

**BUTTER & DAIRY****Butter**

<b><u>Beurre d'Isigny Salted Butter Basket</u></b> (cow, France) – (8 oz)	8.99/ea
<b><u>Nordic Creamery Garlic Basil Butter</u></b> (cow, USA) – (8 oz)	6.99/ea
<b><u>Nordic Creamery Cinnamon Sugar Butter</u></b> (cow, USA) – (8 oz)	6.99/ea
<b><u>President Bars – salted</u></b> (cow, France) – (7 oz)	5.99/ea
<b><u>Delitia Reggiano Butter di Parma</u></b> (cow, Italy) – (8 oz)	8.99/ea
<b><u>English Clotted Cream</u></b> (cow, UK) – (6 oz)	7.99/ea

**Fromage Blanc & Frais**

<b><u>Edgewood Creamery Milk &amp; Honey</u></b> (cow, USA) – Soft, spreadable, lightly sweetened (8 oz)	6.99/ea
<b><u>Edgewood Creamery Pumpkin Spice</u></b> (cow, USA) – Soft, spreadable, lightly sweetened (8 oz)	6.99/ea
<b><u>Gjetost</u></b> (cow + goat, Norway) – Iconic Norwegian “brown cheese”, firm block, sweet caramel (8.8 oz)	9.99/ea
<b><u>Velvet Honey Bees</u></b> (cow, USA) – We’re hooked! This honey butter is creamy, sweet & blended with vanilla & cream. We love it with practically anything – try on toast, fruit, or mixed in coffee and yogurt. (8 oz)	11.59/ea

**CHEESE****Fresh Cheese**

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<b><u>Burrata</u></b> (cow, USA) – soft mozzarella ball with a creamy, flowing filling (4- 2 oz balls)	8.99/ea
<b><u>Brun-Uusto “Bread” Cheese – Plain</u></b> (cow, USA) – Buttery, salty, Finnish style squeaky cheese for grilling or pan frying. Try with jam for a great sweet snack or dipped in marinara! (size varies, 7-10 oz)	14.98/lb
<b><u>Fresh &amp; Flavored Chevre</u></b>	
<b><u>La Clare Family Farm</u></b> (goat, USA) – Artisan, farmstead fresh goat cheese, smooth, tangy, spreadable & crumbly (4 oz) <i>available in Plain, Blueberry Vanilla, Everything Bagel, Cinnamon Chevre, Maple Bourbon &amp; Honey</i>	4.99/ea
<b><u>Purple Haze</u></b> (goat, USA) – Fresh, tangy, crumbly, spreadable goat cheese from Cypress Grove with lavender & fennel pollen. A perfect match for an IPA or a crisp white wine! (4 oz)	8.49/ea

**Curds**

<b><u>Clockshadow Creamery Cajun Curds</u></b> (cow, USA) – Buttery, slightly tangy, smoky & perfectly snackable	10.98/lb
<b><u>Hemme Brothers Curds</u></b> (cow, USA) – Firm, tangy, snackable farmstead curds made in Missouri (10 oz bag) <i>available in Plain &amp; Jalapeno-Habanero</i>	7.99/ea
<i>Applewood Smoked</i>	8.99/ea

**Feta**

<b><u>Meredith Dairy Marinated Style Feta</u></b> (sheep + goat, Australia) – Absolutely incredible! Soft & creamy, 1 oz. cubes are marinated in garlic olive w/peppercorns & thyme. One of our all-time favorites! (11 oz jar)	11.99/ea
<b><u>Valbreso Feta</u></b> (sheep, France) – Firm & crumbly, mild, classic salty & tangy block (7 oz)	6.99/ea

## Sweet Freedom Cheese Retail Product List

Updated 11/1/2020

Subject to change

<b>Halloumi with Mint</b> (goat + sheep + cow, Cyprus) – Traditional grilling cheese, squeaky, salty (8.8 oz)	9.99/ea
<b>Mozzarella di Bufala</b> (buffalo, Colombia) – soft mozzarella in brine made from buffalo milk ball (7 oz)	8.99/ea
<b>Petite Breakfast</b> (cow, USA) – Fresh & tangy like a decadent, cream cheese from Marin French Cheese (4 oz)	7.99/ea
<b>Le Roule</b> (cow, France) – A new cheese to our case - fresh, light & fluffy, tangy & spreadable, flavored with a “rolled” spiral of tasty chives & garlic	23.98/lb

## Bloomy Rinds &amp; Soft Ripened Cheese

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<b>Brie Bites</b> (cow, France) – Semi-soft, mini rounds. Great for appetizers! (4 - 0.9 oz rounds)	6.99/ea
<b>Bucheron</b> (goat, France) – Traditional log with crumbly, tangy core & a creamier, mushroomy exterior	19.98/lb
<b>Camembert</b> (cow, France) – Semi-soft, mushroomy, vegetal rounds. Great with champagne or baked! (8 oz)	9.99/ea
<b>Champignon</b> (cow, Germany) – Soft Brie style w/roasted mushrooms – nutty, creamy	27.98/lb
<b>Chevrot</b> (goat, France) – Semi-soft crottin style with wrinkly exterior, fresh, lemony & cakey (7 oz)	14.99/ea
<b>Cremeux de Bourgogne</b> (cow, France) – Impossibly smooth, this salty triple crème is a whipped delight! (7 oz)	10.99/ea
<b>Harbison Minis</b> (cow, USA) – Mini version of the winner of the 2018 best cheese in America, encased in a band of spruce bark that holds in all its goopy richness. Cut off the top & dip away! (5 oz)	13.99/ea
<b>Julianna</b> (goat, USA) – Gorgeous semi-soft, smooth, & fragrant with a beautiful rind rolled in blue safflowers, yellow calendula flowers, & Herbs de Provence. An iconic artisan cheese to savor!	37.98/lb
<b>La Tur</b> (cow+goat+sheep, Italy) – this cheeses is a total decadent staff favorite sporting a cheesecakey core w/a gooey exterior	17.99/ea
<b>Merry-Goat-Round</b> (goat, USA) – A silky & decadent dream, encased in a band of spruce bark that holds in all its goopy richness. Cut off the top & dip away! (varies by weight, 9-11 oz)	23.99/ea
<b>Mt. Tam</b> (cow, USA) – Semi-soft, organic, triple crème. This iconic cheese is a brie-style that’s extra buttery & mushroomy.	36.98/lb
<i>Individual whole wheels (varies by weight, ~8 oz)</i>	appox. 18.49/lb
<b>Petite Camembert</b> (cow, USA) – Creamy button from Marin French Cheese, light flavors of mushroom and salted butter (4 oz)	7.99/ea
<b>Petite Truffle</b> (cow, USA) – Creamy button from Marin French Cheese, elegant truffle, salted butter (4 oz)	8.99/ea
<b>Snapdragon</b> (cow, USA) – Soft triple crème from Tulip Tree Creamer, stuffed with habanero peppers for a creamy, spicy kick! (8 oz)	16.99/ea
<b>St. Andre</b> (cow, France) – Semi-soft, cakey & tangy core, mushroomy & balanced saltiness	27.98/lb
<b>Vacherousse d’Argental</b> (cow, France) – Creamy & silky, buttery but tangy, its orange rind comes from washing with annatto	25.98/lb

