

The Rind

Cheese. Wine. Beer.

CHEESE & CHARCUTERIE BOARDS

Cheese Board - 3 cheeses, we pick your 2 accompaniments and crostini. 17, Add Cheese or Charcuterie 5
Charcuterie Board - 3 charcuterie, we pick your 2 accompaniments and crostini. 17, 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

Berry Kale Salad - Valbreso Sheep's milk Feta, berries, Granny Apple, toasted almonds, kale, honey Dijon vinaigrette. 12
(GF)

Bright & Briezy - Marin French triple creme Brie, Fuji apple, toasted walnut, pickled shallot, mixed greens, Dijon vinaigrette. 12 (GF)

Burrata Platter - Creamy Di Stefano Burrata, cashew butter, kale crisps, candied Fuyu persimmons, chili onions, butter-grilled French baguette slices. 16

Roasted Tomato Soup - Sweet and savory tomato soup infused with thyme, oregano, basil, Parmigiano-Reggiano crisp. 7/cup 10/bowl (GF)

GRILLED CHEESES

Add cup of Soup - 6 | Add Prosciutto 3 | *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 creme Brie, Fuji apple, prosciutto, salted caramel sauce, rosemary, hint cayenne and guajillo, sourdough. 15
**Voted Best Grilled Cheese in the Nation!*

The FlameMango 3.0 - Black Diamond 5 yr. Cheddar inside, jalapeno Cheddar skirt, mango-pepper jelly compote, Rioja chorizo. 15

The Veggie - Cashew-pistachio garlic fennel spread, tapenade of Castelvetrano olive, crimini mushroom, piquillo pepper, pepperoncini, herbed sourdough. (v) 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 - 6 | Add Side Salad** - 4 | Add Prosciutto or Pancetta to any Mac - 3
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. ® 16
Like Piggy? Add Prosciutto or Pancetta - 25

Butternut & Sprouts - Our 3 cheese blend with butternut squash puree, roasted brussels sprouts caramelized in onion garlic sage. 16

The Chipotle Masquerader Mac - Chipotle cashew spread, avocado, pickled tomatillo, red bell pepper, black beans, green onion, herbed bread crumbs. (v) 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 - 3 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. 9/Pair (GF) 7

Classic Crème Brûlée - Vanilla bean crème brûlée made with cage free, organic eggs. (GF) 7

Seasonal Cheesecake - A blend of Laura Chenel Chevre, Mascarpone, Cream Cheese, gingersnap crust, vanilla-ginger whip cream, candied-spiced pecans. 7

Chocolate Mousse-Carpone - Espresso infused dark chocolate mousse, orange-vanilla Mascarpone topping, raspberries, dark and white chocolate Valrhona shavings. (GF) 7

DRINKS

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

Clean Cause Sparkling Yerba Mate - 4

Saratoga Sparkling Water - 3

Rotating Dr. Kombucha - 4

WATER SERVED UPON REQUEST

ⓑ Contains raw milk

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***A 3% Restaurant Surcharge will be applied to all checks.

***As a "mom & pop" restaurant, our staff is family deserving of livable wages. This 3% Restaurant Surcharge, *in place of increasing all food and drink items*, will help with our increasing operating costs, including Employer Provided Health Care and Livable Wages for our Kitchen Staff. In turn, we can care for our FAMILY and also YOU by *not* compromising our quality of food and service. We will continue to have the best ingredients that are artisan, humane, fresh, seasonal, local foods. We will continue to collaborate with small farmers, producers, and artisans. WE ARE ALL IN IT TOGETHER.

Thank you for supporting your local businesses, believing in us and our mission.