

BUTTER & DAIRY**Butter**

<u>Beurre d'Isigny Salted Butter Basket</u> (cow, France) – (8 oz)	9.99/ea
<u>French Unsalted Organic BIO Butter</u> (cow, France) – (7 oz)	5.99/ea
<u>Nordic Creamery Maple Syrup Butter</u> (cow, USA) – (8 oz)	6.99/ea
<u>Nordic Creamery Cinnamon Sugar Butter</u> (cow, USA) – (8 oz)	6.99/ea
<u>Nordic Creamery Garlic Basil Butter</u> (cow, USA) – (8 oz)	6.99/ea
<u>President Unsalted Butter Rolls</u> (cow, France) – (8 oz)	6.99/ea
<u>President Bars – salted or unsalted</u> (cow, France) – (7 oz)	5.99/ea
<u>Delitia Reggiano Butter di Parma</u> (cow, Italy) – (8 oz)	8.99/ea
<u>English Clotted Cream</u> (cow, UK) – (6 oz)	7.99/ea
<u>Fromage Blanc & Frais</u>	
<u>Edgewood Creamery Milk & Honey</u> (cow, USA) – Soft, spreadable, lightly sweetened (8 oz)	6.99/ea
<u>Nettle Meadow Pineapple Cilantro</u> (cow + goat, USA) – Soft, spreadable, tangy, lightly fruity (5 oz)	7.99/ea
<u>Gjetost</u> (cow + goat, Norway) – Iconic Norwegian “brown cheese”, firm block, sweet caramel (8.8 oz)	9.99/ea
<u>Velvet Honey Bees</u> (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**

<u>Burrata</u> (cow, USA) – soft mozzarella ball with a creamy, flowing filling (4- 2 oz balls)	7.99/ea
<u>Burrata - Truffle</u> (cow, USA) – soft mozzarella ball with a creamy, flowing filling flavored w/truffle (4 oz)	4.99/ea
<u>Carre du Berry</u> (goat, France) – Fresh goat square covered with herbs, peppercorn, & juniper berries; soft, creamy, nuances of clover, herbs, pines and nuts (8.8 oz)	14.99/ea
<u>Brun-Uusto “Bread” Cheese – Plain & Bacon flavors</u> (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
<u>Fresh & Flavored Chevre</u>	
<u>La Clare Family Farm</u> (goat, USA) – Artisan, farmstead fresh goat cheese, smooth, tangy, spreadable & crumbly (4 oz) <i>available in Plain, Garlic Herb, Blueberry Vanilla, Everything Bagel & Honey</i>	4.99/ea
<u>Capricho de Cabra – Green Peppercorn</u> (goat, Spain) – Soft, fresh goat chevre rolled in tangy, green peppercorns for a spicy “bite”	19.98/lb
<u>Purple Haze</u> (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

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020

Subject to change

<u>PsycheDillic</u> (goat, USA) – Fresh, tangy, crumbly, spreadable goat cheese from Cypress Grove with dill pollen. (4 oz)	8.49/ea
Curds	
<u>Clockshadow Creamery Cajun Curds</u> (cow, USA) – Buttery, slightly tangy, smoky & perfectly snackable	10.98/lb
<u>Jalapeno Curds</u> (cow, USA) – Buttery, tangy, creamy, slightly spicy, farmstead cheese from Edgewood Creamery made in the Missouri Ozarks (4oz bag)	3.79/ea
Feta	
<u>Meredith Dairy Marinated Style Feta</u> (sheep + goat, Australia) – Absolutely incredible! Soft & creamy, 1 oz. cubes are marinated in garlic olive w/peppercorns & thyme. One of our all-time favorites!	23.98/lb
<i>Also available in 11 oz jars</i>	11.99/ea
<u>Valbreso Feta</u> (sheep, France) – Firm & crumbly, mild, classic salty & tangy block (7 oz)	6.99/ea
<u>Halloumi with Mint</u> (goat + sheep + cow, Cyprus) – Traditional grilling cheese, squeaky, salty (8.8 oz)	10.99/ea
<u>Manouri</u> (sheep, Greece) – Soft whey-based cheese, salted, crumbly (5.3 oz)	6.99/ea
<u>Mozzarella di Bufala</u> (buffalo, Colombia) – soft mozzarella in brine made from buffalo milk ball (7 oz)	8.99/ea
<u>Petite Breakfast</u> (cow, USA) – Fresh & tangy like a decadent, cream cheese from Marin French Cheese (4 oz)	7.99/ea
<u>Queso Fresco</u> (cow, USA) – Semi-firm, crumbly, mild cheese great for crumbling over tacos (10 oz)	6.49/ea
<u>Le Roule</u> (cow, France) – A new cheese to our case - fresh, light & fluffy, tangy & spreadable, flavored with a “rolled” spiral of tasty chives & garlic	22.98/lb

