

# TAPROOT

BREWING COMPANY



## 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:

Simmons Farm Infused Chevre | Middletown, RI | Goat's milk | Pasteurized - Infused in our kitchens with preserved thyme + lemon zest.

Kunik | Warrensburg, NY | Pasteurized Cow, Goat's milk - Goat cheese enriched w/Jersey cow cream. Tart, tangy + buttery; dense, creamy texture. Animals fed only organically-grown grain, hay + herbs.

### FIRM:

Pleasant Ridge Reserve Extra Aged | WI | Raw Cow's milk - Nutritious and subtle, from pasture-raised cows. Delicate profile; rich fruit, olives, herbs + tangy finish.

Vivace | Cato Corner, CT | Raw Cow's milk - Like Emmental + Provolone combined. Aged 4-6 mos., supple, medium bite + aromatic finish. Pair with Pinot Noir or Pilsner.

### RUSTIC:

Wrangback | Sweden | Raw Cow's milk - Creative combo of cheddar and Alpine techniques, yielding a firm but creamy, sweet-nutty, high-acid cheese. From an 8,800-acre farm founded by monks in 1225.

Rusticapra | Italy | Raw Goat's milk - Cool, wet stone notes, goaty tartness + slight sweetness, with biting acidity and piquancy that grows toward the rind.

### FUNKY:

Hollander Special Reserve | NY | Pasteurized Sheep's milk - Layered notes of smoked meat, slightly brandied cherries + yeasty fresh bread. Subtle + complex, with a pudgy texture + slight funk.

Willoughby | VT | Pasteurized Cow's milk - Pudgy, pudding-like texture. Washed in a brine, with strong aromas of peat, roasted beef + onions as well as milky, herbal, + ripe-peach flavors within.

### THE BLUES:

Barden Blue | VT | Raw Cow's milk - Buttery with a bright golden hue. Cave-aged on Consider Bardwell's 19th-century farm; deep minerality + chocolatey depth.

Alta Langa Blu di Langa | Italy | Pasteurized Goat's, Sheep's + Cow's milk - Each animal's milk brings its own characteristic flavors, deftly balanced into a creamy paste that is lactic, unctuous + sweet. Blue veins contribute a pleasant mushroomy note.