

Handcrafted American Cuisine  
Lunch ~ Afternoon Bites ~ Dinner  
(602) 276-0601



Located on the Farm at South Mountain  
6106 S. 32nd Street  
Phoenix, Arizona 85042

## *Domestic Artisan & Farmstead Cheese Menu*

### **Fiscalini Farmstead Cheese Co. San Joaquin Gold**

*(Cow's Milk) (Modesto, California)*

*Raw Milk Farmstead Cheese. Mild, and Sweet with Aromas of Toasted nuts.*

### **Bravo Farms Silver Mountain Cheese**

*(Cow's Milk) (Visalia, CA)*

*Raw Jersey Milk Cheese. Nutty, Hints of Citrus with a smooth silky finish.*

### **Bellwether Farms Pepato Cheese**

*(Sheep's Milk) (Sonoma County, CA)*

*Farmstead Raw Sheep's Milk Cheese. Semi-Soft Aged Cheese, with Peppercorns*

### **Cypress Grove Truffle Tremor**

*(Goat's Milk) (Humboldt, CA)*

*Award Winning Cheese Maker's Newest Cheese. Ripened Goat's Cheese with Truffles.*

### **Cypress Grove Chevre Midnight Moon**

*(Goat's Milk) (Arcata, CA.)*

*Aged at least 1 year to Produce a firm, Dense, and Smooth Cheese. Nut and Brown Butter Flavors, with Caramel Undertones.*

### **Cypress Grove Humboldt Fog**

*(Goat's Milk) (Humboldt, CA)*

*Signature Ripened Cheese, Creamy, Luscious and Slightly Tangy with a Layer of Vegetable Ash.*

### **Carr Valley Cheese Co. Apple Smoked Cheddar**

*(Cow's Milk) (La Valle, WI.)*

*Award Winning White Cheddar, Light Apple Wood Smoke, and Rubbed in Paprika*

### **Cypress Grove Chevre Lamb Chopper**

*(Sheep's Milk) (Arcata, CA.)*

*A Semi-Firm Mild Buttery Sheep's Milk Cheese with a long Complex Finish.*

### **Vella Cheese Co. Dry Monterey Jack "Special Select"**

*(Cow's Milk) (Sonoma, CA.)*

*Since 1931 Award winning Jack Cheeses. Aged at Least 1 year, Sweet Nutty Flavor.*

### **Point Reyes Farmstead Cheese Co. Original Blue**

*(Cow's Milk) (Point Reyes, Ca.)*

*Raw Holstein Farmstead Milk. Creamy, Tangy Artesian Blue Cheese.*

### **Willamette Valley Cheese Co. Brindisi Fontina**

*(Cow's Milk) (Salem, Oregon)*

*Aged Italian style Fontina. Lands sharp on the Palette and Mellow Quickly.*

### **Willamette Valley Cheese Co. Raw Milk Jack**

*(Cow's Milk) (Salem, Oregon)*

*A Raw Jersey Cow's Milk.. Creamy Golden Yellow Cheese.*

### **Willamette Valley Cheese Co. Aged Havarti**

*(Cow's Milk) (Salem, Oregon)*

*Beautiful Creamy Buttery Version of the Denmark Classic.*

### **Marin French Cheese Co. Rouge Et Noir Le Petit Dejeuner**

*(Petaluma, California)*

*Award Winning Delicious, Creamy, Luscious Cheese. Slightly Sweet.*

### **Rainbow Valley Farmer's Cheese**

*(Cow's Milk) (Maricopa, Arizona)*

*Traditional Farmer's Cheese from an Old Family Recipe using rSBT Free Arizona Milk.*