

The Rind

Cheese. Wine. Beer.

GREENS, SOUP, & STUFF

Bermuda Polenta – Cypress Grove’s Bermuda Triangle, grilled polenta cake, grilled asparagus, sundried tomato puree, frisee & snow pea sprouts with walnut-citrus vinaigrette, reduced balsamic vinegar. (GF) 12

The Basque Salad – Shaved Iberico, a sheep, cow, goat’s milk cheese, mixed greens, Romesco vinaigrette, dried cranberries, radicchio, toasted almonds. (GF) 10

Summer Gazpacho – Creamy Burrata in an herbed heirloom tomato-cucumber-strawberry gazpacho. (GF) 12

Roasted Tomato Soup – Sweet and savory tomato soup infused with thyme, oregano, basil, Parmigiano-Reggiano crisp. 6/cup 9/bowl (GF)

CHEESE & CHARCUTERIE BOARDS

Cheese selections change regularly. Comes with accompaniments and crostini. Gluten free also available.	
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Cheese Board – 3 cheeses, we pick your 2 accompaniments and crostini. 15, Add Cheese or Charcuterie 5

Charcuterie Board – 3 charcuterie, we pick your 2 accompaniments and crostini. 15, Add Cheese or Charcuterie 5

GRILLED CHEESE

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

The BrieLT– Marin French triple crème Brie, crisped pancetta, butter lettuce, heirloom tomato, avocado spread, cheese spread of Laura Chenel Chevre, Mascarpone, Pt. Reyes Orig. Blue, Cream Cheese, on grilled sourdough. ® 14

The Twisted Classic– Black Diamond 5 yr. Cheddar inside and out on sourdough for a crispy, gooey twist. 12

We recommend adding prosciutto!

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!*

Smoke ‘n’ Jam – Grafton Village’s Maple Smoked Cheddar, tomato-apricot-basil chutney, sourdough, Black Diamond cheese skirt. ® 13

The Picante Grande – Black Diamond 5 yr. Cheddar, Provolone, pepperoncini, Creminelli Calabrese salami, mixed greens, sourdough. 12

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. 13

Like Piggy? Add Prosciutto or Pancetta – 2.5

The Safari Mac – Point Reyes Toma, Black Diamond 5 yr. Cheddar, roasted eggplant, tomato, edamame, African-inspired seasoning and guajillo pepper. 14

The Masquerader Mac – A creamy puree of sun-dried tomatoes, cashews, and sunflower seeds with our herbed tomato sauce, herbed bread crumbs and basil. (v) 11 *add seasonal veggies 1.5*

The Green Mac – Meredith marinated Australian goat cheese, English pea puree-béchamel, crispy prosciutto, mixed mushrooms, truffle oil, snow pea sprouts. 15

® 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)

Strawberry Rosemary Crème Brûlée - Fresh strawberry and rosemary pureed into a beautiful creamy custard, golden caramelized-sugar top. (GF) 8

Seasonal Cheesecake - A blend of Fromage Blanc and cream cheese, a Mexican-inspired Graham cracker crust with cocoa, cinnamon, hint of cayenne, topped with blueberry sauce, vanilla bean whip cream. 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)

Banyuls, Rimage, Domaine La Tour Vielle, 2014 6 (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

Bundaberg Lemon, Lime & Bitters - 2.5

Bundaberg Blood Orange - 2.5

Bundaberg Ginger Beer - 2.5

Fentimans Rose Lemonade - 2.5

Abita Root Beer - 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!

August 15, 2017