



TROLLEY SQUARE

CHEESE & CHARCUTERIE BOARD \$24

cheeses

moody blue

cow milk, classic blue, creamy with a subtle smoky flavor, hints of roasted nuts and coffee

purple haze

goat milk, lavender and hand-harvested fennel pollen, subtly sweet with tangy brightness

comté

unpasteurized cow milk alpine cheese, hard but flexible with mild and slightly sweet flavor

charcuterie

prosciutto

18 month aged

calabrese salami

spicy pork

speck

smoked and aged

accompaniments

spiced pear jam | caramel | pecans |
mustard | pickled carrots |
crostini | fruits