



FEATURED VERITAS CHEESES & MEATS

CHEESE & MEAT COMBO PLATES

Our Combo Plates are designed for ease of ordering. Each is served with Apples, Grapes and Assorted Crackers. You may add on any of our Cheeses, Meats and/or Sides at regular price.

13.5 The Basic – Barber's 1833 Vintage Cheddar, Gouda Lekker and Molinari Salami Toscana.

16.5 The Texan – Veldhuizen Basque Blue, Wenzel Smoked Gruyère and Jagerwurst.

16.75 Moo, Oink, Burp! – Barbers Cheddar (Moo), Italian Hot Salami (Oink), Saison Beer (BUUUUURP!) repeat. (Served with the Saison Belgian Farmhouse Ale- DELICIOUS!) **7.75** sans beer.

18.5 The Italian – Asiago Pressato, Pecorino Pepato Fresco, and Prosciutto di Parma.

20 The H. Williams – Goat Log with Fresh Herbs, Cotswold, Belletoile, Bison Habenero/Cheese Summer Sausage, SB Spanish Secco Chorizo.

20 The Frenchie – Belletoile, Comté Gruyere, Blue d'Auvergne and SB Rosette de Lyon.

20.5 The Spaniard – Drunken Goat, Manchego DO, Mahon Curado DO, and Secco Chorizo

25 The Sharat - Jagerwurst, Tuscan Salami, Duck Breast, Pepperoni, Secco Chorizo.

27 The Eddie – (No Cheeses- all protein) SB Rosette de Lyon, SB Spanish Secco Chorizo, La Bresse Farms Smoked Duck Breast, Bison Habenero/Cheese Summer Sausage and Marcona Almonds (Mary's Gone Gluten Free Crackers available upon request.) Paleo diet friendly (Paired with Omission- gluten free beer).

40 The Brooks – Belletoile, Dallas Goat Log, Barber's 1833 English Vintage Cheddar, Bleu d'Auvergne, La Bresse Farms Smoked Duck Breast, Prosciutto, Olives and Marcona Almonds.

50 Big Night (Groups of 6 or more) – Veldhuizen Basque Blue, Wenzel Smoked Gruyere, Dallas Goat Log, Gouda Lekker, Belletoile, Comté Gruyere, Asiago Pressato, Barber's 1833 English Vintage Cheddar, Jagerwurst, Molinari Salami Toscana and Smoked Duck. Also comes with Cornichons and Olives.

CHEESES

R – Raw Milk / P – Pasteurized Milk

6.75 Veldhuizen Farms: Veldhuizen Bosque Blue (R)– Dublin, Texas, cow's milk blue cheese, creamy yet crumbly texture, aged 5 to 6 months in its own special cave, rich and mellow flavor, similar to Stilton. PUNGENT!!

DALLAS MOZZARELLA CHEESE COMPANY – Founded in 1982 by Paula Lambert, the DMC Company is among the TEXAS most celebrated and awarded Cheese companies in America, having won over TWENTY First Place Prizes at the American Cheese Society Championships!

6.5 Goat Log with Fresh Herbs (P) - A Dallas classic! Hand churned with wonderful old-fashioned, slightly soured taste.

WENZEL LONESTAR MEAT COMPANY – Situated in tiny Hamilton, Texas, this outfit makes award-winning meats and cheeses.

5.25 Smoked Gruyère (P) – This smooth Texas Gruyère has a rich, smoky flavor.

CALIFORNIA

5.75 Cypress Grove Sgt Pepper (P) – Arcada, California, soft goat cheese combined with exotic spices and pepper threads

5.75 Cypress Grove Purple Haze (P) – Arcada, California, soft goat cheese flavored with lavender and wild fennel pollen.

ENGLAND

4.75 Cotswold (P) – This 'pub cheese' is a Double Gloucester to which Chives and Onions have been added. The Cheese itself is somewhat Cheddar-like in appearance and taste; the Chives and Onions enhance the flavor profile. Try with a Full-Bodied Red or an English Ale.

4.75 Barber's 1833 English Vintage Cheddar (P) – Aged at least 24 months, this cheddar has refined notes of sweetness to balance out its tangy sharpness.

FRANCE

4.50 Pyrenees Green Peppercorn (P) - quite mild with a fresh, lactic, yogurt-like taste and is very similar to Doux de Montagne. Beneath its black wax rind lies a pale-white interior dotted with small holes and unevenly distributed chopped green peppercorns, adding a fresh, peppery bite to this mellow, buttery cheese.

4.75 Bleu d'Auvergne AOC (P) – From the Auvergne region in south-central of France, cow's milk blue, pasteurized, slightly tart and salty, sweet and crumbly. Try this mild blue on an apple slice with a drizzle of honey.

5 Comté Gruyere AOC (R) – From the Jura Mountains in eastern France, this cheese is made only with summer milk and is aged 14 months. One of the world's great cheeses.

5.75 Belletoile (P) – From Lorraine on the German border, the name means 'beautiful star'. It is a soft-ripened cow's milk triple cream with a rich, creamy, buttery flavor. This is the first triple cream cheese to be exported to the US.