## Semi-Soft

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<b>Asiago Fresco</b> (cow, Italy) – Semi-soft, mild, buttery & tangy, great for cooking or an easy snack	15.98/lb
<b>Brick</b> (cow, USA) – Semi-soft, mild, reminiscent of string cheese, an affordable melter for Detroit-style pizza	9.98/lb

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<b><u>Butterkase</u></b> (cow, USA) – Semi-soft, buttery, the secret to a perfect classic grilled cheese!	14.98/lb
<b><u>Havarti (Plain)</u></b> (cow, USA) - Excellent melting & cooking cheese, butter bomb, mild but flavorful	11.98/lb
<b><u>Havarti (Dill)</u></b> (cow, USA) – Great herby snack, buttery, packed with dill flavor from Hook’s Cheese	12.98/lb
<b><u>Fontina</u></b> (cow, USA) – A classic, smooth, mild, buttery cheese by Carr Valley, great for rich sauces	13.98/lb
<b><u>Morbier</u></b> (cow, France) – Pasteurized classic French cheese, made in the Jura Mountains with a striking purple line of grape must. Fruity, buttery, funky, great melted over potatoes	17.98/lb
<b><u>Mozzarella (Low Moisture)</u></b> (cow, USA) – Semi-soft, whole milk mozzarella perfect for melting, cooking, pizza, sandwiches & more	9.98/lb
<b><u>Pepper Jack</u></b> (cow, USA) – Old-fashioned handmade Monterey Jack w/red & green peppers, buttery mild heat	13.98/lb
<b><u>Provolone Dolce</u></b> (cow, Italy) – Aged, authentic classic Italian melter, slightly tangy	17.98/lb
<b><u>Raclette</u></b> (cow, France) – A beautiful melter, raclette means “to scrape” - which is what you should do after heating or broiling this cheese. We love it best over roasted veggies with pickles & cured meat, as well as with rustic bread & pineapple. Trust us!	15.98/lb
<b><u>Swedish Farmer’s Cheese</u></b> (cow, Sweden) – Super popular with kids & adults alike, semi-soft, tangy & buttery	17.98/lb
<b><u>White Stilton w/ Blueberry</u></b> (cow, UK) – Tangy, crumbly, sweet and dotted with blueberries	17.98/lb

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**Goudas****Semi-Firm & Flavored Goudas**

<b><u>Garlic &amp; Basil Gouda</u></b> (cow, Holland) – Savory, semi-firm, flavored with garlic & basil	17.98/lb
<b><u>Fenugreek Gouda</u></b> (cow, USA) – Semi-firm, buttery, with fenugreek seeds that give a flavor of cinnamon toast and maple syrup! This raw milk beauty is made by World Cheese Champion, Marieke Gouda.	21.98/lb
<b><u>Leyden Gouda</u></b> (cow, Holland) – Semi-firm with cumin seeds. Great for grating over chili, tacos, & more!	17.98/lb
<b><u>Red Hot Dutch Gouda</u></b> (cow, Holland) – Smooth, meltable, buttery w/red peppers, medium heat	19.98/lb
<b><u>Smoked Gouda</u></b> (cow, USA) – Award-winning Wisconsin gouda, cold smoked over hickory, great melter!	13.98/lb
<b><u>Truffle Gouda</u></b> (cow, Holland) – <b><u>Our #1 cheese!</u></b> A raw milk gouda with loads of real aromatic black truffles. Notes of garlic & mustard, this bold cheese is great melted on burgers, fries, or with a bold Cabernet!	29.98/lb
<b><u>Youngsters Spring Milk Gouda</u></b> (cow, Holland) – Made only for a limited time during the spring, this gouda is creamy, tangy, and buttery with a hint of mustard on the finish	17.98/lb

**Extra Aged Goudas**

<b><u>3-Year Gouda</u></b> (cow, Holland) – Firm gouda w/crunchy crystals, savory with a caramel finish	21.98/lb
<b><u>5-Year Gouda</u></b> (cow, Holland) – Firm gouda w/crunchy crystals, caramel, nutty, fruity, brandy finish	23.98/lb
<b><u>Brabander Gouda</u></b> (goat, Holland) – Firm, elegant aged gouda, caramel & butterscotch notes, crunchy crystals	33.98/lb
<b><u>Ewephoria</u></b> (sheep, Holland) – Firm, sweet sheep’s milk gouda, crunchy crystals, tastes of pecan pie!	27.98/lb

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**Honey Bee Goat Gouda** (goat, Holland) – **Our #2 best seller** (right behind Truffle Gouda!), firm, made with a touch of honey, sweet & floral 27.98/lb

Cheddars, etc.

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**4 Alarm Cheddar** (cow, USA) – Our spiciest cheese! Crumbly, farmstead cheddar featuring chili, chipotle, jalapeño, and ghost peppers – yowza! Try it w/our Ghost Pepperoni for a snack with a serious punch! 14.98/lb

**Applewood Smoked Cheddar** (cow, USA) – Semi-firm, smoked & meaty. Handmade farmstead cheddar from Hemme Brother's family farm in Missouri. Satisfying snack and a great melter! 17.98/lb

**Barber's Vintage Reserve Cheddar** (cow, UK) – Our most popular cheddar! Aged 20 months, bold, tangy, w/crunchy crystals & crumbly texture, made by the oldest operating cheddar maker in the world! 17.98/lb

**Carr Valley 6-Year Cheddar** (cow, USA) – Our oldest cheese! Aged a minimum of 6 years, this orange cheddar is tangy, firm & smooth with a mild bite 25.98/lb

**Carr Valley Mild Cheddar** (cow, USA) – Smooth, mild, and excellent cheese for melting and cooking. 13.98/lb

**Clothbound Red Leicester** (cow, UK) – A traditional English clothbound style, firm, flaky, with an earthy rind, deeply nutty, notes of mustard & toast 19.98/lb

**Cotswold** (cow, UK) – Smooth & creamy, bold, strong flavors of chive and garlic 16.98/lb

**Flory's Truckle** (cow, UK) – The complex & elegant cousin to our Prairie Breeze Cheddar, this raw milk cheese also by Iowa's Milton Creamery is a crumbly clothbound award winner, bold w/sweet notes & crunchy crystals 29.98/lb

