

# The Rind

## Cheese. Wine. Beer.

### CHEESE & CHARCUTERIE BOARDS

Board selection changes regularly. Served with accompaniments and crostini. Gluten free crostini may be available.

Cheese Board - 3 cheeses, we pick your 2 accompaniments and crostini. 16, Add Cheese or Charcuterie 5

Charcuterie Board - 3 charcuterie, we pick your 2 accompaniments and crostini. 16, Add Cheese or Charcuterie 5

### GREENS & SOUP

The Basque Salad - Shaved Idiazabal, a smoked sheep's milk cheese, mixed greens, Romesco vinaigrette, dried cranberries, radicchio, toasted almonds. <sup>®</sup>(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, cashew butter, kale crisps, candied Fuyu persimmons, chili onions, butter-grilled French baguette slices. 16

### GRILLED CHEESE

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. 14

We recommend adding prosciutto!

T-Brie-D - Marin French triple crème Brie, Fuji apple, prosciutto, salted caramel sauce, rosemary, hint cayenne and guajillo, sourdough. 15

*\*Voted Best Grilled Cheese in the Nation!*

Pancetta Griller - Grafton Village 2 year raw Cheddar, Brussels sprouts, caramelized onion-pancetta jam, Focaccia. <sup>®</sup> 14

The "Original" Veggie - Herbs de Provence cashew spread, cucumber, bell peppers, microgreens, sourdough. (v) 13

The Picante Grande - Black Diamond 5 yr. Cheddar, Provolone, pepperoncini, Creminelli Calabrese salami, mixed baby greens, sourdough. 14

### MAC & CHEESE

Add cup of Soup - 5 | Add Side Salad\*\* - 3.5 | Add Prosciutto 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. 15

*Like Piggy? Add Prosciutto or Pancetta - 2.5*

The Lobster Mac 2.0 - Main Lobster Tail, 4 cheeses of Camembert, Gruyere, Black Diamond 5 yr. Cheddar, Parmigiano-Reggiano, sautéed criminis, cherry tomatoes, roasted leeks, herbs, hint of cayenne, smoked paprika, lemon zest. 23

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

Truffle Shuffle - Laura Chenel Black Truffle Chevre, caramelized onion, crispy prosciutto, garlicky croutons. 15

### 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 truffle.

Pairings may change. 8/Pair (GF)

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

Meyer Lemon Cheesecake - A blend of Laura Chenel Chevre, Mascarpone, Cream Cheese, on Graham cracker crust, topped with Meyer lemon curd, vanilla-lemon zest whipped cream, and blueberries. 9

Chocolate Mousse-Carpone - Espresso infused dark chocolate mousse, orange-vanilla Mascarpone topping, berries, dark and white chocolate Valrhona shavings. (GF) 9

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

Late Harvest Sauvignon Blanc, La Playa, Chile, 2011

5 (2 oz)

Tawny Port 10 year, Graham's, Portugal

5 (2 oz)

Ruby Port, Six Grapes Reserve, Special River Quintas, Graham's, Portugal

9 (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

WATER SERVED UPON REQUEST

~~Genuine Hank's Gourmet Whisk 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

<sup>®</sup> 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.