

25 VERANO (UP,S,VR)

Vermont Shepherd, Vermont, Westminster

Sweet, salty and oh so nutty, like it's cousin, Pecorino.

Paired with: Romesco (GF) – contains **Almonds**

26 BIJOU (P,G,VR)

Vermont Creamery, Vermont, Websterville

Mould-ripened goats cheese in the style of a classic French Crottin. Fresh lactic tang and dense, creamy consistency.

Paired with: Turkish Delight (GF)

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WELCOME!

Use this sheet to mark down the cheeses you taste.

We serve complimentary Firehook crackers, please ask the team if you need a top up.

HONEY PLATES - 8.95



27 WHIPPED GOATS CHEESE DOUGHNUT (P,C&G,VR) []

Vermont Creamery, Vermont, Websterville

Wonderfully moussey goats cheese, whipped with cream. Fresh & zesty with gentle acidity.

Paired with: Raspberry & Rose Conserve
- contains **Gluten, Soy & Gelatine**

28 YOGURT, LEMON, HONEY CHEESECAKE (P,C) []

- contains **Gluten, Soy, Gelatine, & Pork**.

TASTING TIP:

We've included some little cheeses to help steer your cheese journey. Start with a  cheese and finish with  cheeses.

OFF-BELT SWEETS

BLUE CHEESE & PORT AFFOGATO - 8.95

Bayley Hazen blue (UP, C) gelato with honeyed pecans, served with a shot of tawny port.

Enjoy on the side or pour over, affogato-style.

Made by our friends at Biddrina Gelato. – contains **Nuts**



All of our cheese is sourced from small producers, whose stock levels vary regularly. Due to this, we may not always have every dish available.
For queries about allergens, please ask a member of the team.

CREAM PLATES - 5.95



1 MOZZARELLA PEARLS (P,C,VR) []

Narragansett Creamery - Rhode Island, Providence

Miniature pearls of fresh mozzarella from Rhode Island.

Paired with: Hot Honey & Nuts (GF) – contains **Cashews, Almonds & Hazelnuts**

2 CAMEMBRIE (P,C) []

Blue Ledge Farm, Vermont, Salisbury

Where Camembert and Brie meet in Vermont.
Soft, velvety, mild and buttery.

Paired with: Caramelized Onion (GF)

3 MIDDLEBURY BLUE (P,C) []

Blue Ledge Farm, Vermont, Salisbury

A mellow soft blue cheese with just a hint of pepperiness.

Paired with: Kimchi (GF)

4 PORK SAUCISSON []

Larchmont Charcuterie, New York, Larchmont

Locally-produced flavorsome saucisson, made in the classic French style.

Paired with: Cornichons (GF)

5 JAKES AGED GOUDA (UP,C) []

Jakes Gouda, New York, Deansboro

All the savory and toffee notes you would hope for from an aged gouda style, with a slight crystalline texture.

Paired with: Fudge (GF)

6 COPERTHWAITE (P,C) []

Churchtown Dairy, New York Hudson

The washed rind of this soft cheese gives it a bold, funky roasted nut character

Paired with: Pickled Fennel and Taralli – contains **Gluten**

7 PAWLET (UP,C, VR) []

Woodlawn Creamery, Vermont, West Pawlet

Supple, pudgy and buttery with a little dash of funk from the washed rind

Paired with: Sauerkraut (GF)

All our dishes contain milk! (GF) indicates GLUTEN FREE pairing.

Key: (P) Pasteurised, (UP) Unpasteurised, (T) Thermised,
(VR) Vegetarian Rennet; Milk: (C) Cows' (G) Goats' (S) Sheep's'

All our UP cheeses are aged for a minimum of 60 days to conform with federal and state law

8 CASPIAN (UP, C) []

Jasper Hill Farm, Vermont, Greensboro

A Savoie-inspired tomme style. A perfect meet-cute of fresh yogurty core and savory, mushroomy rind.

