

SINCE
1937

THE
SMOKEHOUSE
MARKET™



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

SWISS & NUTTY

ABONDANCE- *Fragrant, raw milk from the Haute-Savoie region of France*

CAVE AGED EMMENTALER- *Matured to perfection, unique, nutty, full-flavored taste*

CENTRAL CREAMERY HOLEY COW- *Alpine style Swiss cheese from California. Layers of rich, buttery flavor.*

COMTE GRUYERE- *Raw, cow's milk classic mountain cheese, smooth, creamy with nutty tones*

CONSIDER BARDWELL FARM PAWLET- *Founded in 1864, the tradition continues with pesticide free farm & the tastiest cheeses*

FLORY'S TRUCKLE- *Local beauty that is technically a clothbound cheddar, but its dense, nutty flavor deserves to be heard & of course, tasted*

HOCH YBRIG- *Made by Rolf Beeler, in the tradition of Gruyere, but washed with white wine, raw milk, sweet finish*

KALTBACH LE CREMEUX- *Nutty, creamy & a masterpiece from Switzerland. Just enjoy*

MARCOOT CAVE AGED FORREST ALPINE- *Semi-hard "asiago meets Swiss" complex & unique & ideal for grating over pasta, pizza or snacking.*

SPRING BROOK FARM TARENTEISE- *Traditional methods from the French Alps, raw milk, semi-hard*

TETE DE MOINE- *Swiss, Jura mountains, raw cow's milk, Semi-Hard intense, fruity flavor*

UPLANDS PLEASANT RIDGE RESERVE- *Aged, alpine style following the traditions of Beaufort or Gruyere*