

artisan cheese

Selection of Artisanal American Cheeses

1 for 6

2 for 10

3 for 15

Natalie, pasteurized goat's milk - Dutch Girl Creamery,
Raymond, Nebraska

Black Goat, raw goat's milk - Prairie Fruits Farm,
Champaign, Illinois

Camembert Fermier, pasteurized cow's milk - Reny Picot,
Benton Harbor, MI

Robiola di Mia Nonna, pasteurized goat's milk - Reichert's
Dairy, Knoxville, Iowa



Truffle Tremor, pasteurized goat's milk - Cypress Grove,
Arcata, California

Flagsheep, raw cow and sheep's milk - Beecher's
Handmade Cheese, Seattle, Washington

Nancy's Camembert, pasteurized sheep and cow's milk - Old
Chatham Shepherding Company, Hudson River Valley, NY

Big Ed's, raw cow's milk - Saxon Creamery,
Cleveland, Wisconsin

Tilston Point, raw cow's milk - Hook's Cheese Co.,
Mineral Point, Wisconsin

Dunbarton Blue, raw and pasteurized cow's milk - Roelli
Cheese Haus, Shullsburg, Wisconsin

Big Woods Blue, pasteurized sheep's milk - Shepherd's
Way Farms, Northfield, Minnesota