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| |  | | --- | | Dutch Farmstead Medium mild, smooth & rich. Recommended by Saveur magazine. *Made from raw milk, salt, rennet, cultures.* | | $1 | | |  |  | | --- | --- | | *.* Cornerstone  A native culture cheesefor a full expression of Cato Corner *terroir*. Supple, medium sharp with hints of yogurt & apples.*Made from raw milk, salt, rennet.* |  | |
| |  | | --- | | Dairyere Reserve ACS Award Winner! Aged one year,  nutty, dry, medium sharp, balanced.  *Made from raw milk, salt, vegetarian rennet, cultures.* | |  | |  | |  | | |  |  | | --- | --- | | Mrs. RobinsonOur middle-aged Womanchego – seductively good, with a bite… *Made from raw milk, salt, rennet, cultures, lipase.* |  | |
| |  | | --- | | Aged BloomsdayNutty, sharp, balanced, distinctive.  A classic aged cheese! *Made from raw milk, salt, rennet, cultures.* | |  | |  | | |  |  | | --- | --- | | BloomsdayNutty, medium sharp, well rounded. Named in honor of Joyce’s Ulysses. *Made from raw milk, salt, rennet, cultures.* |  | |
| |  | | --- | | Wise Womanchego Aged Womanchego – one year old with a sharp bite, sagacity & wit.  *Made from raw milk, salt, enzymes, cultures* | |  | | |  |  | | --- | --- | | *.*Drunk MonkBathed in local beer –  a unique, pungent, fruity washed-rind. *Made from raw milk, salt, rennet, cultures. Washed in beer.* |  | |
| |  | | --- | | Fromage d’O’CowHooligan’s bigger brother, ripe & pungent.*Made from raw milk, salt, rennet, cultures.* *.* | |  | |  | |  | |  | |  | | |  |  | | --- | --- | | Black Ledge BlueMedium strong with a creamy texture; versatile, enjoy with wine, steak & salads.*Made from raw milk, salt, rennet, cultures.* |  | |
| |  | | --- | | Rappleree  Washed in apple mash & brandy from Westford Hill – this “rapparee” is strong & ripe. *Made from raw milk, salt, rennet, cultures.* | |  | |  | |  | | |  |  | | --- | --- | | Vivace Bambino Young Vivace is sweet  & supple like a combination of Swiss Emmental & young Italian Provolone.  *Made from raw milk, salt, Marzyme rennet, cultures, lipase.* |  | |  |  | |
| |  | | --- | | Drunken Hooligan Our Hooligan washed  in fermented grape lees from  Priam Vineyard. Wow! *Made from raw milk, salt, rennet, cultures.  Washed in St. Croix grape lees.* | |  | |  | | |  |  | | --- | --- | | Womanchego  Medium mild & supple,  a touch fruity with a balanced finish.  Very popular ACS Winner! *Made from raw milk, salt, rennet, cultures, lipase.* |  | |
| |  | | --- | | Molto VivaceAged more than a year for a dry texture & sharp bite, slightly fruity. Wow! *Made from raw milk, salt, Marzyme rennet, cultures, lipase.* | | |  |  | | --- | --- | | Bridgid’s AbbeyMade with rich winter milk – medium mild & lightly acidic with a complex finish.*Made from raw milk, salt, rennet, cultures.* |  | |
| |  | | --- | | Jeremy River Cheddar A classic natural rind cheddar, a bit drier with a medium sharp bite and hints of fruit and nuts.  *Made from raw milk, salt, rennet, cultures.* | |  | | |  |  | | --- | --- | | HooliganGallo Award Winner!  Orange & stinky outside,smooth & creamy inside – like French  Muenster. Try with beer. *Made from raw milk, salt, rennet, cultures.* | Tr | |
| |  | | --- | | Vivace   Supple with a medium  bite. Italian style meets Swiss flavor for an addictive mix!  *Made from raw milk, salt, Marzyme rennet, cultures, lipase.* | | |  |  | | --- | --- | | DairyereACS Winner!  Nutty, medium sharp & balanced with a flavor like Comte or cave-aged Gruyere.*Made from raw milk, salt, vegetarian rennet, cultures.* |  | |
| |  | | --- | | MyfanwyOur Welsh miners’ cheese is buttery & medium mild with an acidic, milky finish. A once a year special. *Made from raw milk, salt, rennet, cultures.* | | $1 | | |  |  | | --- | --- | | Block’s LandingAged more than a year for a complex finish like buttered almonds. Creamy, earthy, balanced. *Made from raw milk, salt, rennet, cultures.* |  | |
| |  | | --- | | Gossamer    A delicate bloomy rind tasting of sweet cream. Softens as it ages.*Made from pasteurized milk, salt, vegetarian rennet, cultures.*  *.* | |  | |  | |  | |  | |  | | |  |  | | --- | --- | | CelesteFrench-style lactic bloomy rind, very smooth & a bit funky with a wrinkly rind.*Made from pasteurized milk, salt, vegetarian rennet, cultures.* |  | |
| |  | | --- | | No Good Boyo  Gossamer washed in beer!  Soft, ripe & delicious.*Made from pasteurized milk, salt, vegetarian rennet, cultures. Washed in local beer.* *.* | |  | |  | |  | |  | |  | | |  |  | | --- | --- | | Willy NillyGossamer washed in cider!  Soft, ripe & delicious. *Made from pasteurized milk, salt, vegetarian rennet, cultures. Washed in hard cider.* |  | |
| |  | | --- | | Bootlegger    Hooligan washed in local hard cider.*Made from raw milk, salt, rennet, cultures.**Washed in hard cider.*  *.* | |  | |  | |  | |  | |  | | |  |  | | --- | --- | | EclipseCeleste rubbed in ash! Slightly funky lactic with a gorgeous rind.*Made from pasteurized milk, salt, vegetarian rennet, cultures. Rubbed in vegetable ash.* |  | |
| SiennaCeleste washed in fermented cherry mash from Westford Hill.*Made from pasteurized milk, salt, vegetarian rennet, cultures. Washed in fermented cherry mash.* |  |