Bloomy Rinds & Soft Ripened Cheese

<u>Bucheron</u> (goat, France) – Crumbly, tangy core & a creamier, mushroomy exterior	16.98/lb
<u>Bridgewater</u> (goat, USA) – From Zingerman’s Creamery, this goat cheese rinds us of a mini-Bucheron with its crumbly, tangy core dotted with peppercorns & bloomy exterior that gets creamier with age. (8 oz)	13.99/ea
<u>Camembert</u> (cow, France) – Semi-soft, mushroomy, vegetal rounds. Great with champagne or baked! (8 oz)	9.99/ea
<u>Chablochon</u> (cow, USA) – Pasteurized Reblochon-style disc, creamy, rich, soft & buttery	8.99/ea
<u>Chevrot</u> (goat, France) – Semi-soft crottin style with wrinkly exterior, fresh, lemony & cakey (7 oz)	14.99/ea
<u>Cremeux de Bourgogne</u> (cow, France) – Impossibly smooth, this salty triple crème is a whipped delight! (7 oz)	10.99/ea
<u>Crottin de Campcol</u> (goat, France) – Cute buttons! Wrinkly exterior & firm creamy center, rich & goaty (2 oz)	4.99/ea
<u>Delice de Bourgogne</u> (cow, France) – Impossibly smooth, this salty & slightly funky triple crème is a whipped delight!	19.98/lb
<u>Florette</u> (goat, France) – Delicious, wickedly creamy brie-style made from tangy goat milk	23.98/lb
<u>Fromage d’Affinois</u> (cow, France) – Our most popular brie-style, creamy & silky, buttery, milky	19.98/lb
<u>Julianna</u> (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
<u>Les Secret des Lys</u> (cow, France) – Probably our softest cheese, so goopy it comes in a ceramic crock! Strongly vegetal, this is the pasteurized version of the iconic French cheese St. Marcellin. (2.8 oz)	7.99/ea

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020

Subject to change

<u>Mt. Tam</u> (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>	approx. 18.49/lb
<u>Petite Camembert</u> (cow, USA) – Creamy button from Marin French Cheese, light flavors of mushroom and salted butter (4 oz)	7.99/ea
<u>Petite Truffle</u> (cow, USA) – Creamy button from Marin French Cheese, elegant truffle, salted butter (4 oz)	8.99/ea
<u>Pierce Point</u> (cow, USA) – Cowgirl Creamery’s organic seasonal summer cheese, with a rind rolled in wildflowers, chamomile, calendula and Thai Basil. Semi-soft triple crème, tangy, savory, floral.	36.98/lb
<i>Individual whole wheels (varies by weight, ~8 oz)</i>	approx. 18.49/ea
<u>Snapdragon</u> (cow, USA) – Soft triple crème from Tulip Tree Creamer, stuffed with habanero peppers for a creamy, spicy kick! (8 oz)	16.99/ea
<u>St. Andre</u> (cow, France) – Semi-soft, cakey & tangy core, mushroomy & balanced saltiness	27.98/lb
<u>Vacherousse d’Argental</u> (cow, France) – Creamy & silky, buttery but tangy, its orange rind comes from washing with annatto	25.98/lb

Semi-Soft

<u>Ashbrook</u> (cow, France) – A farmstead nod to the French classic Morbier, made with raw Jersey milk. Fruity, buttery, funky with an ashed line cutting thru the middle.	25.98/lb
<u>Asiago Fresco</u> (cow, Italy) – Semi-soft, mild, buttery & tangy, great for cooking or an easy snack	15.98/lb
<u>Brick</u> (cow, USA) – Semi-soft, mild, reminiscent of string cheese, an affordable melter for Detroit-style pizza	9.98/lb
<u>Butterkase</u> (cow, USA) – Semi-soft, buttery, the secret to a perfect classic grilled cheese!	14.98/lb
<u>Cocoa Cardona</u> (goat, USA) – Multiple year 1 st place American Cheese Society winner, Carr Valley Cardona is rubbed in cocoa, olive oil, and cracked pepper. The cocoa flavor is subtle but creates a striking rind!	27.98/lb
<u>Danish Havarti (Plain)</u> (cow, Denmark) - Excellent melting & cooking cheese, butter bomb, mild but flavorful	11.98/lb
<u>Havarti (Dill)</u> (cow, USA) – Great herby snack, buttery, packed with dill flavor from Hook’s Cheese	12.98/lb
<u>Fontina</u> (cow, USA) – A classic, smooth, mild, buttery cheese by Carr Valley, great for rich sauces	13.98/lb
<u>Morbier</u> (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
<u>Mozzarella (Low Moisture)</u> (cow, USA) – Semi-soft, whole milk mozzarella perfect for melting, cooking, pizza, sandwiches & more	9.98/lb
<u>Pepper Jack</u> (cow, USA) – Old-fashioned handmade Monterey Jack w/red & green peppers, buttery mild heat	11.98/lb
<u>Pesto Jack</u> (cow, USA) – Semi-soft, meltable cheese from Hook’s Cheese. Savory with excellent flavors of basil & garlic.	13.98/lb
<u>Provolone Dolce</u> (cow, Italy) – Aged, authentic classic Italian melter, slightly tangy	17.98/lb

