

mignon.

we're passionate about offering a rotating menu of some of the best cheeses from around the globe. our menu changes often, and we hope that the selections are the start of a beautiful conversation with one of our expert fromagers

all cheeses are \$5 each

**goat**

tomette de chevre • france

kunik • new york

**sheep**

torta de la serena • spain

**cow**

challerhocker • switzerland

hudson red • cow

**buffalo**

casatica • italy

**blue**

bleu de basque • spain

accompaniments

marinated olives \$5

marcona almonds \$4

assorted dried farmers market fruits \$3

**Charcuterie**

Jamon Serrano \$6

Proscuitto \$7

**Tartines**

Prosciutto with Fig Mascarpone \$8

Jamon with Sun Dried Tomato and Sweet Peppers \$8

Goat Cheese and Arugula \$7

**Desserts**

Mascarpone with Fruit \$8

Honey Ricotta Crostini with Toasted Nuts \$6