

Cheese & Charcuterie Offerings

Mixed Boards – Chef's Choice choice of one side plate

3-Item Board 28

Chef's Choice
Two cheeses & one charcuterie
Bread and crackers

6-Item Board 42

Chef's Choice
Four cheeses & two charcuterie
Bread and crackers

Side Plates

Mixed Olives & Pickles 6

House-made pickled vegetables, mixed olives

Spreads 6

Red pepper jam, roasted garlic, honey

Dried Fruit Trio 6

Marcona Almonds 8

Roasted olive oil, salt

Dark Chocolate Chunks 6

Charcuterie

Three Little Pigs Mousse Royale Pate 6.5

Pork, duck, goose – Pennsylvania

San Daniele Prosciutto 7

Pork, lightly salted, floral – Italy

Brooklyn Cured The Manhattan 7.5

Pork, bourbon, sour cherries – New York

Olli Toscano Salami 7

Pork, fennel pollen, aromatic – Virginia

Columbus Sopressata 6.5

Pork, dry-cured, sweet fennel, peppers, red wine – California

Angel's Elk Salami 8

Pork, elk, port wine, cacao, pink peppercorn – California

Brooklyn Cured Bresaola 8

Beef, porcini, black pepper, lean – New York

Cheeses

Quicke's Smoked Cheddar 7.5

Cow, firm, smoky, buttery – England

Sweet Grass Griffin Farmhouse-Style* 7.5

Cow, semi-firm, malty, hoppy, sharp – Georgia

Wyke Farms Ivy's Vintage Cheddar 6.5

Cow, firm, rich, sharp – England

Westminster Rustic Red Cheddar 6.5

Cow, firm, sweet, nutty, caramelized – England

Cowgirl Wagon Wheel 7

Cow, brown butter, roasted nuts – California

Prima Donna Extra Aged Gouda 6.5

Cow, firm, nutty, sweet – Netherlands

Epoisses AOP 8

Cow, creamy, robust, aromatic, pungent – France

Brillat Savarin Triple Crème (3oz only) 12

Cow, buttery, nutty, tangy – France

Fromager d'Affinois Brie 6.5

Cow, double cream, bloomy-rind – France

Leonardi Gorgonzola Dolce 6.5

Cow, soft, mascarpone, sweet – Italy

Sweet Grass Asher Blue* 7

Cow, semi-soft, grass-fed, earthy – Georgia

Carr Valley Glacier Wildfire Blue 6.5

Cow, creamy, mild blue, pepperoncino – Wisconsin

Papillon Roquefort* 7

Sheep, semi-soft, creamy, rich, tangy – France

Moliterno al Tartufo 7

Sheep, firm, black truffle – Italy

El Trigal Manchego* 7

Sheep, firm, fruity, buttery – Spain

Queserias de Araia Idiazaba* 7

Sheep, firm, buttery, nutty – Spain

Jacquin Carre du Berry 7.5

Goat, herbs, peppercorns, juniper berries – France

Pantaleo 7.5

Goat, firm, salty-sweet, floral – Italy

Hook's Triple Play Extra Inning 7

Cow, sheep, goat, sweet, savory, herbaceous – Wisconsin

*unpasteurized cheese

*credit card is needed to start a tab

*tabs left open will have 20% gratuity added

Salad/Sandwiches/Snacks

Popcorn	7.5
Lemon thyme, gruyere, olive oil, salt	
- Add truffle oil	2
- Add extra gruyere	1
Caesar Salad	11
House-made croutons, parmesan	
Orange & Arugula Salad	12.5
Crispy prosciutto, marcona almonds, parmesan, lemon vinaigrette	
Creamy Truffle Burrata	14
EVOO, balsamic glaze, truffle oil, fresh basil, sweet tomatoes	
Esther's German Pretzel Knots	13.5
Smoked beer cheese sauce	
- Add extra cheese sauce	2
- Add extra pretzel knot	5
Beer Cheese & Chips	7.5
Cracked pepper & salted chips	
Truffle Grilled Cheese	13
Truffle crema, fresh mozzarella, Ivy's vintage cheddar on grilled brioche served with Caesar salad	
- Add prosciutto	5
20T Beer Ham & Swiss Grilled Cheese	13
Swiss & beer cheese with Dijon mustard on sourdough served with Caesar salad	
Turkey Mozzarella Pesto Baguette	16
Roasted heirloom tomatoes, balsamic glaze, arugula on sweet baguette served with salted chips	
Sundried Tomato Goat Flatbread	12
Sun-dried tomato pesto, goat cheese, mozzarella, sopressata, basil, garlic oil	
Mushroom Medley Flatbread	12
Garlic truffle aioli, variety of mushrooms topped with parmesan & fresh arugula	

Sweets

Chocolate Cake	9
Cheesecake	8
Candied lemon zest	
Dark Chocolate Chunks	6