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020

Subject to change

Raclette (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

Swedish Farmer’s Cheese (cow, Sweden) – Super popular with kids & adults alike, semi-soft, tangy & buttery 17.98/lb

Goudas

Semi-Firm & Flavored Goudas

Carr Valley Aged Gouda (cow, USA) – This Wisconsin gouda is semi-firm & creamy, with hints of nuts & cream 19.98/lb

Garlic & Basil Gouda (cow, Holland) – Savory, semi-firm, flavored with garlic & basil 17.98/lb

Fenugreek Gouda (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

Leyden Gouda (cow, Holland) – Semi-firm with cumin seeds. Great for grating over chili, tacos, & more! 17.98/lb

Marieke Aged “Golden Mature” Gouda (cow, USA) – Made in the Dutch-style, this Wisconsin raw milk gouda is aged 6-9 months, semi-firm, salty, and extra bold 29.98/lb

Mustard Seed Gouda (cow, Holland) – Semi-firm, buttery & mild with crunchy pops of mustard seeds 17.98/lb

Red Hot Dutch Gouda (cow, Holland) – Smooth, meltable, buttery w/red peppers, medium heat 19.98/lb

Smoked Gouda (cow, USA) – Award-winning Wisconsin gouda, cold smoked over hickory, great melter! 13.98/lb

Truffle Gouda (cow, Holland) – **Our #1 cheese!** 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

Youngsters Spring Milk Gouda (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

4-Year Boorenkaas Gouda (cow, Holland) – Firm, raw milk gouda, notes of fresh hay, crunchy crystals 23.98/lb

Brabander Gouda (goat, Holland) – Firm, elegant aged gouda, caramel & butterscotch notes, crunchy crystals 33.98/lb

Ewephoria (sheep, Holland) – Firm, sweet sheep’s milk gouda, crunchy crystals, tastes of pecan pie! 28.98/lb

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

L’Amuse Gouda (cow, Holland) – Firm, deep flavors of butterscotch, vanilla, intensely rich w/crunchy crystals 35.98/lb

Wilde Weide Gouda (cow, Holland) – A 15-month aged raw milk Boorenkaas, with deep flavors of pineapple, bourbon, intensely rich w/crunchy crystals 35.98/lb

Cheddars, etc.

<u>4 Alarm Cheddar</u> (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
<u>Barber's Vintage Reserve Cheddar</u> (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
<u>Carr Valley 6-Year Cheddar</u> (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
<u>Clothbound Red Leicester</u> (cow, UK) – A traditional English clothbound style, firm, flaky, with an earthy rind, deeply nutty, notes of mustard & toast	19.98/lb
<u>Cotswold</u> (cow, UK) – Smooth & creamy, bold, strong flavors of chive and garlic	16.98/lb
<u>Flory's Truckle</u> (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
<u>Grafton 2-Year Cheddar</u> (cow, USA) – Extra sharp & tangy, crumbly, raw milk Vermont white cheddar	17.98/lb
<u>Harlech</u> (cow, UK) – Smooth, semi-soft, sweet & tangy cheddar flavored with parsley & horseradish	22.98/lb
<u>Hook's Bacon Cheddar</u> (cow, USA) – Super satisfying snack cheese! Mild with little bits of cured bacon. (8 oz)	6.99/ea
<u>Plymouth Cheddar</u> (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	
<i>Varieties available: East Meadow (mellow, buttery) -- Hunter (2-yr aged, crumbly, sharp) -- Black Truffle -- Garlic & Peppercorn -- Sage & Herb -- Hot Pepper</i>	
	10.99/ea
<u>Poacher's</u> (cow, UK) – A semi-soft sweet & savory cheddar with caramelized onions – a truly delicious cheese!	22.98/lb
<u>Prairie Breeze</u> (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
<u>Rustic Red</u> – (cow, UK) A striking firm orange cheddar, smooth & tangy, speckled with a few crystals	18.98/lb
<u>Wensleydale w/Cranberries</u> (cow, UK) – Another customer favorite, this cheese is crumbly, tangy, and dotted with lightly sweetened cranberries.	22.98/lb

