



ARTISAN CHEESES

EAT. ENJOY. SHARE.





FRESH CHEESE

Fresh cheese is cheese in its purest form. Fresh cheese is set or coagulated by lactic acid only, resulting in softer and higher moisture cures. A lactic acid set takes several hours or overnight, so sometimes, the cheesemaker will use the enzyme rennet to coagulate the cheese to expedite coagulation. A fresh cheese retains a significant amount of milk sugar, which lends to its sweet flavors.

Wine Pairings – Riesling, Sauvignon Blanc, Chenin Blanc, Champagne

Beer Pairings – Pale Lagers, Wheats, Pilsners

Meat Pairings – Classic Pepperoni, Norcino

GOAT CHEESE LOGS

#6053 • 12/10.5oz • Vermont Creamery, VT

Made on family farms with goat's milk naturally coagulated overnight, drained, and then shaped into logs. Distinguished by a simple, mild, fresh goat's milk flavor. Highly versatile as an ingredient or on a cheeseboard.



FRESH GOAT CHEESE

#6061 • 3/1.5lb • FireFly Farms, MD

100% Goat's Milk; Fresh & Un-ripened

This creamy superstar is made from milk sourced from local farms. Processed within 24 hours. No "goaty-funky-ness." Just a clean, mild flavor with a bright, citrus-y personality.

SEMI-SOFT CHEESE

Semi-soft cheeses are creamy to moderately firm cheeses in which some amount of the whey (liquid) is retained in the cheesemaking process by gently heating the curds and cutting them into large pieces. The larger the pieces, the more whey that is retained. In turn, the higher the moisture of the resulting cheese.

Wine Pairings – Cabernet Sauvignon, Chardonnay, Pinot Noir, Zinfandel

Beer Pairings – German Pilsners, Tripels, Pale Ales

Meat Pairings – Salami and Prosciutto

CABRA LA MANCHA (Goat Cheese)

#6126 • 3.5-5lb Wheel • Firefly Farms, MD

A Spanish-inspired wash rind tomme. A higher moisture cheese with a firm but not hard texture and earthy, flavorful orange rind. Perfect for slicing on a cheeseboard. When melted, it releases a wonderful aroma that perfectly its texture and taste. Sold at three months old, Cabra La Mancha continues to ripen positively for nearly a year.



LIDA GOLD

#6085 • 8lb Wheel • Calkins Creamery, PA, Farmstead

A Montasio-style cheese, cave-aged for a year. The wheel is coated with olive oil and tomato before being encased in wax for aging. Strong Italian/Asiago flavor with fruit notes.

MOUNTAINEER

#6286 • 7lb Half Wheel • Meadow Creek Dairy, VA

A traditional alpine cheese with a smooth supple texture and a natural brushed rind. It is made from unpasteurized Jersey cow's milk.

Mountaineer has aged a minimum of six months, giving it a concentrated flavor, toasted and nutty with a hint of butterscotch.

SEASONALLY AVAILABLE

Available November through July



GRAYSON

#6218 • 4.5lb 7" Square • Meadow Creek Dairy, VA

A soft, very rich milk cheese with a reddish-orange washed rind, reminiscent of Italian taleggio. Grayson is made from unpasteurized milk from Helen and Rick Feete's small herd of Jersey cows.

SEASONALLY AVAILABLE

Best in show American Cheese Society Awards

COWTIPPER

#6302 • 5lb Wheel • Calkins Creamery, VA, Farmstead

A supple straw color paste and a white mold rind with a glimpse of pink showing through. Pliant and creamy with lovely lemony acid, a light floral overtone, and hints of fresh hazelnut and almond.

SEASONALLY AVAILABLE

3rd place American Cheese Society Awards



SOFT-RIPENED CHEESE

Soft-ripened cheeses have a white “bloomy” rind due to *penicillium candidum* (or white mold) added to the milk and/or sprayed on the cheese after it has been formed. Sometimes called ‘mold ripened’ or ‘surface-ripened,’ soft-ripened cheeses are softened or ripened from the outside in, thus why there is often a translucent, creamy layer just underneath the rind.

