

SINCE
1937

THE
SMOKEHOUSE
MARKET™



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

CHEVRE

BAETJE FARMS- *Local, french inspired goat cheese dairy in Bloomsdale, Missouri*

CAPRIOLE- *Judy Schad makes farmstead, handmade aged, washed-rind, & soft cheeses in Greenville, Indiana. Our favorites are Flora & Wabash Cannonball*

CARAMORE- *"the closest thing to fudge and a perfect dessert cheese," a unique cow & goat milk combination*

CARRE DU BERRY- *Young chevre lavishly covered with fresh herbs, peppercorns & juniper berries...BRILLIANT*

CYPRESS GROVE -*Light, creamy & earthy flavors...our favorite Humboldt Fog*

"DRUNKEN GOAT"- *Semi-firm & cured in Doble Pasta red wine-sweet & smooth*

LAURA CHENEL- *One of the great pioneers in the American cheese movement*

HONEYBEE GOAT GOUDA- *a Drizzle of honey added to a splendid Dutch gouda. Cashew like finish.*

MEREDITH DAIRY SHEEP & GOAT- *Australian Creamy goat & sheep's milk suspended in Extra Virgin Olive Oil & herbs. Incredible on a salad*

MOBAY- *Carr Valley's delicious take on the French version, Morbier with Goat & Sheep, the finish is delicate & rustic. An American Original!*

PERSILLE DE RAMBOULLET- *Blue-veined goat, creamy, lemony, luscious*

TOMME CHEVRE GRANDMERE-*Delicate, lemony, bright & decadent. crafted by hand by fromagerie p. jacquin & son*

VALENCAY FERMIER- *Classic french cheese with a lemony finish, blue veining & coated with wood ash. It will always be one of my favorites.*