

SINCE
1937

THE
SMOKEHOUSE
MARKET™



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

SHEEP

GREEN DIRT FARM- *Lovely, local, cow & sheep milk, buttery & floral*

MANCHEGO- *Artisan, raw milk with a wonderful hazelnutty sweetness. classically paired with our housemade quince paste.*

MEADOWOOD FARMS LEDYARD- *Soft-ripened, sheep's milk cheese in the style of Robiola, aroma is fruity, yeasty, barnyardy, nutty in flavor*

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

NETTLE MEADOWS SAPPY EWES- *A touch sweet, a touch tangy-a mixture of sheep & cow's milk infused with maple reduction*

OSSAU-IRATY- *Raw sheep milk from the basque mountain region. Firm with concentrated flavors of fruits & toasted nuts. Serve with dried fruits, cherry preserves from the region. Amazing!*

ROBIOLA ROCCHETTA- *Triple milk of goat, cow & sheep from tuscany.*

ROQUEFORT- *The French classic sheep's milk Blue, creamy, piquant& arguably the world's greatest blue, it's history of production since 1411.*