (3.7 oz) available in: Cranberry Almond -- Wild Blueberry Walnut – Fig Thyme	8.99/ea
<u>NUFs GF crackers</u> – artisanal, gluten-free, available in Hot Honey and Everything Bagel (8 oz)	10.99/ea
<u>Olina Wafer Crackers</u> – Original, Sesame, or Cracked Pepper wafers (3.5 oz)	3.99/ea
<u>Olina Seeded GF Keto Snackers</u> – Gluten-free, keto, seeded snack crackers Available in: Chili Lime, Balsamic & Caramelized Onion, or Sour Cream & Chive (4.9 oz)	5.99/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	7.99/ea
<u>Rustic Bakery Flatbread</u> – Sea Salt or Sweet Onion & Crème Fraiche, organic (6 oz)	7.99/ea
<u>Rustic Bakery Flatbread Bites</u> – Rosemary or Olive Oil, organic (4 oz)	5.99/ea
<u>Rustic Bakery Cheese Coins</u> – Crave-worthy cheese shortbread coins, touch of spice (5 oz)	7.99/ea
<u>Sabatino Truffle Crisps</u> – gourmet truffle crackers, bold, wildly addictive (5 oz)	7.99/ea
<u>The Fine Cheese Co. (TFCC) Crackers</u> – Available in: Olive Oil Salt – Rosemary EVOO – Lemon Olive Oil – Fig	6.99/ea
<u>The Fine Cheese Co. (TFCC) Heritage Crackers</u> – Available in: Wheat Rounds – Oatcakes – Bath Squares	7.99/ea
<u>Toketti Sardinian Flatbread Crackers</u> – (7 oz) Rosemary	9.99/ea

SNACKS, ODDS & ENDS

Sweet

<u>Swoffle Stroopwafel</u> – Gluten-free, Available in Original-Caramel & Chocolate Dipped	2.39/ea
<u>Call Me Caramel – Gruyere Cheese Caramels</u> (individual) – handmade	1.25/ea
<u>Ladyfingers</u> – Classic ladyfingers	4.99/ea

Savory

<u>PorkKingGood Pork Rinds</u> – (1.75 oz)	3.99/ea
available in Sour Cream & Onion, Ranch, Stupid Hot, Pizza, Dill Pickle, or Himalayan Pink Salt & Vinegar	

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Route 11 Chips – available in Lightly Salted, Salt & Vinegar, BBQ, or Sour Cream & Chive (2 oz) 2.29/ea

CONDIMENTS

Hot Sauce

Arkansas Diamond Fire Hot Sauce (5 oz)	10.99/ea
Melinda's Black Truffle Hot Sauce (12 oz)	5.99/ea
Melinda's Mango Hot Sauce (5 oz)	4.99/ea
Melinda's Scotch Bonnet Hot Sauce (5 oz)	4.99/ea
TRUFF - Truffle Hot Sauce - (1.5 oz)	6.99/ea
Queen's Majesty Hot Sauce Sampler 3 pack - (3 x 2 oz) Jalapeno Tequila Lime, Scotch Bonnet Ginger, Red Habanero Black Coffee	13.99/ea

Mustards

Beaufort - French Wholegrain Mustard – spicy, whole grain (7 oz)	3.99/ea
Kansas City Canning Co. – Cider Mustard (9 oz)	9.99/ea
Terrapin – Pecan Honey Mustard (10.5 oz)	8.99/ea
Terrapin – Smokey Maple Bacon Mustard (10.8 oz)	8.99/ea
Truffleist – Truffle Mustard (4 oz)	19.99/ea

Savory Condiments

Belazu - Truffle & Artichoke Pesto (5.8 oz)	7.99/ea
Crosse & Blackwell - Branston Pickle - (12.7 oz) English chutney w/pickled veg, malted vinegar	7.99/ea
Farmhouse Labs – Flower Petal Salt (2.2 oz)	11.99/ea
Kansas City Canning Co. – Unfiltered Hoppy Pickles (24 oz)	12.99/ea
Kansas City Canning Co. – Heirloom Tomato Bruschetta (16 oz)	13.99/ea
Kansas City Canning Co. – Everything Chili Crisp (9 oz)	12.99/ea
Kansas City Canning Co. – Black Garlic Paste (4 oz)	19.99/ea
Pickerfresh - Roasted Red Pepper Bruschetta - (10 oz)	5.99/ea
PS Seasoning Spice Mixes - (2.3 oz)	7.99/ea
Varieties: Grate Slate Cheesy Blend – Open Sesame Everything Bagel – Buried Treasure Truffle Butter	
TBJ - Bacon Jam – (9 oz)	9.99/ea

