

Beverages

Bubbly

glass - bottle

Cavit Lunetta Prosecco, Italy	6.50	--
Graham Beck NV Brut, South Africa	--	38
Mimosa Orange juice & Champagne	7.00	--

White

glass - bottle

Russian Jack Sauv. Blanc, New Zealand	10.00	32
Duernberg Gruner Veltliner, Austria	11.50	35
Graham Beck Chard Blend, South Africa	8.00	28
Star Tree Chardonnay, South Africa	6.50	24
Foris Chardonnay, Oregon	10.00	32
Miolo Chardonnay, Brazil	10.00	32
Chatom Chardonnay, California	11.50	35
Artesa Chardonnay, Carneros California	13.50	40
Señor Loenzo Albariño, Spain	9.50	31
Foris Dry Gewurztraminer, Oregon	11.00	34
Guy Saget Vouvray, Loire Valley France	9.50	31
Vivacious Vicky Blend, Washington	7.50	26
Dr. Loosen Riesling, Germany	10.00	32
Bacchus Blend, Germany	8.50	29

Red

glass - bottle

Mark West Pinot Noir, California	8.00	28
Miolo Pinot Noir, Brazil	10.00	32
Blue Pirate Pinot Noir, Orgeon	10.00	32
Montinore Pinot Noir, Oregon	14.00	42
Badia Chianti, Italy	9.50	31
Peirano Estate Merlot, California	10.50	33
Lenz Moser Blaufraenkisch, Austria	15.00	43
Gouguenheim Malbec, Argentina	7.00	25
Tamás Double Decker Blend, California	7.50	26
Lady In Red Blend 4 th Edition, Washington	8.00	28
Vina Zaco Tempranillo, Rioja Spain	9.50	31
Legaris Crianza, Ribera del Duero Spain	--	48
Scala Dei Grenache Bld, Priorat, Spain	16.00	45
Terra Andina Cabernet Sauvignon, Chile	7.00	25
Miolo Cabernet Sauvignon, Brazil	10.00	32
Silver Palm Cabernet Sauvignon, California	11.00	34
Haras Cabernet Sauvignon, Chile	15.00	43
Vatistas Cabernet Blend, Greece	16.00	45
Betts & Scholl Hermitage Rouge, France	--	100
L'Aiguier Syrah/Grenache, France	12.50	38
Mangons Bordeaux Blend, France	14.00	42
XYZin Red Zinfandel, California	8.50	29
Star Tree Syrah, South Africa	6.50	24
Graham Beck Shiraz Blend, South Africa	8.00	28

Port & Dessert Wine

glass - bottle

Sandeman Founders Reserve Port, Portugal	6.00	36
Kiona Ice Wine, Washington – 375ml	--	45
Commandaria, Cyprus, Greece	5.00	30

Beer

bottle

Celebrator Doppelbock, Germany	7.00
Chimay Premiere Blue Label, Belgium	8.00
Heineken or Heineken Light, Holland	4.50
Hoegaarden White Ale, Belgium	4.50
Old Stock Ale, California	4.50
Orlando Brewing Blonde Ale, Florida	3.50
Orlando Brewing Pale Ale, Florida	3.50
Orlando Brewing Red Ale, Florida	3.50
Orlando Brewing Brown Ale, Florida	3.50
Orlando Brewing Black Water Dry Porter	3.50
Orlando Brewing Olde Pelican Pale Ale	3.50
Samuel Smith Oatmeal Stout, England	7.00
Sierra Nevada Pale Ale, California	4.50
Smithwicks Irish Ale, Ireland	4.50

Soft Drinks

Coke or Diet Coke	1.50
Lipton Green Tea w/ Citrus	1.50
Orange Juice	1.50
Bottled Water	2.00
Perrier	2.00



