

NEWPORT VINEYARDS

LOCALLY SOURCED. FARM-FRESH. FROM-SCRATCH.

CHEESE MENU

PREMIER SELECTION OF LOCAL CHEESES: CHOOSE 3 FOR 24 | 5 FOR 30

Served with seasonal fruits, spiced nuts, vineyard jam, local honey, Taproot spent grain crackers

GF crackers 3 | extra crackers 3 | add grilled bread 3

see cheese choices + descriptions below | In order to preserve the quality of the cheese, we do cut each piece to order. Please allow for additional time.

BLOOMY

St. Stephen - Four Fat Fowl, NY | Pasteurized Cow's milk triple cream; buttery, silky, earthy.

Hudson Valley Camembert - Old Chatham Creamery, NY | Pasteurized Cow's, Sheep's, Goat's milk + cream; rich, buttery, creamy texture with a mild, earthy flavor and a bloomy rind.

FIRM

Tumbleweed Cheddar - 5-Spoke Creamery, NY | Raw Cow's milk; delicately fruity, curdy texture, brothy, brown-butter aromas.

Aged Bloomsday - Cato Corner Farm, CT | Raw Cow's milk; a sharp bite balanced by a touch of sweetness.

RUSTIC

Womanchego - Cato Corner Farm, CT | Raw Cow's milk; earthy, mild with hints of fruit, nut.

Harvest Moon - 5-Spoke Creamery, NY | Raw Cow's milk; an orange-hued cheese, pronounced butterscotch notes.

FUNKY + BLUE

Sweet Pea - Round Table Farm, MA | Raw Cow's milk; a bright, springy taleggio-style cheese with an earthy rind.

Bay Blue - Point Reyes Farmstead, CA | Pasteurized Cow's milk; a fudge-like texture, zesty hint of cracked black pepper.