Paired with: Pear Mostarda (GF)

9 BIG DILL PICKLES []

A pickle of real substance provides the perfect counterpoint to all that cheese. (GF)

SAGE PLATES - 6.95



10 BAYLEY HAZEN BLUE (UP,C) []

Jasper Hill Farm, Vermont, Greensboro

This soft, dense Vermont blue strikes the perfect balance of sweet, savory and creamy.

Paired with: Chocolate Brownie - contains Egg, Gluten

11 HOOTENANNY (P,G,VR) []

Goat Rodeo Farm & Dairy, Pennsylvania, Pittsburgh

Sweet, floral and nutty goat milk gouda with caramel notes.

Paired with: Maple caramel popcorn (GF)

12 REVERIE (UP,C) []

Parish Hill Creamery, Vermont, Westminster

A firm and sweet Alpine style with a brown butter and toasted hazelnut finish.

Paired with: Roasted garlic cloves (GF)

13 HUMBOLDT FOG (P,G,VR) []

Cypress Grove, California, Arcata

Fresh, citrusy and soft with a crumbly texture and a striking ash line through its core.

Paired with: Savory seed brittle
- contains Egg, Soy, Sesame, Gluten

14 STREET CHED (P,C,VR) []

Urban Stead, Ohio, Cincinnati

An English-style cheddar aged in cloth for 16 months until it develops a sharp but savory flavor.

Paired with: Apple Butter Crumble - contains Gluten

15 WHALEDAL (P,C) []

Mystic Cheese, Connecticut, Groton

A nod to Pick & Cheese's British roots from this crumbly and zesty firm cheese made in the Yorkshire Dales style.

Paired with: Lemon Curd (GF) - contains Egg

16 LADY EDISON COUNTRY HAM []

North Carolina, Chapel Hill

Sustainably raised hogs, long-aged for complexity make the most perfect slices of country ham.

TEAL PLATES - 7.85



17 SHAKERAG BLUE (P,C) []

Sequatchie Cove, Tennessee, Sequatchie

Powerful and complex blue, wrapped in Chatanooga Whiskey-soaked fig leaves for a boozy hit.

Paired with: Honey Butter (GF)

18 OMA (P,C) []

Von Trapp Farmstead, Vermont, Waitsfield

Soft washed rind cheese with a gentle funk and peanut-y flavor.

Paired with: Spiced Peanut (GF) - contains Peanuts

19 ST. STEPHEN (P,C) []

Four Fat Fowl, New York, Stephentown

Triple cream-style made with rich and buttery Jersey milk for the perfect clotted cream texture.

Paired with: Raspberry & Rose Conserve (GF)

20 SHEPHERDS HOPE (P,S,VR) []

Shepherds Way Farm, Minnesota, Nerstrand

A delicate and yogurty fresh sheeps cheese with a soft crumbly texture.

Paired with: Pea, Mint and Scallion Pesto (GF)

21 BRESAOLA []

Larchmont Charcuterie, New York, Larchmont

A rich and savory beef prosciutto with just a hint of smoke.

Paired with: Pickled Fennel (GF)

22 CAYUGA BLUE (P,G,VR) []

Lively Run Goat Dairy, New York, Interlaken

An unusual goat milk blue cheese. Expect hints of malted milk and cocoa, balanced by a savory complexity.

Paired with: Brandied Cherries (GF) - contains Alcohol

PLUM PLATES - 8.65



23 PIPE DREAMS BUCHE (P,G,VR) []

Pipe Dreams Fromage, Pennsylvania, Greencastle

Ash-coated goats cheese log with delicious fresh, zesty finish and crumbly centre.

Paired with: Shortbread and Rosemary Honey
- contains Gluten

24 TRUFFLED PEGGY (P,C) []

Churchtown Dairy, New York, Hudson

We slice open a perfectly ripe camembert-syle Peggy from Churchtown dairy and sandwich a layer of black truffle and cream cheese. Deep, rich & indulgent.

Paired with: Potato Crisps (GF)

