



A GRILLED CHEESE MENU INSPIRED BY OUR NEIGHBORHOOD

Cheddar & Mozzarella • Brioche with tomato soup	8
Gruyere • Pickled and caramelized onions on rye with Napa cabbage-caraway slaw	8
Manchego & Ricotta • Minted eggplant and capers on multigrain with green salad and pickled golden raisins	9
Gouda • Black bean hummus, guava jam, pickled jalapenos on brioche with green salad and jalapeno vinaigrette	10
Arahovas Feta • Ajvar roasted red pepper spread and dill open-face on focaccia with green salad and olive vinaigrette	10
Fontina Val d'Aosta • Marinated mushrooms and basil pesto open-face on focaccia with green salad and toasted pine nuts	11
Great Hill Blue • Prune jam and fresh pear on cranberry-walnut bread with green salad and pickled blueberries	11
Egg & Cheese • Ricotta, gruyere crisp, thyme, maple hot sauce on brioche	5

CHEESE - 6 each

Leonora - pasteurized goat - fresh, cakey white, zingy (Spain)
Salva Cremasco - raw cow - aromatic, earthy, mushroomy (Italy)
Landaff - raw cow - semi-firm, tangy, buttery texture (NH, USA)
Ewephoria - pasteurized sheep - butterscotch sweet, nutty gouda (Holland)
Fourme d'Ambert - cow - soft, creamy and mild blue with slightly nutty finish (France)

SIDES

Tomato Soup	7
Kitchen Sink Salad	9
Miso-Mustard Pickles	5
Napa Cabbage Slaw	4
Curried Pumpkin Seeds	4
Lemon Corriander Olives	5

Cash only, for now

Sandwiches start at 11am on weekdays. The Egg and Cheese starts at 9am on weekends, with the rest of the sandwiches starting at 11am.