

SINCE
1937

THE SMOKEHOUSE
MARKET™



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

BLUE

CASHEL BLUE- *GRUBB FAMILY FARM, BUTTERY & MILD*

COLSTON BASSETT STILTON -*MOIST, FIRM, SPICY AROMA, KING OF ENGLISH CHEESES*

MAYTAG BLUE- *CLASSIC AMERICAN, SHARP & RUGGED*

POINT REYES FARMSTEAD CHEESE CO.-*AGED FOR 4 MONTHS & STARTLINGLY DELICIOUS. BRILLIANT ON A STEAK.*

ROQUE CREAMERY SMOKEY BLUE- *RICH, WITH TERROIR OF SMOKED OREGON HAZELNUTS*

ROLLI RED ROCK- *BLUE-VEINED CHEDDAR, INCREDIBLE, COMPLEX & ALWAYS MY FAVORITE*

ROGUE CREAMERY-*ORGANIC, CREAMY, AMERICAN TREASURES FROM THE ROGUE RIVER VALLEY*

ROQUEFORT- *RAW, SHEEP'S MILK, SOFT, SPICY & PIQUANT, CLASSIC FRENCH*

PERSILLE DE RAMBOUILLET-*INCREDIBLY SMOOTH & CREAMY GOAT'S MILK BLUE*

ST. AGUR- *ROBUST & EASILY SPREAD FROM THE VILLAGE OF MONTS DU VELAY, FRANCE*

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BRIE & CREAMY

BRILLAT SAVARIN- *Cow's milk, triple cream and Brilliant!*

Camembert Rouzairre- *mild, earthy aromas with luxurious complexity*

CELLARS AT JASPER HILL- *Harbison... woodsey, sweet & balanced*

Chaource- *Creamy & spreadable, close to a camembert, be creamier in texture*

COWGIRL CREAMERY MT. TAM- *Artisan, organic & an incredible triple cream beauty*

DELICE DE BOURGOGNE- *FROM THE BURGUNDY AREA, ONE OF THE MOST ACCLAIMED TRIPLE*

DOROTHY'S CREAMERY COMEBACK COW- *Floral, grassy, fun & flavors of butter, cream, truffles & almonds. You will "comeback" for more.*

EXPLORATEUR- *True aristocrat of French triple cream cheeses*

Fougerus Rouzairre- *mushrooms, white & bloomy, complemented with a delicate fern leaf*

FRENCH BRIE COURONNE- *Classic French double cream & perfect for your pique nique!*

FROMAGE D'AFFINOIS- *Delicate, lemony flavor & everyone's favorite*

MARIN FRENCH CHEESE CO.- *Authentic French Cheeses unique California style & flavor.*

NETTLE MEADOWS KUNIK- *Organic, award-winning triple cream with Goat & Cow's milk*

Pierre Robert- *Decadent, triple cream, buttery, smooth & mild...the ultimate with Champagne*

SWEET GRASS DAIRY GREEN HILL- *Double cream, soft-ripened, style of great camembert*

SOTTOCENERE AL TARTUFO- *Special Italian beauty set apart with black truffles & spices*

ST. ANGEL- *Triple cream...delightful with fresh berries & Champagne*

Tomme St. George- *Creamy with grassy undertones & mild with a lemony finish.*

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CHEDDAR

BEECHERS FLAGSHIP CHEDDAR- *Armed with love & passion for pure food*

CARR VALLEY CHEESE COMPANY-*Award winning cow's, sheep's & goat's milk combination we especially love the Cranberry Chipotle & their 6 year old aged cheddar. Incredible!!*

GRAFTON VILLAGE CHEDDAR- *Vermont's best, all american raw milk cheddar*

HEMME BROTHERS CHEDDAR- *Hints of melted butter, toasted nuts, & finish with a crunch from the natural aging process. Local & wonderful!*

HOOKE'S BLACK TRUFFLE CHEDDAR- *White cheddar laced with black truffle powder & oil. The truffle flavors in perfect harmony with this wonderful cheddar.*

IRISH CHEDDAR- *Buttery & grassy, the perfect pairing for a pint of guinness*

MILTON CREAMERY FLORY'S TRUCKLE- *Local, raw milk from jersey cows, exquisite flavor*

MARCOOT CREAMERY TIPSYPY CHEDDAR- *Local & laced with Schlafly's ale for so much flavor!*

NEAL'S YARD DAIRY KEEN'S CHEDDAR-*Classic, sharp, tangy & flavorful English clothbound cheddar*

