



**Good Cheese Company
TAKE-OUT MENU**

Contact vendor directly to place an order: goodcheesecompany@gmail.com
Orders must be placed by noon each Thursday before the market Saturday.

CHEESE

Brigid's Brie 200g \$9.00
 Free of stabilizers and preservatives, cow's milk with creamy centre.

Five Brothers 170-200g \$8.00
 Aged 8 months, combines traits of Gouda and Swiss Appenzeller.

Smoked Five Brothers 170-200g \$9.00
 After 1 year of age, naturally smoked with maple and apple wood (Gouda/Appenzeller).

Goat Gouda 170-200g \$9.00
 Made with fresh Ontario goat milk.

Sheep Gouda 170-200g \$9.00
 Made with fresh Ontario sheep milk.

Cheddar Cheese Curds 160g \$5.00
 Handmade and produced fresh weekly.

Handeck 170-200g \$9.00
 Two years old, drier hard Swiss Mountain style.

Garlic and Chive \$8.00
 Mild, creamy cheese with ample flakes of garlic and chive.

Jalapeno \$8.00
 Oxford Harvest with spicy jalapeno seasoning.

Darkside of the Moo \$8.00
 Soaked in a dark, chocolate stout beer.

Tipsy \$8.00
 Soaked in a Cabernet Merlot wine.

All cheese is hand-crafted locally in Woodstock, Ontario by **Gunn's Hill Artisan Cheese**.