THEMED CHEESE PLATES*Accompanied by artisan crackers, mixed nuts, & olives****Cheese Monger Favourites* 24****Saint Andre** – **COW** France – Triple crème, mild buttery and rich. Soft texture like whipped butter.**Drunken Goat** – **Goat** Spain – Mild goat flavour that lingers on the palate with a vino finish. Semi-soft.**Manchego** – **Sheep** Spain – Full flavoured, nutty with a peppery finish. Firm, dry texture.**Grafton Classic** – **Cow** USA – Sharp, aged Vermont cheddar. Handmade & all natural.***Taste of Italy* 18****Taleggio** – **Cow** Italy – Mild yet tangy, amazingly soft, smooth texture.**Piave** – **Cow** Italy – Nutty full flavoured, long finish, great with red wine. Firm, dry texture.**Gorgonzola Dolce** – **Cow** Italy – Dolce is a soft, almost spreadable, mild blue.***Fromage de France* 18****Morbier** – **Cow** France – Mild, buttery, notes of mushrooms. Semi-soft, aromatic.**Comte St Antoine Aged** - **Cow** France – Mountain style, French Gruyere. Firm texture.**Ossau-Iraty** – **Sheep** France – Unique Pyrénées mountain cheese, complex and smooth.***The Blue Plate Special* 14***Accompanied by Artisan crackers & dried fruit***Great Hill Blue** – **COW** USA – Medium blue, looks dry but is creamy. From Buzzards Bay near Boston.**Roquefort** - **SHEEP** France – Our strongest blue, not for the faint of heart, very creamy.**ADD Port Wine Pairing 6 / glass**Experience *the* classic blue cheese pairing with a glass of Sandeman Founder Reserve Port from Portugal (3oz pour).**Port & Blue Pairing Particulars**

The slight acid in port softens the richness of blue cheese. Port's nuttiness enhances the hidden nut flavours in blue cheese; and the sweetness in port balances the blue cheese saltiness for a rich and elegant, tried-and-true match.

CHEESE TASTINGS ALA CARTE*Accompanied by artisan crackers, mixed nuts, & olives****Café Cheeses \$6.00 each cheese**** **Saint Andre** – **COW** France – Triple crème, mild buttery and rich. Soft texture like whipped butter.* **Mahon** – **COW** Spain – Mild with a zesty finish. From Menorca. Semi-firm texture.* **Morbier** – **COW** France – Mild, buttery, semi-soft.* **Gouda** – Smoked – **COW** Germany – Handmade, naturally smoked, semi-soft, smooth texture.* **Piave** – **COW** Italy – Nutty full flavoured, long finish, great with red wine. Firm, dry texture.* **Great Hill Blue** – **COW** USA – Medium-full blue, looks dry but is creamy. From Buzzards Bay near Boston.* **Drunken Goat** – **GOAT** Spain – Mild goat flavour that lingers on the palate with a vino finish. Semi-soft texture.* **Goat Gouda** – **GOAT** Holland – Full flavoured aged gouda made with goat's milk rather than cow's.* **Pyrénées Goat Capitoul** – **GOAT** France – Smooth texture, full, tangy flavours, not too gamey.* **Pyrénées Sheep Capitoul** – **SHEEP** France – Lovely smooth texture, mild, well rounded nutty flavours.* **Manchego** – **SHEEP** Spain – Nutty with a sweet and salty combo. Firm texture, tangy finish. Raw milk.***Park Cheeses \$7.00 each cheese**** **Irish Cheddar with Guinness or Whiskey** - **COW** Ireland Mild, handmade cheddars with distinctive flavours added* **Cheddar Quicke's, Traditional Farmhouse** – **COW** England medium sharpness, full flavoured, grassey notes.* **Grafton Sharp Cheddar** – **COW** USA – from Vermont. Sharp but with a creamy texture. Raw milk.* **Comte St Antoine Aged** - **COW** France – Mountain style, French Gruyere. Firm texture. Raw milk.* **Gouda Aged VSOP** – **COW** Holland – Aged 2-years, full flavoured, firm texture.* **Cambozola** – **COW** Germany – Very mild, triple crème "blue brie". Smooth and spreadable.* **Bleu D'Avergne** – **COW** France – Soft, creamy, grassy.* **Humbolt Fog** – **GOAT** USA – From Cypress Grove full flavoured aged chevre, layered textures, vegetable ash* **Lamb Chopper** – **SHEEP** Holland – Smooth, velvety texture, deep rich nutty flavours.***Premium Cheeses \$9.00 each cheese**** **Gouda Truffle** – **COW** Holland – Black truffles throughout creamy gouda. Amazing and addictive.* **Bleu Des Basques Brebis** – **SHEEP** France – Complex mild blue. Nuances of earth, spice and apricots.* **Roquefort** – **SHEEP** France – Our strongest blue, not for the faint of heart, very creamy