Varieties: Original (Classic) -- Black Peppercorn Maple

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<u>TBJ – Smoked Bacon Salt</u> – (4.9 oz)	7.99/ea
<u>Terrapin Ridge – Hatch Chile Cream Cheese Spread</u> (10.2 oz)	9.99/ea
<u>Truffleist – Truffle Salt</u> – (4 oz)	18.99/ea
<u>Giuliano - Truffle Sauce</u> – (1.8 oz)	7.99/ea
<u>Giuliano - Whole Summer Truffles</u> – (25g)	22.99/ea

Sweet Condiments & Jam

<u>Brins Jams</u> – Varieties: Unicorn Garden, Salted Concord, Forbidden Fruit (7.5 oz)	8.99/ea
<u>Brins Mini Jams</u> (4 oz)	
Varieties: Rosemary Grapefruit, Strawberry Lemongrass, Blueberry Sumac, Cherry Chai, Chili Pepper	4.99/ea
<u>Deb’s Gourmet Pantry Jams</u> – local (11 oz)	7.99/ea
Varieties: Original Hot Pepper, Peach Pepper, Pineapple Pepper	
<u>Divina Jams</u> - (9 oz) Varieties: Fig, Orange Fig, Chili Fig, and Sour Cherry	6.99/ea
Varieties: Date Spread	7.99/ea
<u>Divina Caramelized Onion Jam</u> – (8.5 oz) Buttery, unctuous savory onions	6.99/ea
<u>Divina Peruvian Pepper Jam</u> – (8.5 oz) Sweet and moderately spicy jam of Piquillo & Limo peppers	6.99/ea
<u>Eat This Jams</u> (small) – (2.5 oz)	5.99/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) – (2 oz)	7.29/ea
Varieties: Original – Salted Bourbon – Vanilla Bean	
<u>Kansas City Canning Co.</u> – (9 oz)	9.99/ea
Varieties: 7 Pepper Jelly - Vanilla Bourbon Peach Preserves - Clementine Thyme Marmalade - Raspberry Chipotle	
<u>Just Jan’s</u> – (10 oz), Varieties: Homestyle Pumpkin Butter	7.99/ea
<u>Le Bon Magot</u> – (7 oz) High quality condiments w/unique Spice Route aromatics	12.99/ea
Varieties: Kumquat Compote w/Cognac Cinnamon Anise – White Pumpkin Almond Murabba w/Cardamom Vanilla	
<u>Mitica Mini Jams</u> - (1.4 oz) Varieties: Raspberry Basil, Valencia Orange, Blackberry Rosemary	3.49/ea
<u>Mrs. Bridges</u> – (10 oz) Banoffee (Banana Toffee) Curd	8.99/ea

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Mrs. Bridges – (8.8 oz) Port Wine Jam 6.99/ea

Roots Kitchen – (9.5 oz) 9.99/ea

Seasonal Rotating Varieties: Strawberry Lemon – Sour Plum --
Blackberry Earl Grey Jam – Raspberry Vanilla Jam – Blueberry Lavender Jam

Small Batch Kitchen Spreads – (8 oz) 8.99/ea

Rotating Varieties: Cardamom Rhubarb, Strawberry Balsamic, Blueberry Basil, Peach Ginger, Ghost Pepper,
Cherry Bourbon Chipotle, Brandied Pear