Wine Pairings – Pinor Noir, Prosecco, Chenin Blanc, Champagne

Beer Pairings – Saison, Bière de garde, Stouts

Meat Pairings – Spicy salamis, such as Chorizo and Toscano (Fennel)

APPALACHIAN

#6204 • 9lb 9in Square • Meadow Creek Dairy, VA

Appalachian is a lush, vibrant cheese evocative of cream and butter with a mushroom earthiness that recalls the intensity of the cellars. Its lemon notes shade to toasted as the cheese ages. The texture is velvety, melting on the tongue.



HUMBOLDT FOG

#6207 • 5lb Wheel • Cypress Grove, CA

An elegant, soft surface-ripened goat cheese. Creamy with floral notes, herbal overtones, and a clean citrus finish. Each handcrafted wheel features a ribbon of edible vegetable ash along its center and a coating of ash under its exterior to give it a distinctive, cake-like appearance.

MERRY GOAT ROUND

#6118 • 13.25lb • FireFly Farms, MD

Merry Goat Round is a surface ripened goat's milk round. Merry Goat Round is wrapped at 2-weeks, when the white bloomy rind is established. As it ripens from its rind inwards it softens and becomes creamier with deepening earthy flavors. Merry Goat Round starts with a clean, lactic sharpness and develops stronger complex mushroom-flavor notes with age.



SEMI-HARD CHEESE

Semi-hard cheeses are firm due to heating and sometimes scalding of the curds. This process results in more whey extraction and smaller, tougher curds. The heating process takes place after the coagulant rennet is added and the curds have been cut. Depending on the cheese being made, scalding will follow the heating process. In this case, the curds are once again gently heated.

Wine Pairings – Red Burgundy, White Bordeaux, Merlot, Chardonnay

Beer Pairings – American Porter, American IPA, Imperial Stout

Meat Pairings – Chorizo, Napoli, Calabrese

LAMB CHOPPER

#6211 • 9lb Wheel • Cypress Grove, CA

Aged three months, Lamb Chopper is soft and buttery on the palate and has an incredible sweetness of salted caramel and fresh vanilla beans. The slight hint of citrus contrasts the savory qualities of the sheep's milk.

Silver, World Cheese Awards 2016

Best Product in Aisle, NASFT sofi Awards 2002



MIDNIGHT MOON

#6171 • 9lb Wheel • Cypress Grove, CA

A mild goat's milk Gouda cheese with flavors of nuts and browned butter up-front and a long caramel finish. Aged 6-12 months, this pale, ivory-colored cheese is firm, dense, and smooth with the slight graininess of a long-aged cheese.

Gold World Cheese Awards

CHERUBIC HEAVENLY YOUNG GOUDA

#6182 • 5-5.5lb Wheel • Prairie Farms, WI

Made in Wisconsin with a brief affinage period in the sandstone caves of Faribault, Minnesota, this Gouda's flavor profile is bred for versatility and exhibits a pungent, buttery flavor. Not only is it easy to snack on, but it's the perfect table cheese for sandwiches and more.



BANDAGE WRAPPED CHEDDAR

#6018 • 6lb Quarter Wheel • Fiscalini Farms, CA

This semi-hard cheese is firm yet crumbly, straw-colored, and has a nutty, slightly smoky, earthy and more round finish than most aged cheddars. Bandage Wrapped Cheddar is made from raw cow's milk, handcrafted into 60-pound wheels, and aged a minimum of 14 months.

Gold Medal Award World Cheese Awards – 4 years in a row
2nd place American Cheese Society Awards



HARD CHEESE

Hard cheeses are very firm cheese due to cheesemaking method as well as aging period. For hard cheese, the curds are heated and scaled to extract the maximum amount of whey. Such cheeses are often aged a year or more, resulting in further moisture loss. The longer a cheese is exposed to air, the more moisture it will lose.

Wine Pairings – Champagne, Cabernet Sauvignon, Merlot, Malbec, Passito

Beer Pairings – Belgian beers, IPAs

Meat Pairings – Salami products with earthy flavor profiles (Wild Boar, Napoli, & Tartufo)

WOODBINE

#6087 • 3-4lb Wheel • Chapel's Country Creamery, MD

Woodbine is the perfect Alpine-style cheese. With its pale-yellow paste and smooth light-orange rind, its texture is beautifully granular and firm.