**Harlech** (cow, UK) – Smooth, semi-soft, sweet & tangy cheddar flavored with parsley & horseradish 22.98/lb

**Hemme Brothers Cheddar** (cow, USA) – 6 oz. handmade farmstead cheddars from a family farm in Missouri

*Varieties available: Black Pepper – Applewood Smoked* 8.99/ea

**Hook's Bacon Cheddar** (cow, USA) – Super satisfying snack cheese! Mild with little bits of cured bacon. (8 oz) 6.99/ea

**Landaff** (cow, USA) – Made by Landaff Creamery and aged at Jasper Hill Cellars, raw milk clothbound Landaff is made in the style of a traditional Welsh style cheddar and inspired by British Duckett's Caerphilly. Firm, grassy, with a buttermilk tang, aromas of cave aged cheddar and brown butter. 27.98/lb

**Plymouth Cheddar** (cow, USA) – cheerful & colorful 8 oz. hand-waxed blocks of artisan raw milk cheddar from America's oldest cheddar maker, founded by President Coolidge's family & revived in the early 2000s

*Varieties available: East Meadow (mellow, buttery) -- Hunter (2-yr aged, crumbly, sharp) --  
-- Garlic & Peppercorn -- Hot Pepper* 10.99/ea

**Poacher's** (cow, UK) – A semi-soft sweet & savory cheddar with caramelized onions – a truly delicious cheese! 22.98/lb

**Pour Me a Slice** (cow, USA) – Beehive Cheese's flagship firm crunchy cheddar infused with Basil Hayden's Kentucky Straight Bourbon Whiskey, imparts a sweet edge with notes of vanilla. 29.98/lb

**Prairie Breeze** (cow, USA) - This firm, popular aged white cheddar from Iowa has risen to recent acclaim for its sweet flavor & crunchy texture. A customer favorite! 20.98/lb

**Red Dragon** (cow, UK) – Smooth, semi-soft Welsch cheddar flavored with ale, mustard seeds, & spices 22.98/lb

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<b><u>Rustic Red</u></b> (cow, UK) - A striking firm orange cheddar, smooth & tangy, speckled with a few crystals	18.98/lb
<b><u>Sage Derby</u></b> – (cow, UK) Mottled a lovely shade of green– tangy, gently flavored with fresh sage	17.98/lb
<b><u>Smoked Goat Cheddar</u></b> – (goat, USA) Smoked on fruit-wood, this Wisconsin cheese by Nordic Creamery is firm and extra meaty. Nutty and tangy, it’s a new shop favorite!	22.98/lb
<b><u>Teahive</u></b> (cow, USA) – Beehive Cheese’s flagship firm crunchy cheddar rubbed with Earl Grey tea and bergamot	29.98/lb
<b><u>Wensleydale w/Cranberries</u></b> (cow, UK) – Another customer favorite, this cheese is crumbly, tangy, and dotted with lightly sweetened cranberries.	22.98/lb

Alpine Styles

<b><u>Alpenhorn</u></b> (cow, Switz.) – A staff favorite, this sweet, nutty & meaty Alpine is made with extra cream & care	21.98/lb
<b><u>Alpine Fondue Pouches</u></b> (cow, Switz.) – Serves 2. Easy to use, heat and eat fondue mix! (14 oz)	10.99/ea
<b><u>Appenzeller</u></b> (cow, Switz.) – A rich raw milk Alpine: great melter + moderate funk = the secret to great fondue	23.98/lb
<b><u>Blumenkaese</u></b> (cow, Switz.) – Smooth & brothy, this wheel is coated with Alpine herbs & flowers: including savory, marjoram, parsley, marigolds, cornflower, roses, strawberry leaves, dill, garlic, caraway, lovage, mint	23.98/lb
<b><u>Comte</u></b> (cow, Switz.) – A classic raw milk cheese and France’s most consumed cheese. This wheel is made by Fruitières Gillois in the Haut-Jura and aged 6-10 months. Excellent melter, delicate flavors.	22.98/lb
<b><u>Emmental</u></b> (cow, Switz.) – The real deal - raw milk “Swiss” from Switzerland! Smooth, nutty, great melter	19.98/lb
<b><u>Everton Reserve</u></b> (cow, USA) – Jacob & Brichford’s extra firm, raw milk Alpine style cheese, aged 18 months. Crunchy, bold, slightly sweet, and extra fruity, made from farmstead grass-fed milk.	35.98/lb
<b><u>Gruyere King Cut</u></b> (cow, Switz.) – A perfect addition to casseroles, mac & cheese, French Onion soup & more!	23.98/lb
<b><u>Gruyere (Antique 16 Month)</u></b> (cow, Switz.) – An extra-aged raw milk version of this classic makes for a bold, deeply meaty & complex cheese w/crunchy crystals	25.98/lb
<b><u>Swiss Peaks</u></b> (cow, Switz.) – Made in the Gruyere style, this Swiss cheese is bold w/flavors of beef & onion	17.98/lb

Semi-Firm & Firm

<b><u>Asiago Vecchio</u></b> (cow, Italy) – An Italian classic, firm & buttery, great shredded over pasta or as an easy snack	20.98/lb
<b><u>Drunken Goat</u></b> (goat, Spain) – A customer favorite! Semi-firm, smooth cheese, soaked in red wine produces a deep purple exterior, lending a fruity flavor and aroma to the rind	23.98/lb
<b><u>El Hidalgo Sheep Cheese w/Black Olives</u></b> (sheep, Spain) – Studded with black olives, this semi-soft cheese is mild and milky, perfect for melting.	19.98/lb
<b><u>Garrotxa</u></b> (goat, Spain) – A staff favorite! Firm, smooth, tangy & nutty cheese with an earthy natural rind. A really excellent partner to many wines!	31.98/lb
<b><u>Los Cameros</u></b> (cow + goat + sheep, Spain) – One of the newest to our case, this mixed milk cheese has proven to be quite a customer favorite! Tangy & nutty with a lightly earthy natural rind	21.98/lb