HONEY

AR's Southern Hot Honey – (12 oz) 10.99/ea

Casa Market – Avocado Honey – (11 oz) 9.99/ea

Casa Market Minis – Avocado Honey or Mesquite Honey – (1.1 oz) 2.29/ea

Guenther's Apiary Honey – (12 oz) LOCAL HONEY 9.49/ea

Guenther's Apiary Hot Honey – (12 oz) LOCAL HONEY 13.99/ea

Pure Southern Honey - Honeycomb – (8 oz box) 15.99/ea

Mitica Orange Blossom Honey – (7 oz) 11.99/ea

Mitica Wild Lavender Honey – (7 oz) 11.99/ea

Truffleist Truffle Honey – (5.5 oz) 18.99/ea

CHOCOLATES & CONFECTIONARIES * selection may vary

Candy Kittens – naturally flavored fruit gummies (4.9 oz) 6.99/ea

Available in: Very Cherry, Sour Watermelon, Wild Strawberry in a fun kitty shape

Dick Taylor - Brown Butter w/ Nibs & Sea Salt 73% (2 oz) 9.99/ea

Dick Taylor - Orange Bourbon Chocolate 65% (2 oz) 9.99/ea

Dick Taylor - Peanut Butter Dark Chocolate 55% (2 oz) 9.99/ea

Dick Taylor - Blackberry Bergamot Dark Chocolate 65% (2 oz) 9.99/ea

Dick Taylor - Vanilla Milk Chocolate 55% (2 oz) 9.99/ea

Dick Taylor – Peppermint Bark Swirled White + Dark Chocolate (2 oz) 13.99/ea

Goodio – Sea Salt 77% (1.7 oz) 7.59/ea

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<u>Goodio - Café Ubuntu 61%</u> (1.7 oz)	7.59/ea
<u>Goodio – Apple Pie 49%</u> (1.7 oz)	7.59/ea
<u>Goodio – Minty Cookie Dough White Chocolate</u> (1.7 oz)	7.59/ea
<u>Goodio – Peppermint Crunch 49%</u> (1.7 oz)	7.59/ea
<u>MilkBoy Swiss - Alpine Milk Chocolate w/Roasted Almonds</u> (3.5 oz)	5.99/ea
<u>MilkBoy Swiss – 72% Dark Chocolate w/Crispy Mint</u> (3.5 oz)	5.99/ea
<u>MilkBoy Swiss - Alpine Milk Chocolate w/Caramel & Sea Salt</u> (3.5 oz)	5.99/ea
<u>MilkBoy Swiss - White Chocolate Vanilla Bourbon</u> (3.5 oz)	5.99/ea
<u>OmNom - Pride Caramel + Milk Bar</u> (2.12 oz)	8.99/ea
<u>OmNom - Sea Salted Almond Milk Chocolate 45%</u> (2.12 oz)	8.99/ea
<u>OmNom - Milk & Cookies Chocolate</u> (2.12 oz)	8.99/ea
<u>Pump Street - Maple Pecan Butter Tart 55%</u> (2.47 oz)	9.99/ea
<u>Raaka</u> (unroasted dark chocolate, 1.8 oz)	6.99/ea
Rotating selection: Oat Milk 58% -- Bourbon Cask Aged 82% -- Pink Sea Salt 71% – Maple & Nibs 75% -- Ginger Snap 70%	
<u>Raaka First Nibs, Seasonal, Special Editions:</u>	7.99-8.99/ea
Rotating selection: Earl Grey, Momofuku Chili Crisp, Miso Potato Chip, Apple Cinnamon, Banana Bourbon, Candy Cane White Chocolate (1.8 oz)	
<u>Rabble Rouser Chocolate:</u> Rotating selection (2.4 oz):	
70% Dark Chocolate, Key Lime Pie	7.99/ea
Pride Bar (Lemon Ginger Pecan)	9.99/ea
<u>Ritual Eggnog (Oat Milk) 52%</u> (2.12 oz)	7.99/ea
<u>Sriracha - Dark Chocolate 55% Minis</u> (0.5 oz)	1.29/ea
<u>Taza Peppermint Chocolate 60%</u> (2.5 oz)	5.99/ea
<u>Taza Toffee Almond Sea Salt Bar 60%</u> (2.5 oz)	5.99/ea
<u>Taza Gingerbread Cookie Bar 60%</u> (2.5 oz)	5.99/ea