

Savory Accompaniments

Select a minimum of 4

Matiz Organic Marcona Almonds

Three Little Pigs Cornichons

Local PA Whisky Hollow Tangy Maple Mustard

Three Little Pigs Whole Grain Mustard

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

Et Oliva Fig & Olive Tapenades & Red Pepper Walnut Ezme

Seasonal Veggies: Snap Peas, Radicchio, kale, radish, carrots, and shaved beets



Sweet Accompaniments

Select a minimum of 2-4

Honey

Locally made honey from Brandywine Bee Company or Swarbustin' Honey

Seasonal Fruits

Fresh berries, apples, grapes

Spreads

Linden Dale Farmstead Goat Caramel Sauce

Small Batch Preserves

Just Date Organic Date Syrup

Divina Fig Spreads

Eat This Yum! Spreads

HARVEST MARKET



YOUR COMMUNITY GROCER

Hello Spring!
2024



Your guide to customizing a spring inspired cheeseboard!

We want to see your cheeseboards!

✦ #harvestmarket ✦



Spring 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 Laughing Lindy or Chevre in Honey, Chive, Cranberry & Lavender
- Nancy's Camembert by Old Chatham Creamery, Upstate NY
- Hummingbird by the Farm at Doe Run, PA
- Noblette by Calkins Creamery, PA
- Nimbus 8oz Triple Cream Camembert from Chaseholm Creamery in Upstate New York
- Maverick Vegan Camembert by Bandit Vegan Creamery, Philadelphia
- Old Chatham New Moon Goat Brie
- Truffle Tremor Goat Cheese by Cypress Grove Creamery, CA
- Fig and Honey Chevre by LaClare Farms, WI

Washed Rind

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

- Fat Cat & Red Cat by Birchrun Hills, PA
- St Albans by Vermont Creamery
- "Batch 45" Trappist-style by The Farm at Doe Run, PA
- Tussey Mountain Raclette-style by Clover Creek Cheese, PA
- Fromager d'Affinois Le Campagnier
- Bamboozle Cow/Goat by Goat Rodeo, PA

Semi-Hard & Hard

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

- Grateful Ched Barleywine Beer-Soaked Aged Cheddar by Clover Creek Cheese, PA
- Wild Rosemary & Hootenanny by Goat Rodeo, PA
- Batch 52" Basque-style Sheep Milk Tomme, St Malachi and Seven Sisters by The Farm at Doe Run, PA
- Linden Dale Caprino Romano, a farmstead goat milk Romano-style, aged 18-36 months & Goat Gouda, aged 10-24 months
- Oldwick Shepherd Cave-Aged Raw Sheep by Valley Shepherd Creamery, NJ
- Beecher's Handmade 4 Year-Aged Cheddar, Seattle, WA
- Somerdale Cooper's Hill Double Gloucester with Chives and Onion
- Sartori Rosemary Asiago and Bellavitano Merlot

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 or Bay Blue by Point Reyes Farmstead Cheese Co.
- PDO British Stilton
- Rogue Smokey by Rogue Creamery, OR
- Castello Double Cream Blue from Denmark
- Cambozola "Camembert/Gorgonzola Hybrid" from Germany



Grains & Crunchy Vehicles Select 2-3.

Cranberry Almond or Fig Thyme Maine Crisp
Buckwheat Crackers

Traditional Baguette

Firehook Rosemary or Sea Salt Crackers

Good Chips' Yacon/Beet Chips

Le Pain De Fleurs Organic Chestnut Crispbread

Flackers Flax Crackers