



## CHEESE & MEAT COMBO PLATES

Our Combo Plates are designed for ease of ordering. Each is served with Apples, Dried Fruit and Assorted Crackers. You may add on any of our other Cheeses, Meats and/or Sides at regular price. For an additional \$2.50, you can add Fig Jam to your cheese plate!

- 13.75 **The Veritas** – Barber’s 1833 Vintage Cheddar, Gouda Lekker and Molinari Salami Toscana.
  
- 18 **The Paula** – Goat Log with Fresh Herbs, Black Pepper and Garlic Caciotta, Deep Ellum Blue. All these cheeses are sourced from the Award Winning Dallas Mozzarella Company.
  
- 18.75 **The Italian** – Asiago Pressato, Telaggio DOP, and Prosciutto di Parma.
  
- 21 **The Frenchie** – Belletoile, Comté Gruyere, Blue d’Auvergne, and SB Rosette de Lyon.
  
- 23 **The Spaniard** – Caña de Cabra, Drunken Goat, Manchego DO, Secco Chorizo, and Fig Jam.
  
- 24 **The Ellie** – Cypress Grove Purple Haze, Mahon Curado, Belletoile, Bison Habenero/Cheese Summer Sausage, SB Spanish Secco Chorizo, and Fig Jam.
  
- 24 **The Ali Morgan** – Taleggio DOP, Cottonwood River Cheddar Reserve, Ibores, and Mycella Blue.
  
- 40 **The Brooks** – Belletoile, Barber’s 1833 English Vintage Cheddar, Bleu d’Auvergne, La Bresse Farms Smoked Duck Breast, Prosciutto, Olives and Marcona Almonds.
  
- 50 **Big Night (Groups of 6 or more)** – Blue d’Auvergne, Wenzel Smoked Gruyere, Gouda Lekker, Belletoile, Comté Gruyere, Asiago Pressato, Barber’s 1833 English Vintage Cheddar, Jagerwurst, Molinari Salami Toscana and Smoked Duck. Also comes with Cornichons and Olives.

# CHEESES

R – Raw Milk / P – Pasteurized Milk

## TEXAS

5.25 **Wenzel Smoked Gruyère (P)** – This smooth Texas Gruyère has a smoky flavor.

**DALLAS MOZZARELLA CHEESE COMPANY** – Founded in 1982 by Paula Lambert, the DMC Company is among the TEXAS most celebrated and awarded Cheese companies in America, having won over TWENTY First Place Prizes at the American Cheese Society Championships!

6.5 **Goat Log with Fresh Herbs (P)** - A Dallas classic! Hand churned with wonderful old-fashioned, slightly tangy taste.

5.5 **Black Pepper and Garlic Caciotta (P)** - This semi-soft cow's milk cheese is mellow and savory with a serious Black Pepper Kick!

5.5 **Deep Ellum Blue (P)** - Earthy and complex with a blue moldy exterior. Robust flavor and creamy supple texture. "A blue cheese for people who don't like blue cheese."

## CALIFORNIA

5.75 **Cypress Grove Purple Haze (P)** – This California classic is soft and spreadable. Flavored with lavender and wild fennel pollen for a surprisingly delicious flavor profile.

## WISCONSIN

6.50 **Cottonwood River Cheddar Reserve (R)** - Weibe Dairy, Wisconsin - This cheese features all the qualities you dream of in a cheddar. It has fruity characteristics and a nice sharp tang that is enhanced by the extra age giving it that "Reserve" title and signature crunch. The use of raw milk gives it complexity with a touch of grass.

## DENMARK

6 **Mycella Blue** - This ancient Danish cow's milk cheese recipe was revived by the cheese makers at the Bornholms Andelsmejeri. The curds are gently drained and molded to give this cheese a dense, fudgy texture and yet a buttery and creamy mouthfeel. This is a cheese that will not scare off the blue cheese haters and yet leave the lovers wanting more. The fruity notes come forward and the peppery notes dance in the background leaving a well balanced dessert cheese.

## ENGLAND

- 4.75 **Cotswold (P)** – This ‘pub cheese’ is a Double Gloucester to which Chives and Onions have been added. The Cheese itself is somewhat Cheddar-like in appearance and taste; the Chives and Onions enhance the flavor profile. Try with a Full-Bodied Red or an English Ale.
- 4.75 **Barber’s 1833 English Vintage Cheddar (P)** – Aged at least 24 months, this cheddar has refined notes of sweetness to balance out its tangy sharpness.

## FRANCE

- 4.75 **Bleu d’Auvergne AOC (P)** – From the Auvergne region in south-central of France, this cow’s milk blue is slightly tart and salty, sweet and crumbly. Try this mild blue on an apple slice with a drizzle of honey.
- 5 **Comté Gruyere AOC (R)** – From the Jura Mountains in eastern France, this cheese is made only with summer milk and is aged 14 months. One of the world’s great cheeses.
- 5.75 **Belletoile (P)** – From Lorraine on the German border, the name means ‘beautiful star’. It is a soft-ripened cow’s milk triple cream with a rich, creamy, buttery flavor. This is the first triple cream to be exported to the US.

## HOLLAND

- 4.75 **Gouda Lekker (P)** – In English, “Lekker” translates to “delicious”...and this mature Gouda certainly is! Aged for six months, this cheese has a delicate, full and creamy taste that pairs well with darn near everything!
- 5 **Gouda with Walnuts (P)** - This mild yet flavorful cheese is liberally sprinkled with walnuts. Crunchy, nutty and delicious!

