

VINEYARD CAFE



NEWPORT VINEYARDS

## The CHEESY Details

Choose 3 for 13 | 5 for 19

Served with seasonal fruits, Chef's spiced nuts + house-made jams.

*Additional bread for boards +1 | In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.*

### BLOOMY:

House Infused Chevre | Middletown, RI | Goat's milk - Simmons Farm Chevre, Annie Bee's Bee Pollen, some cinnamon + spice will make this house infusion nice for a silky sweet flavor harmony.

Briar Summit | Nettle Meadow, NY | Cow, Sheep + Goat's milk - Cow, sheep, + goat's milk are infused with raspberry leaf tea, lending a distinct herbal tanginess to the fresh cream flavors.

### FIRM:

Pecora Nociola | Landmark Creamery, WI | Sheep's milk - Small batch tangy sheep's milk that's brown buttery, lightly salty + pleasantly firm. Great with dry red wine or wheat beer.

Barefoot Duchess | Beltane Farm, CT | Goat's milk - A farmstead Dutch style mild white cheese. Aged 2 months for a light start with a complex finish on the palate.

### RUSTIC:

Atwells Gold | Narragansett Creamery | Cow's milk - Narragansett Creamery's flagship cheese. Asiago style aged 10 to 12 months.

Landaff | NH | Cow's milk - Small batches age for 4-6 months to achieve that perfect balance of dense yet milky, loamy, and compulsively edible with a lingering tang that does well with a hoppy IPA.

### FUNKY:

Spring Brook Reading | VT | Cow's milk - An American version of the famous Alpine Raclette. Preserves the classic salty funk, with more structured flavors + deeply nutty undertones.

Despearado | Cato Corner, CT | Cow's milk - Derived from the signature stinky cheese Hooligan. Despearado is washed with fermented pear mash that produces a stronger, riper flavor with a hint of pear on the aftertaste.

### THE BLUES:

Arethusa Blue | CT | Cow's milk - This tremendous Stilton-esque blue is toasty + fudgy with an incredibly clean finish, and might be our new favorite dessert cheese.

Bla Kornblomst | Denmark | Cow's milk - Translating from Danish to "blue cornflower", this cheese transports you to Summer fields with an easy, rich, velvety paste that dissolves on the palate with notes of sweet cream,