PRARIE BREEZE CHEDDAR- *Sweet & flavorful, crumbly, yet, creamy*

ROLLI RED ROCK- *Blue-veined Cheddar from Wisconsin that has layers & layers of flavor*

WIDMER'S CHEDDAR- *Rich & nutty from the heart of America. We like their 4 year old.*

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FONTINA & MELTING

FRENCH RACLETTE - *Semi-hard cow's milk cheese washed in white wine, ideal for melting on veggies or potatoes or for snacking or of course, raclette.*

FONTINA FONTAL - *Alpine pantry staple & table cheese, melt into sauces, pasta or pizza. Mild & creamy & a crowd pleaser.*

DOUBLE CREAM GOUDA - *Mild & creamy, cow's milk crowd pleaser*

GRUYERE - *For melting in any luscious potato gratin, croque monsieur or quiche or crusty breads*

MARCOOT CREAMERY HATCH PEPPER - *A true "American cheese with a kick that melts really well" Try it melted on burgers, potatoes & pizza for true American flavors.*

MOZZARELLA - *A staple in any Italian kitchen for melting on pizza or pasta or caprese salad. We love the local Marcoot creamery mozzarella-creamy & smooth*

SOTTECENERE AL TARTUFO - *truffle infused raw, cow's milk Italian cheese from the northern region of Veneto. Aged in a coat of nutmeg, coriander, cinnamon, liquorice, cloves, & fennel & studded throughout with slices of rich, black truffle. Amazing on a cheese board or melted over potatoes or burger.*

TALLEGIO - *semi-soft, washed-rind, Italian beauty that makes an amazing grilled cheese. Stinky & loveable*

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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.*

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GOUDA

ARTIKAAS GOUDA WITH TRUFFLES - Creamy & decadent, generously laced with black truffles throughout. Lovely on your cheeseboard.

COOLEA - Award winning farmhouse gouda-like irish lovely, rich, sweet, caramelly flavors

HONEYBEE GOAT GOUDA - Light, nutty flavor with a hint of natural honey sweetness

L'AMUSE BRABANDER GOAT GOUDA - Sweet, goat's milk from Holland, delicate & delectable, flavors of caramel & butter

L'AMUSE SIGNATURE GOUDA - Aged for 2 years, tangy, sweet & addictive

MARCOOT CREAMERY - Local, Amy & Beth Marcoot in Greenville, Illinois. Handcrafting only the highest quality Artisan & farmstead cheeses.

MARIEKE - Marieke & Rolf Penterman from Thorp, Wisconsin creating Award winning Gouda's with passion & integrity

RENY PICOT SMOKED GOUDA - Buttery, mild with a sweet undertone & subtle smokiness

MIMOLETTE - Inspired by Dutch Edam... sweet, caramelized depth & smooth, fudgy finish

UNIEKAAS DOUBLE CREAM GOUDA - Classic, creamy & a family pleaser

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PARMIGIANO & PECORINO

GRANA PADANA- *DOP protected, slightly sweeter than parmigiano, “grate” for any dish or cheese board*

PARMIGIANO REGGIANO- *100% Italian, DOP protected, unrivaled flavor & rich granular texture*

PECORINO ROMANO- *HARD TEXTURE, SHARP & SALTY, SHEEP’S MILK, AMAZINGLY VERSATILE CHEESE THAT DATES BACK TO ROMAN TIMES*

PECORINO TOSCANO- *Aged, classic Sheep’s milk from the Tuscany area*

PIAVE VECCHIO- *Deliciously nutty, concentrated sweet paste with full tropical fruit flavors. Wonderful table cheese or for grating on your favorite pasta dish*

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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.*

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STINKY

CAMEMBERT FERMIER- *True farmstead packed with rich flavors & buttery accents*

EPOISSES- *Imported from burgundy, intensely creamy & delightfully decadent*

HARBISON BY JASPER HILL FARM- *Woodsy, sweet, balanced with lemon, mustard, & vegetal flavors. A soft-ripened cheese with a rustic, bloomy rind*

MEADOW CREEK DAIRY GRAYSON- *Artisan, raw milk cheese, soft, fine texture, pungent aroma & big, beefy flavor*

MUNSTER GEROME- *An ancient cheese first produced by monks...barnyardy & big, bold flavors*

TALEGGIO- *Italian beauty with strong aroma, but mild in flavor & a fruity tang. Amazing grilled cheese!*

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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 TARENDAISE- *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*