<b><u>Manchego (Semi-Curado)</u></b> (sheep, Spain) – Semi-firm & flavorful. We find many customers prefer our Semi-Curado Manchego for its nuttiness, butteriness, and pleasant notes of lanolin.	19.98/lb
<b><u>Manchego (Curado)</u></b> (sheep, Spain) – This extra-cured raw milk version is firmer & exhibits more intense “sheepiness” with a little crunch. We love it with red wine!	25.98/lb
<b><u>Mimolette (Aged 12 Months)</u></b> (cow, France) – If you love firm cheddar & Parm or goudas, you’ll love aged Mimolette with its striking orange huge, deeply nutty flavor, and flaky texture.	21.98/lb
<b><u>Ossau Iraty (Aged 4 Months)</u></b> (sheep, France) – One of the oldest aged cheeses in the world from the French Basque region. This younger version is smooth, nutty, with notes of yogurt and lanolin!	23.98/lb
<b><u>P’tit Basque</u></b> (sheep, France) – A modern Basque cheese, P’tit Basque looks like a mini wheel of Manchego! Smoother but still nutty, fans of sheep cheese will love this choice.	27.98/lb
<b><u>Parmigiano-Reggiano (Extra Aged)</u></b> (cow, Italy) – Aged 36 months, this wheel is extra-creamy with notes of toast & caramel and a little tingly zing at the end.	21.98/lb
<b><u>Pecorino Romano</u></b> (sheep, Italy) – Firm, salty & fruity – perfect for grating over pasta or shaving over salads.	13.98/lb
<b><u>Pecorino Toscano</u></b> (sheep, Italy) – Classic, dry, firm & balanced Tuscan cheese with a natural mottled rind rubbed with olive oil	21.98/lb
<b><u>Piave</u></b> (cow, Italy) – Dense Italian mountain cheese. Extra firm, tangy, hint of caramel-sweet, nutty.	21.98/lb
<b><u>Romero Fino (Rosemary Manchego)</u></b> (sheep, Spain) – Something fun for fans of Manchego! Added rosemary makes a great partner with the nuttiness of sheep’s milk. We recommend trying on a turkey sandwich!	24.98/lb
<b><u>Seascape</u></b> (cow + goat, USA) – Firm, rich, nutty, California original, semi-firm with crystals and notes of salted caramel	27.98/lb
<b><u>Smokin’ Goat</u></b> (goat, Spain) – Like smoked cheeses? Then we think you’ll love this pliable, smooth, meaty goat cheese.	23.98/lb
<b><u>TomaRashi</u></b> (cow, USA) – A new unique creation by Point Reyes, this cheese is creamy and buttery with gentle heat from Schichimi Togarashi, a Japanese spice blend containing nori, toasted sesame, poppy & hemp seeds, chili flakes and ginger	25.98/lb
<b><u>Tomme Saint Georges</u></b> (sheep, France) – Firm, nutty, natural rind tomme from the French Midi-Pyrenees with complex flavors of toast, sweet cream, and chives.	21.98/lb

#### Washed Rind

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<b><u>Foxglove</u></b> (cow, USA) – Soft, pudgy, rich & buttery, this triple crème from Tulip Tree Creamery is washed in Thr3ee Wise Men Brewery’s Porter for a pudgy, meaty yet decadent cheese. Pair w/a malty brew! (8 oz)	16.99/ea
<b><u>Quadrello di Bufala</u></b> (buffalo, Italy) – Semi-soft, rich & creamy, made with buffalo milk in the Taleggio style but firmer and milder. An intermediate level cheese for funk lovers!	29.98/lb
<b><u>Red Hawk</u></b> (cow, USA) – A soft, organic cult classic by Cowgirl Creamery. This iconic cheese is a unique hybrid – a triple crème washed rind, that’s buttery, insanely rich, not too funky & incredibly yeasty like bread dough. A perfect mate to many beers and ciders!	36.98/lb
<i>Individual whole wheels (varies by weight, ~8 oz)</i>	approx. 18.49/ea
<b><u>Taleggio</u></b> (cow, Italy) – Extra soft & creamy, aromatic & funky, its perhaps Italy’s most iconic cheese. Amazing with cherry jam & a glass of red wine, apricots & cider, or melted in risotto or over a burger.	17.98/lb

Blues

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<b><u>Bayley Hazen Blue</u></b> (cow, USA) – An incredible raw milk beauty from Jasper Hill, smooth, fudgy, nutty	32.98/lb
<b><u>Billy Blue</u></b> (goat, USA) – Zippy, firm, crumbly, tangy, unique & bold. A blue that's a treat for goat cheese lovers!	25.98/lb
<b><u>Blue d'Auvergne</u></b> (cow, France) – Soft & spreadable, salty, buttery, creamy, assertive but balanced	15.98/lb
<b><u>Cambozola</u></b> (cow, France) – Soft, mild & creamy. A unique blue + brie style hybrid that's a great intro to blues	22.98/lb
<b><u>Gorgonzola Dolce</u></b> (cow, Italy) – Extra soft, spreadable, creamy with a touch of sweetness	15.98/lb
<b><u>Maytag Blue</u></b> (cow, USA) – Semi-firm, raw milk blue made in the Roquefort style, fruity & bold	25.98/lb
<b><u>Penta Crème</u></b> (cow, USA) – Semi-firm, crumbly, tangy, mild & versatile, made w/added cream	17.98/lb
<b><u>Roquefort</u></b> (sheep, France) – Possibly the world's most famous cheese! Firm, fruity & bold, we source our raw milk Roquefort from Gabriel Coulet, makers of this cheese since the 1800s. We love it w/honey & a dessert wine!	24.98/lb
<b><u>Shropshire Blue</u></b> (cow, UK) – Similar to Stilton, Shropshire Blue is a customer favorite with a striking orange hue you don't find often in blue cheese. Colston Bassett produces this firm, moderately intense, crumbly blue.	31.98/lb
<b><u>Stilton</u></b> (cow, UK) – When it comes to Stilton, we source the best from Colston Bassett! Firm, crumbly, balanced saltiness w/an appealing minerality. We love it with port & fig jam!	33.98/lb

Vegan Cheeze

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<b><u>Spero</u></b> – Dairy-free, nut-free, tangy cultured vegan cheeze spreads made from sunflower seeds (4 oz)	
	<i>available in Herb – Goat – Smoked</i> 5.99/ea

**CURED MEATS**Whole Muscle

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<b><u>Jamon Iberico de Bellato</u></b> (Spain) – An unforgettable and exquisite cut from the famous acorn-fed pata negra pigs. Produced by Fermin in the Sierra de Francia UNESCO Biosphere Reserve, aged 4 years. Wildly flavorful, nutty and complex, a hint of cocoa, and melt-in-your-mouth buttery.	9.00/oz
<b><u>Prosciutto di Parma</u></b> (Italy) – Aged 12 months, buttery, sweet, classic Italian Prosciutto	31.98/lb
<b><u>Serrano Jamon</u></b> (Spain) – Aged 15 months, firm, salty, Spanish Serrano ham	31.98/lb
<b><u>Smoked Coppa</u></b> (USA) Brooklyn Cured – Spiced, smoked cured pork collar, melts in your mouth!	31.98/lb
<b><u>Smoked Bresaola</u></b> (USA) Brooklyn Cured – Smoked 100% beef, with porcini mushroom & pepper	43.98/lb
<b><u>Speck</u></b> (Italy) CIBA – Dry cured, smoked ham, cured w/juniper, bay, herbs	19.98/lb
<b><u>Guanciale</u></b> (USA) La Quercia – Pork jowl rubbed w/salt, pepper, rosemary	26.98/lb
<b><u>Pancetta</u></b> (USA) Tempesta Artisans – Cured Berkshire pork belly, aged 4 months	31.98/lb
<b><u>Mortadella</u></b> (USA) Smoking Goose – Silky smooth with cinnamon and black peppercorns.	15.98/lb