Alpine Styles

<u>Alpenhorn</u> (cow, Switz.) -- A staff favorite, this sweet, nutty & meaty Alpine is made with extra cream & care	21.98/lb
<u>Alpine Fondue Pouches</u> (cow, Switz.) – Serves 2. Easy to use, heat and eat fondue mix! (14 oz)	10.99/ea
<u>Blumenkaese</u> (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
<u>Emmental</u> (cow, Switz.) – The real deal - raw milk "Swiss" from Switzerland! Smooth, nutty, great melter	19.98/lb
<u>Gruyere (Antique 16 Month)</u> (cow, Switz.) – An extra-aged raw milk version of this classic makes for a bold, deeply meaty & complex cheese. A perfect addition to casseroles, mac & cheese, French Onion soup & more!	25.98/lb
<u>Swiss Peaks</u> (cow, Switz.) – Made in the Gruyere style, this Swiss cheese is bold w/flavors of beef & onion	17.98/lb
<u>Tilsiter</u> (cow, Switz.) – A buttery raw milk Alpine: great melter, moderate funk, shines in fondue	21.98/lb

Semi-Firm & Firm

<u>Asiago Vecchio</u> (cow, Italy) – An Italian classic, firm & buttery, great shredded over pasta or as an easy snack	19.98/lb
<u>Drunken Goat</u> (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
<u>El Hidalgo Sheep Cheese w/Black Olives</u> (sheep, Spain) – Studded with black olives, this semi-soft cheese is mild and milky, perfect for melting.	19.98/lb
<u>Garrotxa</u> (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
<u>Los Cameros</u> (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
<u>Manchego (Semi-Curado)</u> (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
<u>Manchego (Curado)</u> (sheep, Spain) – This extra-cured raw milk version is firmer & exhibits more intense “sheepiness” with a little crunch. We love it with red wine!	23.98/lb
<u>Merlot BellaVitano</u> (cow, USA) – Sporting a purple rind, this popular American cheese is soaked in Merlot and full of crunchy crystals. Crumbly, extra firm, bold, and sweet.	19.98/lb
<u>Mimolette (Aged 12 Months)</u> (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.	20.98/lb
<u>Montasio</u> (cow, Italy) – An Italian raw milk classic, firm & buttery	19.98/lb
<u>Myzithra</u> (sheep, Greece) – Firm, extra salty, crumbly traditional Greek cooking cheese	13.98/lb
<u>Ossau Iraty (Aged 4 Months)</u> (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
<u>Quesuco Ahumado de Liebena</u> (cow, Spain) – These small cheeses are made on a very small family farm in Spain from a recipe provided by a nearby monastery. Lightly smoked over juniper branches, Quesuco is tangy and woodsy -- we think this cheese is great with a cold beer!	21.98/lb
<u>P’tit Basque</u> (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.	26.98/lb
<u>Parmigiano-Reggiano (Extra Aged)</u> (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
<u>Pecorino Romano</u> (sheep, Italy) – Firm, salty & fruity – perfect for grating over pasta or shaving over salads.	13.98/lb
<u>Pecorino Toscano</u> (sheep, Italy) – Classic, dry, firm & balanced Tuscan cheese with a natural mottled rind rubbed with olive oil	21.98/lb
<u>Pimentino</u> (goat, Spain) – A mild, semi-firm & supple goat cheese with a rind rubbed w/Spanish paprika. If you like Drunken Goat, we think you’ll love this cheese!	21.98/lb
<u>Romero Fino (Rosemary Manchego)</u> (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!	20.98/lb
<u>Seascape</u> (cow + goat, USA) – Firm, rich, nutty, California original, semi-firm with crystals and notes of salted caramel	29.98/lb

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020

Subject to change

<u>Sottocenero</u> (cow, Italy) – This semi-firm cheese sports a lovely, dusty gray coat of ash and is speckled with real black truffles. Fragrant & elegant, pair with bold red wines.	30.98/lb
<u>Smokin' Goat</u> (goat, Spain) – Like smoked cheeses? Then we think you'll love this pliable, smooth, meaty goat cheese.	23.98/lb
<u>Rosemary Panoleta</u> (goat, Spain) – Handmade from raw milk, this cheese is smooth, creamy, and herby coated in a thick layer of rosemary	25.98/lb
<u>Tomme Saint Georges</u> (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

<u>Foxglove</u> (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
<u>Quadrello di Bufala</u> (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
<u>Soumaintrain</u> (cow, France) - Washed in Marc de Bourgogne brandy, Soumaintrain is in the same family as notoriously funky, gooey Epoisses. Soumaintrain is a smaller version but packs the same yeasty punch. (7 oz)	12.99/ea
<u>Taleggio</u> (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