HOLLAND

4.75 Gouda Lekker (P) – In English, "Lekker" translates to "delicious"...and this mature Gouda certainly is! Aged for six months, this cheese has a delicate, full and creamy taste that pairs well with darn near everything!

ITALY

4.75 Asiago Pressato DOP (R) -- This young Asiago governed by the Italian DOP system has a semi-firm and creamy taste. Fresh, fruit and grassy, the name is derived from the way the cheese is 'pressed' during production.

4.5 Pecorino Pepato Fresco (P) – Sicily, Italy, Sheep's milk flavored with peppercorns, salty yet mild flavor.

SPAIN

5.5 Manchego DO Valdehiero (R) -- The production of this Raw Milk Manchego is governed by both the Spanish DO system and the European PDO system. Semi-soft and rich with a mild nutty flavor, the raw milk plus the 12 months of aging adds to the noticeable complexity. Premium!

5.25 Mahon Curado D.O. (P) – Island of Balearic, Spain, cow's milk cheese, aged at least 5 months, semi soft yellowish orange rind.

5.5 Drunken Goat DO (P) – Fernando endorses this cheese! From Murcia in eastern Spain, this cheese is cured with red wine. Semi-soft, sweet and buttery with notes of nuts, this is made for red wine

MEATS

TEXAS

WENZEL LONESTAR MEAT COMPANY – Situated in tiny Hamilton, Texas, this outfit has won multiple awards at the Texas Association of Meat Processors Convention for its Meats.

4.75 Jagerwurst - This well-herbed, smoked, German-styled Sausage bursts with flavor!

4.75 Bison Habanero/Cheese Summer Sausage – The name of the product says it all. Wow!

CALIFORNIA

4.75 Molinari Salami Toscana – Made in the traditional Tuscan style, this tangy Pork and Beef Salami is a crowd pleaser!

4.5 Molinari Pepperoni – San Francisco, California – coarse chopped pork, dried with a spicy, hot flavor.

4.75 Molinari Hot Italian Dry Salami – San Francisco, California, spicy, calebrese style 100% pork salami, flavored with cracked chilis and cayenne pepper.

NEW YORK

SALUMERIA BIELLESE - Founded in 1925 by Italian immigrants from the Province of Biella, Salumeria Biellese is widely regarded as one of the very finest artisanal makers of Italian-styled salumi in the United States. Part of the reason SB products are so quality is the quality of the pork; only Berkshire pork is used.

6.25 SB Rosette de Lyon – This is made in the style of the most famous of the French *saucisson sec*. Red wine gives it its distinctive kick.

6.25 SB Spanish Secco Chorizo – Fine ground Berkshire pork produced in the Spanish-style with lot of hot pepper and paprika!

6.75 La Bresse Farms Smoked Duck Breast – From La Bresse Farms in New York, we thinly slice this delicacy to order. Pair it with a Pinot Noir.

ITALY

8.75 Prosciutto di Parma – Four ingredients are necessary for the production of Prosciutto di Parma: Italian Pigs; Sea Salt; Air; and Time! This product is

extra rich because the producer, Numero Uno, feeds its pigs a special diet of Reggiano Whey for 4 months!

Salty and Savory Sides

- 4.5 **Mixed Tapas Olives**
- 4.5 **Marcona Almonds**
- 3 **Cornichons**
- 2.25 **Zip Code Honey**
- 2.75 **Zip Code Honeycomb Honey**

FEATURED VERITAS CHOCOLATES

WISEMAN HOUSE CHOCOLATES

Kevin Wenzel of Wiseman House Chocolates in Hico, Texas is among the most decorated Chocolatiers in Texas. His Gran Saman and Wild Woman Truffles have both won First Place in the Professional Division of the Austin Chocolate Festival. Kevin's Truffles were also the only Texas Truffle served at the Texas Presidential Black Tie and Boots Inaugural Ball during President Obama's Inaugural Week.

3.5 Almond Toffee – We can say with a straight face and without exaggerating that this is the finest Almond Toffee on Earth. On Earth!

2.5 Mocha Crunch – This blend of Belgian Dark Chocolate and Roasted Columbian Coffee has been a Veritas Staple since Day 1. Try with a Red Zin or one of our by-the-glass Ports.

2.5 Love Potion Truffle – Dark Belgian Chocolate Ganache flavored with Cinnamon and Chipotle Pepper. It is dipped in Milk Chocolate and marked with 24 Karat Gold.

2.5 Gran Saman Truffle – Venezuelan Single Origin Dark Chocolate Ganache dipped in Dark Chocolate and marked with a Silver dot. 70% Cocoa.

2.5 Wild Woman Truffle – Belgian dark chocolate ganache dipped in dark chocolate then hand-drizzled with dark chocolate for decoration.

2.5 Texas Pecan Truffle – Milk chocolate ganache blended with native Texas pecans and dipped in milk chocolate. Marked with crushed Texas Pecans.