

CHEESE

Our cheeses are arranged by type with a simple description.

Please use the sushi-style order sheet to make your selection.

NAME | Origin | *Rennet* | ANIMAL | *P* PASTEURIZED *R* RAW *T* THERMALIZED

FRESH

HONEY CHEVRE | Canada | *Microbial* | GOAT | P | \$2

Fresh chevre infused with honey; sweet and creamy.

BAKED LEMON RICOTTA | Italy | *Traditional* | WATER BUFFALO | P | \$3

A not too sweet, creamy cheesecake-like treat with a lemon tang.

APPLE CINNAMON CHEVRE | Canada | *Microbial* | GOAT | P | \$4

A fresh, creamy chevre coated with apples and cinnamon.



SOFT OR BLOOMY

BRIE | France | *Traditional* | COW | P | \$2

Mild, buttery and slightly salty with a touch of sweetness.

ASHLEY | Ft. Collins | *Traditional* | COW | P | \$4

Mildly sweet; lightly tart when young and soft and gooey when ripe.

BREBISROUSSE | France | *Traditional* | SHEEP | P | \$4

Rich, buttery, creamy; tangy notes of nuts, grass and lanolin.

LA TUR | Italy | *Traditional* | COW*GOAT*SHEEP | T | \$3

Buttery & rich; creme fraiche, mushrooms & grass notes; a slight tang.

CAPRA CREMOSA TARTUFO | Italy | *Traditional* | GOAT | P | \$3

Delicate flavor with a creamy texture and bloomy rind.



TOP SHELF

QUEBEC 7 YEAR CHEDDAR | Canada | *Traditional* | COW | T | \$5

A firm, creamy assertive cheddar with crunchy crystals.

FROMAGE AUX FOURMIS | Calif/Ft Collins | *Veg* | GOAT | P | \$3

A fresh chevre blended with ants; creamy, crunchy, peppery & tart.

THE BLUE JAY | Wisconsin | *Microbial* | COW | P | \$5

A rich, bold and creamy blue with juniper berry notes.

SEMI-HARD

MOONRABBIT | Wisconsin | *Microbial* | COW | P | \$4

A creamy cheddar with delicate herbal notes from Green Chartreuse.

POWERFUL WELSH | Wales | *Vegetarian* | COW | P | \$2

A medium sharp, yet slightly sweet tasting cheddar.

CHEDDAR WHISKEY | England | *Traditional* | COW | P | \$3

A slightly sweet cheddar with a hint of smokiness from the whiskey.

MIDNIGHT MOON | California | *Vegetarian* | GOAT | P | \$4

A nutty and brown-buttery taste with prominent caramel notes.

KARST | Vermont | *Microbial* | COW | P | \$3

Sweet, nutty and savory, with flavors of Cheddar and Gruyere.

IDIAZABAL | Spain | *Traditional* | SHEEP | R | \$3

A rich, buttery and aromatic cheese with notes of bacon and caramel.

GOODA WITH BASIL | Holland | *Vegetarian* | COW | P | \$2

A creamy, rich Dutch cheese with savory basil and garlic flavors.

SOTTOCENERE | Italy | *Traditional* | COW | P | \$4

Infused with black truffles; undertones of sweet cream and vanilla.

THE DOE | Wisconsin | *Microbial* | COW | P | \$3

Savory with sweet woody notes; infused with Bourbon and vanilla beans.

PRIMA DONNA | Holland | *Traditional* | COW | P | \$3

Inspired by Parmigiano & Gruyere; sweet & nutty with a caramel aftertaste.

MOLITERNO AL VINO | Italy | *Traditional* | SHEEP | P | \$4

Creamy & smooth, yet sharp with a sweet fruity finish: a drunken sheep.

The Welsh Rabbit is a unique space we have created for your enjoyment. Whether dining alone, with a friend or on a date, we strive to provide a comfortable atmosphere for you to relax, have fun and reconnect. We also aim to provide a great selection of artisan and farmstead cheeses from around the world. Our bistro is a place we love and we hope you do to. Thanks for joining us.