<u>Bayley Hazen Blue</u> (cow, USA) – An incredible raw milk beauty from Jasper Hill, smooth, fudgy, nutty	32.98/lb
<u>Big Rock Blue</u> (cow, USA) – Bold & tangy, flavors of bacon and salted butter	27.98/lb
<u>Billy Blue</u> (goat, USA) – Zippy, firm, crumbly, tangy, unique & bold. A blue that's a treat for goat cheese lovers!	25.98/lb
<u>Blue d'Auvergne</u> (cow, France) – Soft & spreadable, salty, buttery, creamy, assertive but balanced	15.98/lb
<u>Cambozola</u> (cow, France) – Soft, mild & creamy. A unique blue + brie style hybrid that's a great intro to blues	22.98/lb
<u>Gorgonzola Dolce</u> (cow, Italy) – Extra soft, spreadable, creamy with a touch of sweetness	15.98/lb
<u>Maytag Blue</u> (cow, USA) – Semi-firm, raw milk blue made in the Roquefort style, fruity & bold	25.98/lb
<u>Moody Blue</u> (cow, USA) – Semi-firm, crumbly, extra tangy, meaty, smoked over fruit	22.98/lb
<u>Penta Crème</u> (cow, USA) – Semi-firm, crumbly, tangy, mild & versatile, made w/added cream	17.98/lb
<u>Rogue Smokey Blue</u> (cow, USA) – Semi-firm, crumbly yet creamy, extra tangy, USDA organic, bacon bomb. Smoked over hazelnut shells to give an intensely meaty aroma & flavor.	35.98/lb
<u>Roquefort</u> (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
<u>Shropshire Blue</u> (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
<u>Stilton</u> (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

Spero – Dairy-free, nut-free, tangy cultured vegan cheeze spreads made from sunflower seeds (4 oz)*available in Herb – Red Pepper – Smoked* 7.99/ea**CURED MEATS**Whole Muscle

Prosciutto di Parma (Italy) – Aged 12 months, buttery, sweet, classic Italian Prosciutto 31.98/lb**Serrano Jamon** (Spain) – Aged 15 months, firm, salty, Spanish Serrano ham 31.98/lb**Smoked Coppa** (USA) Brooklyn Cured – Spiced, smoked cured pork collar, melts in your mouth! 31.98/lb**Smoked Bresaola** (USA) Brooklyn Cured – Smoked 100% beef, with porcini mushroom & pepper 43.98/lb**Speck** (Italy) CIBA – Dry cured, smoked ham, cured w/juniper, bay, herbs 19.98/lb**Guanciale** (USA) Tempesta Artisans – Pork jowl rubbed w/salt, pepper, garlic, herbs 29.98/lb**Pancetta** (USA) Tempesta Artisans– Cured Berkshire pork belly, aged 4 months 31.98/lbSalami – Sliced to Order

Finocchiona – (USA) Creminelli – large format classic Italian style w/fennel & garlic 19.98/lb**Pepperoni** – (USA) Tempesta Artisans – small format, bursting with flavor, fennel, paprika 19.98/lb**Sopressata** – (USA) Molinari & Sons – large format classic Italian style 20.98/lb**Tipsy Cow** – (USA) Red Bear Provisions – large format, 100% beef, infused with brandy & garlic 37.98/lb**Wagyu Beef** – (USA) Tempesta Artisans – large format, 100% Wagyu beef 39.98/lb**El Rey Chorizo** – (USA) Olympia Provisions – large format, paprika, garlic, clove, allspice, cayenne 41.98/lb**Rigani Loukaniko Greek Salami** – (USA) Olympia Provisions – large format, oregano, garlic, citrus 41.98/lbSalami – Whole Piece (Chubs)

Tempesta Artisans Salami (USA) *available in Sopressata -- Sopressata Piccante – Finocchiona -- Chorizo (5.5 oz)* 12.99/ea*Truffle (Tarugo) or Wagyu Beef (5.5 oz)* 13.99/ea**Brooklyn Cured** (USA) – “The Manhattan” Sour Cherry Bourbon Salami, Rye Whiskey & Orange (5.0 oz) 12.99/ea**Brooklyn Cured** (USA) – Lamb Za’atar Spiced Salami (5.0 oz) 11.99/ea**Salame Beddu** (USA) – Veneto Salami (5.0 oz) 12.99/ea**Fermin Iberico Chorizo** (USA) – Acorn-fed, Spanish chorizo (7.6 oz) 14.99/ea**Salchichon de Bellota Iberico** (Spain) – Acorn-fed, Iberico salami, pre-sliced pack (2.5 oz) 7.59/ea

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020

Subject to change

<u>Underground Meats Salami</u> (USA) available in:	<i>Black Garlic Salami & Nduja – spreadable & spicy (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
<u>Bansley's Snack Stick</u> (USA) – local, all-natural Berkshire pork:	Original or Spicy	1.99/ea
<u>Stryve Biltong Snack Stick</u> (USA) – No sugar, all beef:	Mesquite BBQ or Hatch Chili	1.99/ea

Tinned Seafood

<u>Sardines in Tomato Sauce</u>	8.99/ea
<u>Sardines in Olive Oil</u>	8.99/ea
<u>Smoked Sardines in Olive Oil</u>	8.99/ea
<u>Patagonia Lemon Herb Mussels</u>	7.99/ea
<u>Patagonia Smoked Mussels</u>	7.99/ea
<u>Yellowfin Tuna in Olive Oil</u>	4.99/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