Woodbine is incredibly nutty on the palate- toasted and raw almonds while finishing with herbaceous notes of thyme with its long, bright, citrusy, and subtly sweet finish.



SMOKED WHITE CHEDDAR

#6290 • 5lb • Fiscalini Farms, CA, Farmstead

Hearty and nutty, this naturally smoked cheddar is smoked with local seasoned applewood and cherry wood.

1st place American Cheese Society Competition

WASH-RIND CHEESE

Washed-rind cheeses are creamy to soft-textured cheese ranges from mild to "stinky" due to a solution, usually made of saltwater but sometimes wine or spirits, combined with the bacteria known as *Brevibacterium linens* or *B. linens* that is rubbed on the cheese during the aging process.

Wine Pairings – Riesling, Gewürztraminer, Chenin Blanc, Sauternes, Gamay

Beer Pairings – Trappist Ale, Saison, Barleywine

Meat Pairings – Cured meats

CUTLASS CHEESE WHEEL

#6021 • 3-4lb Wheel • Chapel's Country Creamery, MD

Semi-soft cheese washed with Cutlass Vienna Lager from Heavy Seas Brewery in Baltimore. This stinky washed rind is tangy and aromatic with notes of dried apricot, herbs, and finishes with bright acid.



AMBER CHEDDAR

#6193 • 2.5lb Block • Chapel's Country Creamery, MD

A young cheddar handcrafted at Chapel's Country Creamery with a toasted caramel flavor. Hand-washed in small batches of Cutlass Lager from Heavy Seas Brewery (Halethorpe, MD) to bring out the earthy, nutty flavors of the cheddar.

BLUE CHEESE

Blue (or bleu) cheese is a very robust cheese. It is usually distinguished by the *Penicillium roquefortii* mold. The *Penicillium* blue cheeses vary widely in texture, flavor, and style. Blue cheese can be served alone as an appetizer sliced for your cheeseboard; add crackers and a savory or sweet tapenade.

Wine Pairings – Port, Sauternes, Prosecco, Cabernet Sauvignon

Beer Pairings – IPAs, Pilsner, Stouts, Barleywine, Porters

Meat Pairings – Beef, preferably steak

CHAPEL BAY BLUE

#6203 • 4lb Wheel • Chapel's Country Creamery, MD

A buttery stilton type blue with a smooth clean finish and slight mushroom undertones. From Maryland's Eastern Shore, Bay Blue has a natural rind and is beautifully veined.



BLACK & BLUE

#6175 • 4-6lb Wheel • Firefly Farms, MD

Aged for 3-4 months, Black & Blue is rich, dense, and buttery. Starkly white with deep blue throughout its interior, Black & Blue is sealed in black foil to protect the cheese surface and allow the blue mold to develop its complex flavors fully.

3rd place American Cheese Awards

ST. PETE'S SELECT BLUE

#6046 • 6lb Wheel • Faribault Dairy, MN

A rich, creamy blue cheese with a pronounced piquant note. White firm body, cave-aged a minimum of 100 days in the historic St. Peter sandstone cheese caves.

3rd place American Cheese Society Awards

2nd place World Cheese Awards



SMOKEY BLUE

#6208 • 5lb Wheel • Rogue Creamery, OR

Cold smoked 16 hours over Oregon hazelnut shells. A sweet, creamy, smoky flavor with nutty tones, balance with the sharp blue. A honey-like finish, Smokey Blue is the world's first ever smoked blue cheese.

1st place American Cheese Awards

Gold Medal World Cheese Awards

MOO & BLUE

#6176 • 4lb Wheel • FireFly Farms, MD

With the deep buttery richness of a classic blue cheese, Firefly's first all cow's milk blue isn't bitter like many blue cheeses can be. There's a lingering sweetness there and a notably clean flavor. Aged for at least 4 months, it may be unique, but it's still true blue.



ARTISAN CRUMBLLED BLUE

#6005 • 5lb Bag • Faribault Dairy, MN

Convenient blue cheese crumbles from Faribault Dairy. Cave aged in the St Peter sandstone caves, this blue-veined cheese is tangy and smooth with a pronounced piquant sharpness.

