





### GRILLED

All sandwiches are served with Covered Bridge kettle Chips or Salad.

VALLEY THUNDER 'Valley Thunder' (12 MONTH) cheddar, Bubbe's brisket and baked macaroni & (our) cheese – 8.75

SOMERSET 'Somerset' (12-18 MONTH) cured ham, cornichon pickles and whole grain mustard – 8.75

SHEPHERD CLASSIC The "classic" grilled cheese made with three Valley Shepherd cheeses (3 MONTH) and nothing else (v) - 7.25

MELTER SKELTER VSC 'Melter Skelter' (з момтн) Raclette style cheese, pickled green tomatoes, jalapeño, BBQ potato chips, and watercress (v) – 8.50

GOAT CRÈME VSC Goat Crème (PASTRZD), smoked salmon, balsamic pickled red onion, watercress – 8.25

**BRIELLE** Brie (PASTRZD), cranberry chutney, caramelized onions, and pine nuts on brioche (v) – 8.25

LIL' SHEPHERD Kid Sandwich. Yellow cheddar (PASTRZD) on brioche – 6.00

ASK ABOUT OUR PASTEURIZED & GLUTEN FREE OPTIONS –
(V) VEGETERIAN, (VG) VEGAN

### **NOT GRILLED**

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GOAT & BEETS Goat Crème (PASTRZD) Brooklyn Brine fennel beets, local honey, caramelized walnuts, arugula, home made organic raspberry vinaigrette – 8.50

**FRESH MOZZ** Our house-made fresh mozzarella (PASTRZD) on baguette with roasted Jersey tomatoes (v) - 8.50 add prosciutto -9.00

# CRAFT BEER DRAFT

16oz Pints – Pitchers – 64oz Growlers FLIGHTS + SEASONAL SELECTIONS ON OUR BOARD

### NATURAL WINES

BY THE BOTTLE OR GLASS. SEE OUR BOARD.

# KRAFT

## SIDES

ROASTED FENNEL AND TOMATO SOUP (v, vg) 8 oz. – 3.50

KALE & FENNEL COLESLAW (v) - 2.00

#### EXTRAS

TOMATO85
BACON 1.50
GRILLED IN DUCK FAT 1.00
GRILLED IN BACON FAT75
GARLIC RUB85
ROAST GARLIC 1.25
ROAST CHICKEN BREAST 2.00
ROAST TOMATO 1.50
TRUFFLE OIL 1.50

### COFFEE

by La Colombe

ESPRESSO • AMERICANO • AU LAIT • CAPPUCCINO MACCHIATO • LATTE • CORTADO • CAFÉ BOMBON BREWED REGULAR • BREWED DECAF Hot or Iced ~ Skim, Soy or Whole Milk



VALLEY SHEPHERD - CREAMERY -

Milking almost seven hundred dairy animals in Long valley (Morris County) New Jersey, Valley Shepherd Creamery hand crafts small batches of farmstead cheese from our sheep, goat and cow milk. Aged for three to twenty four months, our cheese is not distributed nor sold to big name food stores. Instead, we market directly at many greenmarkets to discerning NJ, Philly and NYC chefs and at our creamery owned stores.

