

The Rind

Cheese. Wine. Beer.

CHEESE & CHARCUTERIE BOARDS

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
Cheeses & Charcuterie are displayed on the "Wall of Awesome" | Ask if we have Gluten Free crostinis | Our selection changes constantly.

GREENS & SOUP

The Kale-Ocado - Shaved Piave Vecchio cheese, avocado, kale, sumac-citrus vinaigrette, toasted pistachio and sunflower seeds, blueberry, pineapple. (GF) 12
The Blackberry Chula - Laura Chenel Chevre, baby spinach, blackberry, Fuji apple, Twin Peaks Orchard peach, blackberry vinaigrette, candied pecans. (GF) 12
Tomato Burrata Cup - DiStefano Burrata in a Hot House Tomato cup, piquillo sauce, basil oil, balsamic vinaigrette, basil, and French baguette toasties drizzled in basil oil. 13 *add on 2 extra slices French Baguette 1*
Roasted Tomato Soup - Sweet and savory tomato soup infused with thyme, oregano, basil, Parmigiano-Reggiano crisp. 6/cup 9/bowl (GF)

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. 14
We recommend adding prosciutto!
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. 15
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!*
The Chipotle Veggie - Chipotle cashew spread, red onion, black bean, heirloom tomato, cilantro, butter lettuce, sourdough. (v) 14
Peaches & Chevre - Laura Chenel Chevre, Twin Peaks Orchard peach, Roma tomato, basil, pea sprouts, reduced balsamic vinegar, brioche bread. 14
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 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. 15
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 crimini, cherry tomatoes, roasted leeks, herbs, hint of cayenne, smoked paprika, lemon zest. 23
The Chipotle Masquerader Mac - Chipotle cashew spread, avocado, pickled tomatillo, red bell pepper, black beans, green onion, herbed bread crumbs. (v) 15
The Summer Mac - Our Not Mom's cheese blend, fresno chili peppers, corn, zucchini, yellow squash, cherry tomatoes, celery, red onion, cilantro, oregano, smoked paprika, hint cayenne. 16
The Shroom Mac - Robiola sheep and cow's milk cheese, Gruyere, oyster mushroom, shiitake mushroom, crimini mushroom, mushroom cream, leeks, herbs, garlic, white truffle oil, herbed bread crumbs. 16

Ⓢ 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

Carrot Cake Cheesecake - A blend of Laura Chenel Chevre, Mascarpone, Cream Cheese swirled with our special carrot cake, on walnut-pecan crust, topped with whipped cream cheese frosting, candied carrots. 9

Chocolate Mousse-Carpone - Espresso infused dark chocolate mousse, orange-vanilla Mascarpone topping, raspberries, 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)
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

Tazo Green Tea - 3.5

Fentimans Curiosity Cola - 3

Genuine Hank's Gourmet Orange Cream Soda- 3

Genuine Hank's Gourmet Wishniak Black Cherry Soda- 3

Fentimans Ginger Beer -3

Fentimans Rose Lemonade - 3

Abita Root Beer - 3

Saratoga Sparkling Water - 3

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!