PASTA, PASTA SAUCE, OLIVE OIL, & VINEGAR

<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>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>Castillo de Canena Smoked Arbequina Olive Oil</u> (8.4 oz)	26.99/ea

<u>Sabatino Truffle Mac & 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: Kale Pesto White Cheddar, Bacon Alfredo, Creamy Cauliflower Alfredo, Creamy Tomato Basil, & Butternut Squash (16 oz)	6.99/ea
<u>Di Marolino Italian Pasta</u> – available varieties: Spaghetti, Macaroni, Rigatoni, Fusilli, Penne, Farfalle, Tortiglioni, Linguine (1.1 lb)	4.39/ea

PICKLES, OLIVES, & MORE

<u>Oloves – Pitted Green Olive Packs</u> (1.1 oz)	1.79/ea
Garlic & Basil, Chili & Oregano, Lemon & Rosemary	
<u>Poshi – Marinated Artichokes w/Basil & Thyme</u> (1.58 oz)	2.69/ea
<u>Belazu Preserved Lemons</u> (7.7 oz)	5.49/ea
<u>Kalamata Olive Spread</u> – (8.5 oz)	6.99/ea
<u>Black Beldi Oil Cured Olives</u> – intense, salty, pitted	10.98/lb
<u>Castelvetrano Olives</u> – buttery, smooth, unpitted	10.98/lb
<u>Kalamata Olives</u> – classic, salty & tart, unpitted	10.98/lb
<u>Mixed Greek Olives</u> – Kalamata, Blond Mt. Pelon, Mt. Athos olives	10.98/lb
<u>Marinated Tangerine & Chili Green Olives</u> – pitted	10.98/lb
<u>Marinated Garlic</u> – pickled whole cloves of garlic	12.98/lb
<u>Cornichons</u> – cocktail sized mini pickles	7.98/lb
<u>Hot Pickled Okra</u> – spicy pickled crunchy okra	10.98/lb
<u>Pickled Brussels Sprouts</u> – spicy pickled crunchy whole Brussels	10.98/lb
<u>Marinated Tomatoes</u> – roasted tomatoes in garlic herb olive oil	9.98/lb
<u>Giant White Beans</u> – soft gigante beans in tangy vinaigrette	9.98/lb
<u>Red Peppadew Peppers</u> – pickled peppers w/a hint of spice	7.98/lb
also available as a 14 oz retail jar	8.99/ea
<u>Sweety Drop Peppers</u> – teardrop shaped Peruvian red pickled peppers	9.98/lb
<u>Divina Dolmas</u> – Greek oil cured, stuffed grape leaf rolls (7 oz)	5.99/ea

DRIED FRUIT & FRUIT CAKES

<u>Date & Walnut Cake</u> (cut to order), gluten free	15.98/lb
<u>Matiz Fig Cake</u> (8.8 oz)	6.99/ea
<u>Fig & Almond Cake</u> (8 oz)	9.99/ea
<u>Dried Apricots</u>	7.98/lb
<u>Dried Black Mission Figs</u>	9.98/lb
<u>Dried White Turkish Figs</u>	9.98/lb
<u>Dried Pears</u>	12.98/lb
<u>Dried Peaches</u>	13.98/lb
<u>Dried Dates</u>	6.98/lb

Sweet Freedom Cheese Retail Product ListUpdated 8/5/2020
Subject to change

<u>Sunflower Seeds</u>	6.98/lb
<u>Pepitas (Salted Pumpkin Seeds)</u> *(roasted in peanut oil)	6.98/lb

BREAD & CRACKERS

<u>Stonemill Sourdough</u> – sliced sandwich bread	5.99/ea
<u>Rockin' Baker Sourdough</u> – locally made classic sourdough loaf	5.49/ea
<u>Rockin' Baker Specialty Flavored Sourdough</u> – varies, check w/us for what's in stock!	6.99/ea
<u>Castleton Crackers</u> – long, flat, small batch, artisan crackers from Vermont (5 oz) available in: Alehouse Cheddar - Simply Wheat - Salted Maple - Multi-Seed Rye - Rosemary	6.99/ea
<u>Paul & Pippa Crackers</u> – These Spanish crackers are an innovative first: 2 flavors in 1 box designed to pair with mild and bold cheeses! (5.2 oz) available in: Basil + Paprika and Truffle + Black Salt	6.99/ea
<u>Van Strien Butter & Crackers</u> – Light & airy, buttery pastry crackers from Holland available in: Cheese & Onion Straws (3.2 oz) and Gouda Palmiers (2.8 oz)	5.99/ea
<u>Divina Crostini</u> – available in Traditional or Rosemary w/Sea Salt (7 oz)	4.99/ea
<u>Divina Mini Toasts</u> – (2.8 oz)	2.49/ea
<u>Effie's</u> – salty, sweetened tea cakes, available in Oatcakes, Cocoacakes, Nutcakes, Corncakes (7.2 oz)	6.99/ea
<u>Waterwheel Crackers</u> – Original, Sesame Poppy Seed, or Tuscan Tomato Basil wafers (3.5 oz)	3.99/ea
<u>Waterwheel Cheese Twists</u> – available in Classic Cheddar or Parmesan Garlic (3.9 oz)	4.99/ea
<u>Rutherford & Meyer Grain Crackers</u> – Oat & Cranberry or Corn & Chili (4.8 oz)	4.79/ea
<u>Rutherford & Meyer Wafers</u> – crispy wafers, Garlic & Olive Oil (4.2 oz)	4.99/ea
<u>Willa's Shortbreads</u> – available in: Nashville Hot Cheddar – Spicy Cheese – Tennessee Whiskey – Blackberry Jam (4 oz)	6.99/ea
<u>Maine Crisp Co. (GF)</u> – Cranberry Almond & Wild Blueberry Walnut (3.7 oz)	7.99/ea
<u>Rutherford & Meyer GF Crackers</u> – Natural (Plain) or Cheese & Chive rice crackers (4.25 oz)	4.59/ea