## ITALY

- 5 **Asiago Pressato DOP (R)** -- This young Asiago governed by the Italian DOP system has a semi-firm and creamy taste. Both fruity and grassy, the name is derived from the way the cheese is ‘pressed’ during production.
- 6 **Taleggio DOP (P)** – This cow’s milke cheese is a more laid back Taleggio, but not boring or mild by any means. You still get that addictive sweet cream flavor and supple texture without the intense earthy, pungeant notes.
- 4.5 **Pecorino Pepato Fresco (P)** – From Sicily, this sheep’s milk cheese is naturally salty and flavored with peppercorns!

## SPAIN

- 5.5 **Manchego DO Valdehiero (R)** - Semi-soft and rich with a mild nutty flavor, the raw milk plus the 12 months of aging adds to the noticeable complexity. Premium!

- 5.25 **Mahon Curado D.O. (P)** – From the beautiful Balearic Islands in the Spanish Mediterranean, this cheese is referred to as the Spanish Cheddar – it is incredibly versatile and simply delicious.
- 5.5 **Drunken Goat DO (P)** – Fernando endorses this cheese! From Murcia in eastern Spain, this is cured with red wine. Semi-soft, sweet and buttery with notes of nuts, this is made for red wine.
- 6.5 **Ibores DO (R)** - This visually stunning raw milk cheese is rubbed with paprika from the region of Extremadura. The cheesemaker, Tiburcio has been making this cheese since 1987 and he goes to extra efforts to age it until the fruity notes come to life and the tangy flavors mellow into a nutty finish. Of course you get that delightful zip from the paprika making this cheese truly unique.
- 6.75 **Caña de Cabra (P)**-This soft-ripened goat milk cheese log is creamy and mild but has a full and happily satisfying flavor. Tangy citrus notes balance the rich creaminess of the cheese and there's a fleeting hint of deep woods' mushrooms that grow in shady spots.

## MEATS

### TEXAS

**WENZEL LONESTAR MEAT COMPANY** – Situated in tiny Hamilton, Texas, this outfit has won multiple awards at the Texas Association of Meat Processors Convention for its Meats.

- 5 **Jagerwurst** - This well-herbed, smoked, German-styled Sausage bursts with flavor!
- 5 **Bison Habanero/Cheese Summer Sausage** – Wow! That is all.

### CALIFORNIA

- 5 **Molinari Salami Toscana** – Made in the traditional Tuscan style, this tangy Pork and Beef Salami is a crowd pleaser.

### NEW YORK

**SALUMERIA BIELLESE** - Founded in 1925 by Italian immigrants from the Province of Biella, Salumeria Biellese is widely regarded as one of the very finest artisanal makers of Italian-styled salumi in the United States. Part of the reason SB products are so quality is the quality of the pork; only Berkshire pork is used.

- 6.25 **SB Rosette de Lyon** – This is made in the style of the most famous of the French *saucisson sec*. Red wine gives it its distinctive kick.
- 6.25 **SB Spanish Secco Chorizo** – Fine ground Berkshire pork produced in the Spanish-style with lot of hot pepper and paprika!
- 7.75 **La Bresse Farms Smoked Duck Breast** – From La Bresse Farms in New York, we thinly slice this delicacy to order.

### ITALY

- 8.75 **Prosciutto di Parma** – Four ingredients are necessary for the production of Prosciutto di Parma: Italian Pigs; Sea Salt; Air; and Time! This product is extra rich because the producer, Numero Uno, feeds its pigs a special diet of Reggiano Whey for 4 months!

## SALTY AND SAVORY SIDES

- 4.5 **Mixed Tapas Olives**
- 3 **Cornichons**
- 4.5 **Marcona Almonds**
- 2.5 **Fig Jam**
- 2.25 **Zip Code Honey**

## WISEMAN HOUSE CHOCOLATES

Kevin Wenzel of Wiseman House Chocolates in Hico, Texas is among the most decorated Chocolatiers in Texas. His **Gran Saman** and **Wild Woman Truffles** have both won First Place in the Professional Division of the Austin Chocolate Festival. Kevin's Truffles were also the only Texas Truffle served at the Texas Presidential Black Tie and Boots Inaugural Ball during President Obama's Inaugural Week.

- 3.5 **Almond Toffee** – We can say with a straight face and without exaggerating that this is the finest Almond Toffee on Earth.
- 2.5 **Mocha Crunch** – This blend of Belgian Dark Chocolate and Roasted Columbian Coffee has been a Veritas Staple since Day 1. Try with a Red Zin or one of our by-the-glass Ports.
- 2.5 **Love Potion Truffle** – Dark Belgian Chocolate Ganache flavored with Cinnamon and Chipotle Pepper. It is dipped in Milk Chocolate and marked with 24 Karat Gold.
- 2.5 **Gran Saman Truffle** – Venezuelan Single Origin Dark Chocolate Ganache dipped in Dark Chocolate and marked with a Silver dot. 70% Cocoa.
- 2.5 **Wild Woman Truffle** – Belgian dark chocolate ganache dipped in dark chocolate then hand-drizzled with dark chocolate for decoration.
- 2.5 **Texas Pecan Truffle** – Milk chocolate ganache blended with native Texas pecans and dipped in milk chocolate. Marked with crushed Texas Pecans.