

# TAPROOT

BREWING COMPANY



## CHEESE STANDS ALONE

Choose 3 for 20 | 5 for 26

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

GF crackers 1 | Extra GF crackers 3

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

#### **Lumberjack**

Old Chatham Creamery, NY | Pasteurized Goat's milk

When young, paste is firm with a chalky, crumbly center; creaminess starts to develop near rind. Mild + tangy, with notes of citrus + earthiness; softer and more mushroom-y with age.

#### **Little Doughnut**

Sweet + Salty Farm, Little Compton, RI | Raw Cow's milk

A young bloomy-rind cheese with a thin layer of ash just below the surface (which protects the cheese + aids in the ripening process). Soft + creamy with bright, fresh flavors + hints of citrus aromas.

### FIRM

#### **Gray**

Mystic Cheese Co., CT | Raw Cow's milk

Their newest offering, made entirely from the milk from their new herd of Ayrshire cows. Inspired by English Cheshire, it's crumbly & tart; cave-aged for 3 months, which gives it a bright + lactic tang.

#### **Cheddar**

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

This mellow cheddar has a smooth fudgy texture. Notes of cultured butter, roasted nuts, and rich chicken broth.

### RUSTIC

#### **Verano**

Vermont Shepherd, Putney, VT | Raw Sheep's + Cow's milk

Verano has won numerous awards for best US farmhouse cheese. Smooth + creamy, semi-hard, with a sweet, rich + earthy flavor. Wheel comes packed in hay with a description of the sheeps' pasture and the weather on the day it was made.

#### **Smorbier**

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

A deliciously creamy + plump washed-curd cheese. Styled after a French Morbier but with a twist: the smooth, sweet, and grassy paste has a bold, hot + smoky pepper line running through its center.

### FUNKY

#### **Moonrise**

Perrystead Dairy, PA | Pasteurized Cow's milk

Moonrise packs a punch in a small package. Beneath the pungent orange rind lies an interior that's both silky + supple. Take a bite & enjoy some good funk followed by notes of hay, cured meat + peanuts.

#### **Funky F-Bomb Crema**

HighLawn Farm, Lee, MA | Pasteurized Cow's milk

*The first-ever collaboration between Taproot Beer + HighLawn Farm!* The high cream content of 100% Jersey cow milk contributes amazing mouth-filling texture to this Taproot F-Bomb-washed rind cheese, kind of like a savory marshmallow.

### THE BLUES

#### **Black Ledge Blue**

Cato Corner, CT | Raw Cow's milk

A natural rind blue with a gorgeous yellow color speckled with blue. Moderately creamy and medium-strong with a rich, slightly earthy finish.

#### **Cayuga Blue**

Lively Run Goat Dairy, Finger Lakes, NY | Pasteurized Goat's milk

Marbled throughout with blue mold as deep in color as the lake for which it was named. A true rarity: an entirely goat's milk blue cheese. Subtle and complex, it's rich with earthy + mushroom flavors.