Salami – Sliced to Order

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<b><u>Chorizo</u></b> – (Spain) Fermin – Authentic Bellota (acorn-fed) Iberico salami w/oregano, garlic, pimento	29.98/lb
<b><u>Finocchiona</u></b> – (USA) Creminelli – large format classic Italian style w/fennel & garlic	29.98/lb
<b><u>Genoa</u></b> – (USA) Olli – large format, soft, tangy, garlic	22.98/lb
<b><u>Pepperoni</u></b> – (USA) Tempesta Artisans – small format, bursting with flavor, fennel, paprika	19.98/lb
<b><u>Sopressata</u></b> – (USA) Molinari & Sons – large format classic Italian style	21.98/lb
<b><u>Wagyu Beef</u></b> – (USA) Tempesta Artisans – large format, 100% Wagyu beef	39.98/lb

Salumi – Whole Piece (Chubs)

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<b><u>Tempesta Artisans Salami</u></b> (USA)	<i>available in Sopressata -- Finocchiona -- Chorizo (5.5 oz)</i>	12.99/ea
	<i>Waygu Beef (5.5 oz)</i>	13.99/ea
<b><u>Brooklyn Cured</u></b> (USA)		
	<i>available in “The Manhattan” Sour Cherry Bourbon -- Rye Whiskey &amp; Orange – Mezcal &amp; Lime (5.0 oz)</i>	11.99/ea
	<i>Lamb Za’atar Spiced Salami (5.0 oz)</i>	12.99/ea
<b><u>Salame Beddu</u></b> (USA) – Veneto Salami (5.0 oz)		12.99/ea
<b><u>Fermin Iberico Chorizo</u></b> (USA) – Acorn-fed, Spanish chorizo (7.6 oz)		13.99/ea
<b><u>Salchichon de Bellota Iberico</u></b> (Spain) – Acorn-fed, Iberico salami, pre-sliced pack (2.5 oz)		7.59/ea
<b><u>Underground Meats Salami</u></b> (USA)	<i>available in:</i>	
	<i>Nduja – spreadable &amp; spicy (2 oz)</i>	6.99/ea
	<i>Black Garlic – Goat – Wisco Old Fashioned (2 oz)</i>	6.99/ea
	<i>Summer Sausage (10 oz)</i>	12.99/ea
	<i>Ghost Pepper Pepperoni (6 oz)</i>	14.99/ea
<b><u>UNION Pepperoni Crisps</u></b> (USA) – all-natural, charcuterie crisps, high protein, great for hiking (2 oz)		5.99/ea
<b><u>UNION Chorizo Crisps</u></b> (USA) – all-natural, charcuterie crisps, high protein, smoky (2 oz)		5.99/ea
<b><u>Bansley’s Snack Stick</u></b> (USA) – local, all-natural Berkshire pork: Original, Spicy, & BBQ		1.99/ea
<b><u>Stryve Biltong Snack Stick</u></b> (USA) – No sugar, all beef: Mesquite BBQ or Hatch Chili		1.99/ea
<b><u>Pate Maison</u></b> (USA) – Red Bear’s all-natural house pate (6 oz)		7.99/ea

Tinned Seafood

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<b><u>Sardines in Tomato Sauce</u></b>	8.99/ea
<b><u>Sardines in Olive Oil</u></b>	8.99/ea
<b><u>Smoked Sardines in Olive Oil</u></b>	8.99/ea
<b><u>Patagonia Lemon Herb Mussels</u></b>	7.99/ea
<b><u>Patagonia Smoked Mussels</u></b>	7.99/ea



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<u>Yellowfin Tuna in Olive Oil</u>	5.49/ea
<u>Roes of Hake in Olive Oil</u>	14.49/ea
<u>Trout Pate with Port Wine</u>	6.99/ea
<u>Mackerel Fillets in Olive Oil</u>	8.99/ea
<u>Roasted Garlic Mackerel</u>	7.99/ea
<u>Mussels</u>	5.99/ea
<u>Smoked Pink Salmon</u>	8.99/ea

## PASTA, PASTA SAUCE, OLIVE OIL, &amp; VINEGAR

<u>Castillo de Canena Smoked Arbequina Olive Oil</u> (8.4 oz)	26.99/ea
<u>Iliada Kalamata Olive Oil</u> (16.9 oz)	13.99/ea
<u>Iliada Truffle Olive Oil</u> (8.6 oz)	10.99/ea
<u>Zoe Extra Virgin Olive Oil</u> (1 L)	18.99/ea
<u>Arvum Pedro Ximenez Vinegar</u> (8.5 oz)	10.99/ea
<u>Arvum Balsamic Cream Vinegar</u> (6.4 oz)	11.99/ea
<u>Arvum Reserve Sherry Vinegar</u> (12.7 oz)	9.99/ea
<u>Ponte Vecchio Truffle Balsamic Glaze</u> – (7.8 oz)	13.99/ea
<u>Sabatino Truffle Mac &amp; Cheese</u> (9.2 oz) – serves 2, ready in under 10 minutes	8.99/ea
<u>Sabatino Truffle Risotto</u> (6.2 oz) – serves 2, ready in under 20 minutes	8.99/ea
<u>Sonoma Gourmet Pasta Sauces</u> – available varieties: Bacon Alfredo, Creamy Cauliflower Alfredo, Creamy Tomato Basil, & Butternut Squash (16 oz)	6.99/ea
<u>Di Marlino Italian Pasta</u> – available varieties: Spaghetti, Macaroni, Rigatoni, Fusilli, Penne, Farfalle, Tortiglioni, Linguine (1.1 lb)	4.39/ea
<u>Sfoglino Pasta</u> – organic, available varieties: Beet Fusilli, Porcini Trumpets, Semolina Rigatoni (1 lb)	7.99/ea

## PICKLES, OLIVES, &amp; MORE

<u>Belazu Preserved Lemons</u> (7.7 oz)	5.49/ea
<u>Divina Dolmas</u> – Greek oil cured, stuffed grape leaf rolls (7 oz)	5.99/ea
<u>Gracious Gourmet Black Olive Tapenade</u> - (7 oz)	7.99/ea
<u>Kalamata Olive Spread</u> – (8.5 oz)	6.99/ea
<u>Pernicious Pickling – Pickled Red Onions</u> - (8 oz)	5.99/ea

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Available: Garlic &amp; Basil, Chili &amp; Oregano, Lemon &amp; Rosemary

