


THE MUSE



CHEESE

Red Wax Hoop Cheddar

mild, slightly salty cheese with a rubbery texture when young which becomes sharp and crumbly if allowed to age

Hot Wasabi Horseradish Cheddar

blend of aged cheddar tantalizing horseradish, and the distinct flavor of wasabi

Brie

originated in Seine-et-Marne, France, and is a soft farmhouse cheese. The flavor of brie is rich, buttery, fruity, and increasingly earthy with age

Cherry Cheddar

handcrafted White Cheddar with bursts of sweet & tangy Door County Cherries, straight from Wisconsin

Manchego

mild zesty taste with rich, nutty, slightly salty finish

Apple Smoked Gouda

all-natural smoked cheese, not a processed cheese like most smoked Gouda. Our Gouda is smoked naturally, with no liquid-smoked flavoring

Holy Trinity Melange Gouda

handcrafted traditional Dutch Gouda that is made from farmstead-fresh, raw, cow's milk. This aromatic gouda is made with celery, bell pepper and onion

Cypress

made with a variety of olives, Calabrian Chilis, basil, tomato, and dill giving you fresh, earthy, and herbaceous flavors

Stilton with Lemon Zest

founded in 1912 as a farmer's co-operative, they use milk used from farms in the UK to make into White Stilton, ready at a few weeks old, it is mild and creamy and is perfect for blending with dried fruit

Purple Moon Cheddar Cuts

Red Wine-Soaked Cheddar

Purple Haze Goat Cheese

distinct and unexpected marriage of lavender and hand-harvested wild fennel pollen makes Purple Haze utterly addictive—and unforgettable

MEAT

Black Pepper Salami

delectable delicacy is a type of Italian dry-cured pork that is seasoned with a blend of spices and then aged to perfection

Soppressata

includes flavors such as salt, peppercorns, chile peppers, cinnamon, and rosemary

Genoa Salami

made with pork, wine, garlic, salt, and pepper. It has a tangy fermented flavor and is one of the more popular varieties of salami in the US

Cantimpalo Chorizo

made from fresh white and pork meats that are seasoned with salt and paprika as basic ingredients, garlic and various spices such as oregano are added

Hot Capicola

delectable delicacy is a type of Italian dry-cured pork that is seasoned with a blend of spices and then aged to perfection

Mezcal and Lime Uncured Salami

Brooklyn Cured Pork Salami with Mezcal and Lime has won national awards for good reason, flavor profile is smoky with lime, coriander (cilantro), and garlic. Mezcal is an agave spirit made with the roasted hearts of the agave plant.