SANDWICHES Comes with chips
Sandwiches & salads are served weekdays and special order

Chicken Salad w/ Cranberry & Walnuts
Choice of **wrap** or **whole grain bread**. Delicious classic chicken salad on mixed greens w/ cranberries & walnuts. Topped w/ apples & smoked Gouda. **\$8.00**

Ham & Swiss Choice of **wrap** or **whole grain bread**
Black Forest Ham & Swiss cheese on greens with sliced fresh tomato. Comes with balsamic olive oil vinaigrette or you can do mustard or mayo. **\$7.50**

The Gorgonzola Waldorf On a wrap. The Cheese Shop on Park's rendition of a classic. Italian Gorgonzola, ham, walnuts, crisp apples & celery wrapped in a delicious tortilla style wrap **\$7.00**

Katie's Sandwich Vegetarian Choice of **wrap** or **whole grain bread** Fresh goat cheese on mixed greens w/roasted red peppers and walnuts drizzled w/ light raspberry walnut vinaigrette. Add turkey or ham \$2.00 **\$7.00**

Turkey Portland Pomegranate Choice of **wrap** or **whole grain bread**. All white meat turkey dressed with our sweet-n-spicy Pomegranate Pepper Jelly on mixed greens, paired with Appenzeller Swiss. **\$8.00**

SALADS

new Pub Salad

Pub-inspired mixed organic greens salad topped w/ Black Forest Ham, chunks of handcut English Cotswold cheese w/ onion and chive, fresh tomatoes and olives. We recommend the Honey Mustard dressing **\$8.00**

Chef Salad Cheese Shop style!
Two different cheeses – a classic Swiss and a lovely sheep's milk cheese along with all the traditional *Chef* ingredients – turkey, ham, tomato, celery, mushrooms, walnuts atop mixed greens. Choice of dressing. **\$9.00**

Katie's Salad Our most popular sandwich is a salad too! Fresh goat cheese on mixed greens w/roasted red peppers and walnuts drizzled with light raspberry walnut vinaigrette. Add turkey or ham \$2.00 **\$6.50**

Blue Cheese Salad
Italian Gorgonzola blue cheese, ham, walnuts, crisp apples & celery. The Cheese Shop on Park's rendition of a classic Waldorf. **\$7.50**

Salad Dressings: House Balsamic Vinaigrette, Light Honey Mustard, Italian, Light Raspberry Walnut Vinaigrette, Ranch, Blue Cheese Extra Dressing: c.50

Did you know? *We handcut all of the delicious cheeses featured on our menu for you to enjoy at home too!*

CHARCUTERIE & SIDES

Pâté *6 each*

Accompanied by artisan crackers served on organic greens

Duck liver mousse with port wine
Country-style chicken liver with cognac
Chicken liver mousse with mushrooms and sherry

Salamis & Sausages *6 each*

Accompanied by artisan crackers

Mild wine salami
Artisan Capocollo – a bit spicy
Hot Sopressata – medium heat
Pepper crusted salami – quite spicy
Spanish Chorizo – hot or mild

Three Salami Sampler *12*

Three different salamis accompanied by artisan crackers

Mild wine salami
Artisan Capocollo – a bit spicy
Pepper crusted salami – quite spicy

Soft Drinks

Coke or Diet Coke	1.50
Lipton Green Tea w/ Citrus	1.50
Orange Juice	1.50
Bottled Water	2.00
Perrier	2.00

What is Charcuterie?

Charcuterie [shär- kü-tə- 'rē] literally is the product of a fancy pork butcher or "Charcutier". The charcutier first used his art to preserve meat in the Middle Ages and the art still flourishes today. Many contemporary charcutiers often combine pork with other meats, fowl or game. Modern charcuterie has expanded to include some items with no pork including some vegetable and fish pâtés. Pâtés are probably the world's most adaptable culinary form and may be served as simply or as elegantly as suits the mood and the occasion. Charcuterie pairs perfectly with many cheeses.