**Poshi – Marinated Antipasto Vegetables** (1.58 oz) 2.69/ea

Available: Artichokes w/Basil &amp; Thyme, Cauliflower w/Lime &amp; Paprika, Artichokes w/Basil &amp; Thyme

**BULK ANTIPASTI****Castelvetroano Olives** – buttery, smooth, unpitted 10.98/lb**Kalamata Olives** – classic, salty & tart, unpitted 10.98/lb**Mixed Greek Olives** – Kalamata, Blond Mt. Pelon, Mt. Athos olives 10.98/lb**Marinated Tangerine & Chili Green Olives** – pitted 10.98/lb**Cornichons** – cocktail sized mini pickles 7.98/lb**Hot Pickled Okra** – spicy pickled crunchy okra 10.98/lb**Pickled Brussels Sprouts** – spicy pickled crunchy whole Brussels 11.98/lb**Marinated Tomatoes** – roasted tomatoes in garlic herb olive oil 11.98/lb**Giant White Beans** – soft gigante beans in tangy vinaigrette 9.98/lb**Red Peppadew Peppers** – pickled peppers w/a hint of spice 11.98/lb  
also available as a 14 oz retail jar 8.99/ea**Sweety Drop Peppers** – teardrop shaped Peruvian red pickled peppers 9.98/lb**BULK SNACKS & NUTS****Mini Tubs****Fried Fava Beans** – great, crunchy, salty snack 8.98/lb 3.69/ea**Quicos**– crunchy Spanish corn nuts 10.98/lb 3.69/ea**Pica Quicos** – spicy, crunchy Spanish corn nuts 10.98/lb 3.69/ea**Spanish Cocktail Mix** – crunchy snack mix: almonds, fava beans, quicos, & chickpeas 10.98/lb 3.99/ea**Marcona Almonds** – oiled, salted & lightly fried 21.98/lb 6.99/ea**Piedras de Chocolate** – cocoa dusted, chocolate covered almonds 20.98/lb 7.99/ea**Piedras de Luna** – cocoa dusted, chocolate covered cashews 17.98/lb 6.99/ea**Caramelized Walnuts** – sweet, sugar coated toasted walnuts 7.99/ea**Rosemary Valencia Almonds** – oiled, salted, lightly fried, tossed in rosemary 19.98/lb**Chocolate Quicos** – sweet & crunchy, chocolate covered Spanish corn nuts 12.98/lb**Spicy Marcona Almonds** – spicy, skin-on 21.98/lb**Largueta Almonds w/Honey & Cinnamon** – perfect fall candied treat 22.98/lb

## DRIED FRUIT &amp; FRUIT CAKES

<b><u>Date &amp; Walnut Cake</u></b> (cut to order), gluten free	15.98/lb
<b><u>Matiz Fig Cake</u></b> (8.8 oz)	6.99/ea
<b><u>Dried Apricots</u></b>	10.98/lb
<b><u>Dried Black Mission Figs</u></b>	11.98/lb
<b><u>Dried Cherries</u></b>	11.98/lb
<b><u>Dried White Turkish Figs</u></b>	13.98/lb
<b><u>Dried Pears</u></b>	13.98/lb
<b><u>Dried Nectarines</u></b>	13.98/lb
<b><u>Dried Dates</u></b>	7.98/lb

## BREAD &amp; CRACKERS

<b><u>Stonemill Sourdough</u></b> – sliced sandwich bread	5.99/ea
<b><u>Rockin' Baker Sourdough</u></b> – locally made classic sourdough loaf	5.49/ea
<b><u>Rockin' Baker Specialty Flavored Sourdough</u></b> – varies, check with us for what's in stock!	6.99/ea
<b><u>Brewer's Crackers</u></b> – long, flat crispy flatbread made from spent brewery grain (5 oz) available in: Sea Salt – Everything (Rosemary, Thyme, Garlic, Basil)	6.99/ea
<b><u>Castleton Crackers</u></b> – long, flat, small batch, artisan crackers from Vermont (5 oz) available in: Alehouse Cheddar - Multi-Seed Rye - Rosemary	6.99/ea
<b><u>Divina Crostini</u></b> – available in Traditional or Rosemary w/Sea Salt (7 oz)	4.99/ea
<b><u>Divina Mini Toasts</u></b> – (2.8 oz)	2.49/ea
<b><u>Effie's</u></b> – salty, sweetened tea cakes, available in Oatcakes, Cocoacakes, Nutcakes (7.2 oz)	6.99/ea
<b><u>Jan's Farmhouse Crisps</u></b> – all-natural gourmet Vermont crackers, perfectly crispy (4 oz) available in: Cranberry Pistachio – Everything – Truffle	7.99/ea
<b><u>La Panzanella Croccantinis</u></b> – Rosemary (3 oz)	3.99/ea
<b><u>Maine Crisp Co. (GF)</u></b> – gluten-free & amazing (3.7 oz) available in: Cranberry Almond -- Wild Blueberry Walnut – Cinnamon Maple	7.99/ea
<b><u>Memaws Cheese Tiddies</u></b> – Crispy, rich, sweet & cheesy bites, born from an early 1900s recipe (4 oz)	4.99/ea
<b><u>Paul &amp; Pippa Crackers</u></b> – Wheat crackers made in Barcelona with high quality extra virgin olive oil available in: Truffle -- Parmesan (4.6 oz)	4.99/ea
<b><u>Van Strien Butter &amp; Crackers</u></b> – Light & airy, buttery pastry crackers from Holland available in: Cheese & Onion Straws (3.2 oz) and Gouda Palmiers (2.8 oz)	5.99/ea

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<b><u>Waterwheel Crackers</u></b> – Original, Sesame Poppy Seed, or Tuscan Tomato Basil wafers (3.5 oz)	3.99/ea
<b><u>Waterwheel Cheese Twists</u></b> – available in Classic Cheddar or Parmesan Garlic (3.9 oz)	4.99/ea
<b><u>Willa’s Shortbreads</u></b> – available in: Nashville Hot Cheddar – Spicy Cheese (4 oz)	6.99/ea
<b><u>Ancient Provisions Vegan Cheddar Cheezish Crackers</u></b> – made with green banana and cassava flour - addictively delicious (4 oz)	6.99/ea

