

Savory Accompaniments

Select a minimum of 4



Local Crisp 'n' Co Savory Pickled Mushrooms

Matiz Organic Marcona Almonds

Three Little Pigs Cornichons

Stuffed Grape Leaves

Three Little Pigs Whole Grain Mustard

Coro Salamis: Classic salami, finocchiona, Hot Sopressata, Lemongrass

Peppadew Peppers

Hellenic Farms Vegan Fig Salami: Tikka Masala Onion, Pistachio Cinnamon, and Almond Black Pepper

Colameco's Primo Naturale Prosciutto

Seasonal Veggies: Snap peas, radish, sweet mini peppers, cucumber, carrots, shaved beets



Sweet Accompaniments

Select a minimum of 2-4

Honey

Locally made honey from Brandywine Bee Company or Swarmbustin' Honey

Seasonal Fruits

Fresh berries, apples and grapes

Spreads

Linden Dale Farmstead Goat Caramel Sauce

Small Batch Preserves: Hot Pepper, Blueberry Basil, Balsamic Strawberry, Heirloom Tomato Spread

Just Date Organic Date Syrup

Divina Fig Spreads

Eat This Yum! Spreads



Spring is here!
2023



Your guide to customizing a spring inspired cheeseboard!

We want to see your cheeseboards!



#harvestmarket



Springtime

Serving Tips

How much cheese?

1 oz per cheese per person. For example, for a selection of 5 cheeses to serve 6 guests, you'll want about 2 lbs of cheese total, or about 1/3 lb of cheese per person.

Choose from a range of:

- Flavor profiles (meaty, brothy, sharp, nutty, buttery, creamy, fruity, boozy, earthy, vegetal, gamey)
- Milk types (sheep, cow, goat)
- Style and Age (fresh and bright, soft-ripened wrinkly rind, bloomy rind, washed rind, semi-firm, hard, blue)



Cheese: Select a minimum of 5

Fresh & Soft Aged

(flavor profiles of butter, cream, roasted brassicas, citrus)

- Linden Dale Chevre in Honey, Chive, Cranberry and Lavender
- Merry Goat Round by FireFly Farms, MD
- Hummingbird by The Farm at Doe Run, PA
- Bonne Bouche, Bijou, or Cremont by Vermont Creamery
- Champlain Valley Organic Triple Cream by Champlain Valley Creamery, VT
- Noblette by Calkins Creamery, PA
- Nimbus 8oz Triple Cream Camembert from Chaseholm Creamery in Upstate New York
- English Cream Reblochon-style by The Farm at Doe Run
- Origin Camembert, made with local PA grass fed A2 milk
- Valbreso 100% Sheep milk Feta

Washed Rind

(flavor profiles of broth, meat, bacon, booze)

- Fat Cat by Birchrun Hills, PA
- Red Cat by Birchrun Hills, PA
- Bamboozle by Goat Rodeo, PA

Semi-Hard & Hard

(flavor profiles of roasted nuts, salted caramel, browned butter, toasted bread)

- Hillacres Pride assorted farmstead raw cow milk cheeses
- Wild Rosemary & Hootenanny by Goat Rodeo, PA
- Batch #44 by The Farm at Doe Run, a variation on St. Malachi, made with 50% goat milk and 50% sheep milk
- Linden Dale Caprino Romano, a farmstead goat milk Romano-style, aged 18-36 months
- Linden Dale Goat Gouda, aged 10-24 months
- Italian Provolone Piccante
- Italian Pecorino Tartufo
- Swiss Alpine Alp Blossom Blumenkase
- Wild Rosemary goat/cow by Goat Rodeo, PA

Blue

(flavor profiles of sweet cream and pepper, grass and licorice)

- Birchrun Hills Blue by Birchrun Hills Farm, PA
- Roquefort, France
- Point Reyes Original Blue by Point Reyes Farmstead Cheese Co.
- Moody Blue, Roth Kase, Wisconsin



Grains & Crunchy Vehicles

Select 2-3.

Fresh Baked Rosemary Focaccia

Traditional Baguette

Firehook Rosemary or Sea Salt Crackers

Turk Lavas Turkish Flatbread Thin Crackers

Le Pain De Fleurs Organic Chestnut Crispbread

Artisan Tropic Plantain/Cassava Chips

Flackers Flax Crackers

Brad's Veggie Flats/Crisps