

# The Rind

## Cheese. Wine. Beer.

### CHEESE & CHARCUTERIE BOARDS

Cheese Board - 3 cheeses, we pick your 2 accompaniments and crostini. 15.5, Add Cheese or Charcuterie 5  
Charcuterie Board - 3 charcuterie, we pick your 2 accompaniments and crostini. 15.5, Add Cheese or Charcuterie 5  
*Cheeses & Charcuterie are displayed on the "Wall of Awesome" | Ask if we have Gluten Free crostinis | Our selection changes constantly.*

### GREENS & SOUP

The Basque Salad - Shaved Idiazabal, a smoked sheep's milk cheese, mixed greens, Romesco vinaigrette, dried cranberries, radicchio, toasted almonds. (GF) 10  
Beta Feta Buttercup - Meredith's marinated goat Feta, Fuji apple, fennel, candied pecan, microgreens, butter lettuce, lemon vinaigrette. (GF) 11  
Roasted Tomato Soup - Sweet and savory tomato soup infused with thyme, oregano, basil, Parmigiano-Reggiano crisp. 6/cup 9/bowl (GF)

### TO SHARE OR NOT TO SHARE, WE DON'T QUESTION...

Burrata Platter - Creamy Di Stefano Burrata, heirloom tomato, peach, basil, guajillo pepper-bourbon syrup, butter-grilled French baguette slices. 16

### GRILLED CHEESES

Add cup of Soup - 5 | Add Prosciutto 2.5 | *Served with mixed greens\*\* | Pushkin's Gluten Free buns available by request*

The Twisted Classic - Black Diamond 5 yr. Cheddar inside and out on sourdough for a crispy, gooey twist. 13  
We recommend adding prosciutto!

Banh Mi Oh My - Pulled Pork, Ossau-Iraty sheep's milk cheese, pickled carrots, daikon, onions, fresh cucumber, jalapeno, cilantro, soft hoagie. 15 *\*Try it Vegetarian w/Banh Mi spiced toasted walnuts!*

T-Brie-D - Marin French triple crème Brie, Fuji apple, prosciutto, salted caramel sauce, rosemary, hint cayenne and guajillo, sourdough. 14 *\*Voted Best Grilled Cheese in the Nation!*

The BrieLT - Marin French triple crème Brie, crisped pancetta, butter lettuce, heirloom tomato, avocado spread, cheese spread of Laura Chenel Chevre, Mascarpone, Pt. Reyes Original Blue, Cream Cheese, grilled sourdough. (GF) 14

### MAC & CHEESE

Add cup of Soup - 5 | Add Side Salad\*\* - 3.5 | Add Prosciutto or Pancetta to any Mac - 2.5  
*Gluten free noodles available by request; ask for no béchamel and bread crumbs for Gluten Sensitive*

Not Your Mom's Mac - Aged Parmigiano-Reggiano, Gruyere, Black Diamond 5 yr. Cheddar, bread crumbs. (GF) 14  
*Like Piggy? Add Prosciutto or Pancetta - 2.5*

The Lobster Mac 2.0 - Maine Lobster Tail, 4 cheeses of Brie, Gruyere, Black Diamond 5 yr. Cheddar, Parmigiano-Reggiano, sautéed criminis, cherry tomatoes, roasted leeks, herbs, hint of cayenne, smoked paprika, lemon zest. (GF) 22  
Butternut Squash Mac - Aged Parmigiano-Reggiano, Gruyere, Black Diamond 5 yr. Cheddar, roasted butternut squash puree, sage. (GF) 15

The Masquerader Mac 2.0 - Kale and herb pesto with a creamy cashew-sunflower puree, artichoke hearts, cherry tomatoes, red onions, herbed bread crumbs. (V) 14

(GF) Contains raw milk (V) Vegan

(GF) Gluten Sensitive (Note: all Grilled Cheeses can be substituted with a Pushkin's Gluten Free Bun)

\*\* Served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## MUNCHY SIDES

Jams/Preserves, or Honey - 2 ea.

Fresh or Dried Fruits - 3 ea.

Pick one: Nuts, Olives, Pickled Veggies, OR Cornichons - 3 ea.

## DESSERTS

Chocolate & Cheese Board - Chocolate & Cheese pairing, using Ginger Elizabeth's chocolate. 1 cheese to 2 pieces of chocolate bonbons. Pairings may change. 8/Pair (GF) 8

Classic Crème Brûlée - Vanilla bean crème brûlée made with cage free, organic eggs. (GF) 8

Blue Cheese Cheesecake 2.0 - A blend of Point Reyes Original Blue cheese, Mascarpone, Cream Cheese, over Graham cracker crumble, spiced nuts, port soaked figs. @ 8

Chocolate Mousse-Carpone - Espresso infused dark chocolate mousse, orange-vanilla Mascarpone topping, raspberries, dark and white chocolate Valrhona shavings. (GF) 8

## LIQUID DESSERTS WHO LOVE CHEESE, ESPECIALLY BLUES & WASHED CHEESES!

Late Harvest Sauvignon Blanc, La Playa, Chile, 2011	5 (2 oz)
Ruby Port, Six Grapes Reserve, Special River Quintas, Graham's, Portugal	9 (2 oz)
Tawny Port 10 year, Graham's, Portugal	5 (2 oz)

## DRINKS

Cold Brew Coffee, Modern Times - 4

Tazo Green Tea - 3.5

Fentimans Curiosity Cola - 2.5

Genuine Hank's Gourmet Orange Cream Soda- 2.5

Genuine Hank's Gourmet Wishniak Black Cherry Soda- 2.5

Fentimans Ginger Beer -2.5

Fentimans Rose Lemonade - 2.5

Abita Root Beer - 2.5

Saratoga Sparkling Water - 2.5

WATER SERVED UPON REQUEST

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We believe in sourcing our foods fresh, seasonally, and locally. It's with great pleasure that we take the bounty of our local farms to make fresh and homemade jams, preserves, candied fruits, pickled veggies, seasoned nuts, and more. We love humanely sourced charcuterie, local rescue honey, bread baked locally from Grateful Bread and Pushkin's Bakery, and many other resources that we rely on in our community. That's artisan!