Sweet Freedom Cheese Retail Product List

Updated 8/5/2020
Subject to change

SNACKS

Sweet

<u>Swoffle Stroopwafel</u> – Gluten-free, Available in Original Caramel & Chocolate Dipped	1.99/ea
<u>Belgian Boys Stroopwafel</u> – 2 pack, classic Dutch Caramel	1.99/ea
<u>Belgian Boys Raspberry Cookie Tarts</u> – Crumbly, buttery, raspberry jam (4.4 oz)	4.99/ea
<u>Too Good Gourmet Cake Batter Cookies</u> – Available in Confetti & Chocolate Chip (6 oz)	4.99/ea
<u>Too Good Gourmet Iced Donut Cookies</u> – Available in Cinnamon Roll, Bear Claw, & Glazed Donut	5.49/ea
<u>Amazi Jackfruit Chews</u> – available in Ginger Turmeric and Chili Lime (2.3 oz)	3.99/ea

Savory

<u>Air Cheese (small)</u> – 100% puffed cheese snack: available in Gouda (0.63 oz)	1.79/ea
<u>Air Cheese (large)</u> – 100% puffed cheese snack: available in Cheddar (1.42 oz)	3.99/ea
<u>Amazi Plantain Chips</u> – available in Salted Coconut Oil and Chili Spiced (2.3 oz)	3.99/ea
<u>Pipcorn Heirloom Popcorn</u> – Available in Traditional Cheddar, Truffle, & Caramel (9.25 oz)	2.99/ea
<u>Pipcorn Cheese Balls</u> – Available in Cheddar (4.5 oz)	2.99/ea
<u>PorkKingGood Pork Rinds</u> – available in Sour Cream & Onion, White Cheddar, Stupid Hot (1.75 oz)	2.99/ea
<u>Pronutz Probiotic Smoked Gouda Pistachios</u> (3 oz)	5.99/ea
<u>Torres Gourmet Potato Chips (small)</u> – available in Iberian Ham (1.76 oz) and Black Truffle (1.41 oz)	2.49/ea
<u>Torres Gourmet Potato Chips (large)</u> – available in Black Truffle (4.41 oz)	6.99/ea

BULK SNACKS & NUTS

Mini Tubs

<u>Fried Fava Beans</u> – great, crunchy, salty snack	8.98/lb	3.29/ea
<u>Quicos</u> – crunchy Spanish corn nuts	10.98/lb	3.29/ea
<u>Pica Quicos</u> – spicy, crunchy Spanish corn nuts	10.98/lb	3.29/ea
<u>Spanish Cocktail Mix</u> – crunchy snack mix: almonds, fava beans, quicos, & chickpeas	10.98/lb	3.29/ea
<u>Marcona Almonds</u> – oiled, salted & lightly fried	21.98/lb	5.99/ea
<u>Piedras de Chocolate</u> – cocoa dusted, chocolate covered almonds	20.98/lb	6.99/ea
<u>Piedras de Luna</u> – cocoa dusted, chocolate covered cashews	17.98/lb	6.99/ea
<u>Caramelized Walnuts</u> – sweet, sugar coated toasted walnuts		6.99/ea
<u>Rosemary Valencia Almonds</u> – oiled, salted, lightly fried, tossed in rosemary	19.98/lb	
<u>Chocolate Quicos</u> – sweet & crunchy, chocolate covered Spanish corn nuts	12.98/lb	
<u>Spicy Marcona Almonds</u> – spicy, skin-on	21.98/lb	

