

Oxbow Cheese & Wine Merchant

Wine Bar Menu

10/1/2011

Small Bites

Mixed Olives - Our own blend of olives marinated by our cheese mongers

4.50

Miller Farm Almonds - Locally grown almonds, lightly roasted and salted

4.50

Turkish Antep Pistachios - Heirloom variety, lightly roasted and salted

6

Duck Rilette - Cornichons, Dijon grain mustard

10

Plates

All plates are served with 1/3 sliced baguette, additional bread may be purchased for \$1 per 1/3 baguette

Italian Plate - Italian style salami, Piave, Robiola, preserves

15

Spanish Plate - Serrano Ham, Garrotxa, Manchego, membrillo

15

Artisanal Cheese Board - 3 select cheeses, fresh seasonal fruit, dried fruit, almonds

20

Charcuterie Board - Prosciutto, Salami, Pate, cornichons, grain mustard, olives

20

Small Burrata Plate - Burrata, olive oil, sea salt, pepper

8

Large Burrata Plate - Burrata, olive oil, sea salt, pepper

14

Cowgirl Creamery's Mt. Tam Plate - 1/2 Mt. Tam Triple Cream, dried fruit, almonds

14

Sandwiches

Ham and Cheese - Prosciutto Cotto, Brie, apricot red pepper jelly

8

No. 12 - Salami, Prosciutto, Point Reyes's Toma, roasted garlic, grain mustard aioli

8