## SNACKS

Sweet

<b><u>Amazi Jackfruit Chews</u></b> – available in Ginger Turmeric and Chili Lime (2.3 oz)	3.99/ea
<b><u>Swoffle Stroopwafel</u></b> – Gluten-free, Available in Original Caramel & Chocolate Dipped	1.99/ea
<b><u>Belgian Boys Stroopwafel</u></b> – 2 pack, classic Dutch Caramel	1.99/ea
<b><u>Too Good Gourmet Cake Batter Cookies</u></b> – Available in Chocolate Chip (6 oz)	4.99/ea
<b><u>Too Good Gourmet Iced Donut Cookies</u></b> – Available in Cinnamon Roll, Bear Claw, & Glazed Donut	5.49/ea
<b><u>Too Good Gourmet Keto Cookies</u></b> – Available in Maple Pecan & Pumpkin Spice	6.99/ea
<b><u>Call Me Caramel - Cheese Caramels</u></b> (2.0 oz box) – available in Smoked Gouda & Gruyere	9.99/ea
<b><u>Call Me Caramel - Cheese Caramels</u></b> (individual) – available in Smoked Gouda	1.25/ea

Savory

<b><u>Air Cheese (small)</u></b> – 100% puffed cheese snack: available in Gouda (0.63 oz)	1.79/ea
<b><u>Amazi Plantain Chips</u></b> – available in Salted Coconut Oil and Chili Spiced (2.3 oz)	3.99/ea
<b><u>Carolina Kettle - Rosemary &amp; Garlic Chips</u></b> (5 oz)	2.99/ea
<b><u>Carolina Kettle – White Cheddar Popcorn</u></b> (6 oz)	2.99/ea
<b><u>The Good Crisp Co.</u></b> – natural ingredients, Pringles style potato chips	
small tins: available in Classic or Sour Cream & Onion (1.6 oz)	2.49/ea
large tins: available in Outback BBQ or Aged White Cheddar (5.6 oz)	3.99/ea
<b><u>PorkKingGood Pork Rinds</u></b> – available in Sour Cream & Onion, White Cheddar, Stupid Hot (1.75 oz)	2.99/ea
<b><u>Pronutz Probiotic Smoked Gouda Pistachios</u></b> (3 oz)	5.99/ea
<b><u>Torres Gourmet Potato Chips (small)</u></b> – available in: Iberian Ham -- Black Truffle – Sparkling Wine (1.41 oz)	2.49/ea
<b><u>Torres Gourmet Potato Chips (large)</u></b> – available in in Iberian Ham and Black Truffle	6.99/ea

## CONDIMENTS

**Savory Condiments**

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<b><u>Beaufort French Wholegrain Mustard</u></b> – spicy, whole grain (7 oz)	3.99/ea
<b><u>Beaufort French Dijon Mustard</u></b> – spicy, smooth (7 oz)	3.99/ea
<b><u>Chipotle Mustard</u></b> – smoky & spicy, artisan whole grain (7 oz)	7.99/ea
<b><u>Black Truffle Mustard</u></b> – pungent, earthy, artisan whole grain (9 oz)	7.99/ea
<b><u>Vintner’s Habanero White Wine Mustard</u></b> – smooth, flavorful (7 oz)	6.99/ea
<b><u>Vintner’s Roasted Onion &amp; Garlic Jam</u></b> – (7 oz)	6.99/ea
<b><u>Bellisari’s Balsamic Shallot &amp; Black Garlic Spread</u></b> - (9 oz)	7.99/ea
<b><u>Bellisari’s Blue Cheese Honey Shallot Spread</u></b> - (9 oz)	7.99/ea
<b><u>Bellisari’s Calabrian Pepper &amp; Sweet Tomato Fennel Spread</u></b> - (9 oz)	7.99/ea
<b><u>Miss Gina Cooks’ Bold Tomato Bruschetta</u></b> - (8 oz)	5.99/ea
<b><u>Belazu’s Truffle &amp; Artichoke Pesto</u></b> (5.8 oz)	6.99/ea
<b><u>Gracious Gourmet Artichoke Parmesan Tapenade</u></b> - (7 oz)	7.99/ea
<b><u>Gracious Gourmet Hatch Chili Pesto</u></b> - (7 oz)	7.99/ea
<b><u>Mrs Bridges - Farmhouse Chutney</u></b> (10 oz)	7.99/ea
<b><u>TRUFF Truffle Hot Sauce</u></b> - (1.5 oz)	6.99/ea
<b><u>Blue Cheese Sea Salt</u></b> – (2.7 oz)	8.99/ea
<b><u>TBJ Bacon Salt</u></b> – (4.9 oz)	7.99/ea
<b><u>Giuliano Truffle Sauce</u></b> – (1.8 oz)	5.99/ea
<b><u>Giuliano Whole Summer Truffles</u></b> – (25g)	18.99/ea
<b><u>TBJ Bacon Jam</u></b> – (9 oz)	9.99/ea
Varieties: Original (Classic) -- Black Peppercorn -- Fig -- Maple Bourbon	
<b><u>Le Bon Magot Chutney</u></b> – (7 oz) Varieties: Spiced Raisin Marmalata -- Lemon Sultana Marmalata	10.99/ea

**Sweet Condiments**

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<b><u>Mrs Bridges</u></b> – (10 oz)	7.99/ea
Varieties: Peach Prosecco Preserves – Ginger Curd – Pink Grapefruit Marmalade – Port Wine Jelly	
<b><u>Italian Lambrusco Wine Jelly</u></b> – (4.5 oz)	7.99/ea
<b><u>My Father’s Garden Hot Pepper &amp; Lime Jam</u></b> – local (10 oz)	5.99/ea
<b><u>Divina Jams</u></b> - (9 oz) Varieties: Fig, Orange Fig, Chili Fig, or Sour Cherry	6.99/ea
<b><u>Bellisari’s Blistered Jalapeno Fig Spread</u></b> – (9 oz)	7.99/ea