CONDIMENTS

Savory Condiments

<u>Beaufort French Wholegrain Mustard</u> – spicy, whole grain (7 oz)	3.99/ea
<u>Beaufort French Dijon Mustard</u> – spicy, smooth (7 oz)	3.99/ea
<u>Chipotle Mustard</u> – smoky & spicy, artisan whole grain (7 oz)	7.99/ea
<u>Black Truffle Mustard</u> – pungent, earthy, artisan whole grain (7 oz)	7.99/ea
<u>Vintner’s Habanero White Wine Mustard</u> – smooth, flavorful (7 oz)	6.99/ea
<u>Vintner’s Roasted Onion & Garlic Jam</u> – (7 oz)	6.99/ea
<u>Bellisari’s Balsamic Shallot & Black Garlic Spread</u> - (9 oz)	7.99/ea
<u>Bellisari’s Blue Cheese Honey Shallot Spread</u> - (9 oz)	7.99/ea
<u>Bellisari’s Calabrian Pepper & Sweet Tomato Fennel Spread</u> - (9 oz)	7.99/ea
<u>Belazu’s Truffle & Artichoke Pesto</u> (5.8 oz)	6.99/ea
<u>Blue Cheese Sea Salt</u> – (2.7 oz)	8.99/ea
<u>TBJ Bacon Salt</u> – (4.9 oz)	7.99/ea
<u>Ponte Vecchio Truffle Balsamic Glaze</u> – (7.8 oz)	13.99/ea
<u>Giuliano Truffle Sauce</u> – (1.8 oz)	5.99/ea
<u>Giuliano Whole Summer Truffles</u> – (25g)	18.99/ea
<u>TBJ Spiced Tomato Jam</u> – (9 oz)	7.99/ea
<u>TBJ Bacon Jam</u> – (9 oz)	9.99/ea
Varieties: Original (Classic) -- Black Peppercorn -- Fig -- Honey Habanero -- Maple Bourbon	
<u>Le Bon Magot</u> – (7 oz)	10.99/ea
Varieties: Spiced Raisin Marmalata -- Carrot & Fruit Conserve -- Lemon Sultana Marmalata	

Sweet Condiments

<u>Italian Lambrusco Wine Jelly</u> – (4.5 oz)	7.99/ea
<u>Maison Francis Miot French Rose Jelly</u> – (3.5 oz)	6.99/ea
<u>My Father’s Garden Hot Pepper & Lime Jam</u> – local (10 oz)	5.99/ea
<u>Divina Jams</u> - (9 oz) Varieties: Fig, Orange Fig, Chili Fig, or Sour Cherry	5.99/ea
<u>Bellisari’s Blistered Jalapeno Fig Spread</u> – (9 oz)	7.99/ea
<u>Brins Jams</u> - (4 oz) Varieties: Lemon Saffron, Strawberry Lemongrass, or Cherry Chai	4.99/ea

Sweet Freedom Cheese Retail Product ListUpdated 8/5/2020
Subject to change

<u>Small Batch Kitchen</u> – (8 oz)	7.99/ea
Varieties: Strawberry Rhubarb, Strawberry Balsamic, Ghost Pepper Spread	
<u>Deb's Gourmet Pantry Jams</u> – local (11 oz)	6.99/ea
Varieties: Hot Original, Pineapple Pepper, Raspberry Pepper, Strawberry Lavender Jam	
<u>Soiree Wine Jelly</u> – (8 oz)	8.99/ea
Varieties: Chocolate Cabernet -- Pinot Grigio Pear -- Pomegranate Pinot Noir – Spicy Hot Red Wine	
<u>Eat This Jams</u> (small) – (2.5 oz)	4.99/ea
Varieties: Blueberry Cardamom – Strawberry Lavender Lemon -- Banana Jam – Tomato Jalapeno – Flamin' Raspberry – Topsy Peach	
<u>Eat This Jams</u> (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	
<u>Quince & Apple Preserves</u> (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	
<u>Quince & Apple Preserves</u> (large) – (6 oz)	8.99/ea
Varieties: Raspberry Rose Preserves -- Peach Chamomile Preserves – Orange Marmalade with Lemon Preserves	
<u>Vintner's Jams</u> – (7 oz)	6.99/ea
Varieties: Apricot, Riesling & Vanilla -- Cranberry, Fig, & Merlot – Grapefruit, Ginger & Rose – Port Cherry Marmalade -- Pear, Cranberry & Pinot Noir –	
<u>Fat Toad Farm Goat Caramel Sauce</u> (small) – (1.25 oz)	6.99/ea
Varieties: Original -- Irish Whiskey – Salted Bourbon – Vanilla Bean – Vermont Maple	
<u>Fat Toad Farm Goat Caramel Sauce</u> (large) – (8 oz)	13.99/ea
Varieties: Original or Salted Bourbon	
<u>Rutherford & Meyer Fruit Pastes</u> – (4.2 oz)	5.29/ea
Varieties: Fig, Pear, Apricot	
<u>Membrillo (Quince) Fruit Paste</u> – (10 oz)	7.49/ea
<u>Membrillo & Plum Fruit Paste</u> – (10 oz)	8.99/ea
<u>Hibiscus Flower in Syrup</u> – (8.8 oz)	12.49/ea

HONEY

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