

CHEESE FLIGHTS

Served with fresh bread and grapes

MILD + MELLOW | \$15

SAINT ANGEL | Cow milk, France. Silky, decadent, triple cream
 WENSLEYDALE WITH LEMON AND HONEY | Cow's Milk, UK. Lemon, honey, sweet
 PURPLE HAZE | Goat milk, CA. Lavender, fennel pollen, fluffy
 BARBER'S 1833 VINTAGE CHEDDAR | Cow milk, UK. Rich, savory, tangy
 MIDNIGHT MOON | Goat milk, CA. Sassy, brown butter, butterscotch

BOLD + BEAUTIFUL | \$15

RED DEVIL | Cow milk, Switzerland. Nutty, creamy, slight funk
 VLASKAAS | Cow milk, Holland. Silky, sharp, nutty
 PATA CABRA | Goat Cheese, Spain. Pungent, earthy, tangy
 RED DRAGON | Cow milk, Wales. Brown ale, mustard seeds, piquancy
 EWE CALF to be KIDDING ME | Cow / Sheep / Goat milk, WI. Creamy, earthy, zippy

CHARCUTERIE | \$3

Wine-cured Salami
 Spicy Calabrese Salami
 Soppressata

ACCOMPANIMENTS | \$2

Cornichon Pickles
 Olives
 Dark Chocolate

SPREADS | \$2

Fig Spread
 Whole Grain Mustard
 Blenheim Apricot Jam
 Blackberry Walnut Jam
 Honeycomb | \$3

BREADS | \$2

Baguette
 Raincoast Crisps (GF)

NUTS | \$3

Marcona Almonds
 Candied Walnuts

PIZZA

Our pizza dough is **VEGAN**

CAULIFLOWER crust available upon request | + \$3

VEGAN cheese available upon request | + \$3

RED SAUCE made with San Marzano tomatoes

MARGHERITA | \$14

buffalo mozzarella, parmesan, fresh basil & extra virgin olive oil
 • pair with our Grenache •

NOT YOUR AVERAGE PEPPERONI | \$14

ricotta dollops, buffalo mozzarella, cremmonelli pepperoni & goat horn peppers
 • pair with our Cabernet Sauvignon •

GARLIC OLIVE OIL

SANTORINI | \$15

kalamata olives, goat horn peppers, roasted artichoke hearts, mozzarella & feta
 • pair with our Rosé of Pinot Noir •

SINATRA | \$15

mozzarella, oregano, crumbled sausage, topped with fresh basil, shaved fennel,
 & honey drizzle
 • pair with our Merlot •

GET FIGGY WITH IT | \$16

fig spread, prosciutto, mozzarella, topped with arugula, balsamic & goat cheese
 • pair with our FourPlay •

Thank you for sipping at Carruth Cellars!

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