CHEESE CONT.

WASHED-RIND

QUADRELLLO DI BUFALA | Italy | *Trad* | WATER BUFFALO | R | \$4

A rich and creamy Taleggio-like cheese with notes of hay and yeast.

EPOISSES | France | *Traditional* | COW | P | \$5

Rich and creamy, this is a true blue washed stinker.

CABRICHARME | Belgium | *Traditional* | GOAT | R | \$3

A pleasant creamy paste that is not too goaty; a complex clean finish.



BLUE

CAMBOZOLA | Germany | *Vegetarian* | COW | P | \$3

A rich and creamy Brie-style blue that is slightly nutty and sharp.

VERDE CAPRA | Italy | *Traditional* | GOAT | P | \$4

Sharp and sweet with Roquefort notes and lingering goatiness.

MITIBLEU | Spain | *Traditional* | SHEEP | P | \$3

Strong, savory & fruity; less sharp than Roquefort; a slightly salty finish.

PLATTERS

Can't decide? Let us help with three choices created and crafted for you. Each of the below comes with olives, fruit, nuts and your choice of baguette, local wheat crackers, or gluten-free crackers.

SWEET PLATTER | \$15 ~ ENJOY SOLO OR AS DESSERT

Enjoy our Ashley and MitiBleu with some local honey, seasonal fruit and white wine syrup. Simple yet enjoyable.

POPULAR PLATTER | \$29 ~ NIBBLES FOR TWO

Three of our more popular cheeses (Powerful Welsh, Brie and Honey Chevre) are joined with some Napoli salami, 1/2 baguette and a bit of mustard to round it out.

WANT TO SHARE? | \$49 ~ GOT A SMALL CROWD?

Five cheeses (La Tur, Prima Donna, Idiazabal, Quadrello di Bufala and a cheesemonger's choice), a portion of Secchi and the always loved Bison Pastrami along with a whole baguette (or crackers) and a little something to dip in makes conversation laid back and easy.

MEATS

BISON PASTRAMI | Continental Sausage | *Colorado* | \$4

Smoked and coated with pepper. Raised on sustainable family farms.

NAPOLI | Olli Salumeria | *Virginia* | \$3.50

Smoked over apple-wood with a hint of fennel. A local favorite.

CALABRESE | Olli Salumeria | *Virginia* | \$3.50

A spicy salame that gets its kick from cayenne pepper and paprika.

WILD BOAR | Olli Salumeria | *Virginia* | \$5

Smoked over applewood & a bit "gamier" than pork with a rich, earthy flavor.

SAUCISSON SEC | Olympic Provisions | *Oregon* | \$3.50

A traditional French salami flavored with garlic & black pepper.

ROBUSTO | Busseto | *California* | \$3

A spicier salami made by a master Salumiere from Como, Italy.

PROSCIUTTO PARMA | Italy | \$3.50

Thinly sliced, this Italian dry-cured ham is made in Parma, Italy.

SALAMETTO | Fra'Mani | *California* | \$4

This rich colored salami is coarse ground, garlicky and full flavored.

PICCANTE | Cremenelli | *Iowa* | \$4

A spicy salami with red peppers and several varieties of paprika.

SECCHI | Columbus Salumeria | *California* | \$3

This classic, mellow Italian salame is one you would find in Italy today.

HOUSE SMOKED DUCK | Maple Leaf Farms | *Indiana* | \$4

Smoked over hickory, cured in salt and brown sugar; limited availability.

AND MORE

Delightful pairings to add to your experience. Ask about specials.

BREAD | \$3.95 | *Locally baked, organic demi-baguette with a side of olive oil & balsamic reduction.*

OLIVES | \$3.50 | *A mix of green and black olives.*

NUTS | \$3 | *Fried Salted Valencia Almonds*

SEASONAL FRUIT | \$3

ICE CREAM | *Single flavor* \$3 | *Flight Of All 3* \$9 | *Housemade from a secret family recipe using beer, cider or wine. A surprising treat to end your time with us.*