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<b><u>Small Batch Kitchen</u></b> – (8 oz)	7.99/ea
Varieties: Strawberry Rhubarb, Strawberry Balsamic, Ghost Pepper Spread	
<b><u>Deb’s Gourmet Pantry Jams</u></b> – local (11 oz)	
6.99/ea	
Varieties: Hot Pepper Original, Pineapple Pepper, Raspberry Pepper, Strawberry Lavender Jam	
<b><u>Soiree Wine Jelly</u></b> – (8 oz) Spicy Hot Red Wine Jelly	8.99/ea
<b><u>Eat This Jams</u></b> (small) – (2.5 oz)	4.99/ea
Varieties: Blueberry Cardamom – Strawberry Lavender Lemon -- Banana Jam – Tomato Jalapeno – Flamin’ Raspberry – Topsy Peach – Spiced Caramel Pear	
<b><u>Eat This Jams</u></b> (large) – (7 oz)	9.99/ea
Varieties: Orange Saffron Marmalade – Seedless Blackberry Rosemary – Spiced Caramel Pear - Meyer Lemon Lavender Marmalade -- Heirloom Cranberry Compote -- Fig Meyer Lemon Honey Jam – Balsamic Caramelized Onion	
<b><u>Gracious Gourmet</u></b> – (7.75 oz)	
Varieties: Blueberry Lemon Thyme Jam – Mango Chili Spread	6.99/ea
Rosemary Pear Spread	8.99/ea
<b><u>Quince &amp; Apple Preserves</u></b> (small) – (1.5 oz)	2.99/ea
Varieties: Tart Cherry w/White Tea Preserves -- Pear w/ Honey & Ginger Preserves -- Figs & Black Tea Preserves -- Orange Marmalade with Lemon Preserves	
<b><u>Quince &amp; Apple Preserves</u></b> (large) – (6 oz)	8.99/ea
Varieties: Peach Chamomile Preserves – Pear w/Honey & Ginger Preserves -- Orange Marmalade with Lemon Preserves –	
<b><u>Vintner’s Jams</u></b> – (7 oz)	6.99/ea
Varieties: Apricot, Riesling & Vanilla -- Cranberry, Fig, & Merlot – Grapefruit, Ginger & Rose – Port Cherry Marmalade -- Pear, Cranberry & Pinot Noir –	
<b><u>Fat Toad Farm Goat Caramel Sauce</u></b> (small) – (1.25 oz)	6.99/ea
Varieties: Original -- Irish Whiskey – Salted Bourbon – Vanilla Bean – Vermont Maple	
<b><u>Fat Toad Farm Goat Caramel Sauce</u></b> (large) – (8 oz)	13.99/ea
Varieties: Original or Salted Bourbon	
<b><u>Rutherford &amp; Meyer Fruit Pastes</u></b> – (4.2 oz) Varieties: Pear, Apricot	5.29/ea
<b><u>Membrillo (Quince) Fruit Paste</u></b> – (10 oz)	7.49/ea
<b><u>Membrillo &amp; Plum Fruit Paste</u></b> – (10 oz)	8.99/ea
<b><u>Hibiscus Flower in Syrup</u></b> – (8.8 oz)	12.49/ea

**HONEY**

<b><u>Sabatino Truffle Honey</u></b> – (12 oz)	19.99/ea
<b><u>AR's Southern Hot Honey</u></b> – (12 oz)	9.99/ea
<b><u>Marcona Almonds in Honey</u></b> – whole almonds, infused (4.6 oz)	8.99/ea
<b><u>Savannah Bee Co. Honeycomb</u></b> – (5.6 oz box)	14.99/ea
<b><u>Savannah Bee Co. Rosemary Honey</u></b> – (12 oz)	15.99/ea
<b><u>Savannah Bee Co. Honey for Cheese</u></b> – (12 oz)	12.49/ea
<b><u>Rutherford &amp; Meyer Honeydew Honey</u></b> – (8.1 oz)	9.49/ea
<b><u>SerraMel Oak Acorn Honey</u></b> – (10.6 oz)	10.99/ea
<b><u>Mitica Orange Blossom Honey</u></b> – (7 oz)	8.99/ea
<b><u>Mitica Wild Lavender Honey</u></b> – (7 oz)	8.99/ea
<b><u>Mitica Sunflower Honey</u></b> – (4.3 oz)	6.99/ea
<b><u>Bee Seasonal Organic Honey</u></b> – (4 oz)	
<b><u>Angico Brazilian Acacia Blossom Honey</u></b>	4.99/ea
<b><u>Melato Brazilian Bracatinga Forest Honey</u></b>	6.99/ea

**CHOCOLATE** \* selection may vary

<b><u>Amano Mango Chili</u></b> (3 oz)	8.99/ea
<b><u>Blanxart Congo 82% Dark Chocolate</u></b> – (4.4 oz)	7.99/ea
<b><u>Bovetti Milk Chocolate Crystallized Roses</u></b> – (3.53 oz)	8.99/ea
<b><u>Brooklyn Born</u></b> (2.1 oz)	3.99/ea
Available in: PB&J – Holy Mole – Dulce de Chile – Café au Lait – Sweet & Salty – Salted Peanut	
Paleo: Banana Cashew – Almond Butter – Coffee Hazelnut	4.99/ea
Keto: Salted Almonds -- Himalayan Sea Salt	5.99/ea
<b><u>Cacao Sampaka - Pumpkin Seed 43%</u></b> (2.65 oz)	7.99/ea
<b><u>Caro Orange Delights</u></b> (4.9 oz)	8.99/ea
<b><u>Caro ChocoCherries</u></b> (4.9 oz)	8.99/ea
<b><u>Caro ChocoHigos (Chocolate Figs)</u></b> (4.9 oz)	8.99/ea
<b><u>Dick Taylor Bee Pollen &amp; Fennel Chocolate</u></b> (2 oz)	8.99/ea
<b><u>Dick Taylor Brown Butter w/ Nibs &amp; Sea Salt 73%</u></b> (2 oz)	8.99/ea

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<b><u>Dick Taylor Vanilla Milk Chocolate 55%</u></b> (2 oz)	8.99/ea
<b><u>Dick Taylor Straight Bourbon Whiskey Dark Chocolate 70%</u></b> (2 oz)	11.99/ea
<b><u>French Broad Scorpion Pepper Chocolate 72%</u></b> (2.12 oz)	10.99/ea
<b><u>Goodio Wild Blueberry 61%</u></b> (1.7 oz)	6.99/ea
<b><u>Goodio Chai 50%</u></b> (1.7 oz)	6.99/ea
<b><u>Marou Ben Tre 78%</u></b> (mini 0.85 oz)	2.99/ea
<b><u>Marou Tien Giang Mekong Kumquat 68%</u></b> (2.82 oz)	8.99/ea
<b><u>Mayana Chocolate Heavens To Bacon Bar 66%</u></b> (3.5 oz)	7.99/ea
<b><u>Mayana Coconut Dream Bar</u></b> (3.5 oz)	7.99/ea
<b><u>Nohmad - Sprouted Hazelnuts &amp; Sea Salt 74%</u></b> (2.25 oz)	6.99/ea
<b><u>OmNom Black n' Burnt Chocolate</u></b> (2.12 oz)	7.99/ea
<b><u>Raaka</u></b> (unroasted dark chocolate, 1.8 oz)	5.99/ea
Available in: Bourbon Cask Aged 82% -- Pink Sea Salt – Maple & Nibs	
<b><u>Raaka First Nibs:</u></b> Pumpkin Granola Butter Swirl Chocolate (1.8 oz)	7.99/ea
<b><u>Ranger - Dark Milk 66%</u></b> (2.25 oz)	8.99/ea
<b><u>Ritual S'mores 70%</u></b> (2.12 oz)	8.99/ea
<b><u>UNELEFANTE - Pollock Chocolate</u></b> (2.47 oz)	9.99/ea
<b><u>UNELEFANTE - Oblea Di Oblea Da</u></b> (2.47 oz)	9.99/ea
<b><u>Valrhona Grand Cru - Candied Orange Peel Chocolate</u></b> (3.0 oz)	6.99/ea