

**THE CHEESE BAR**

**LUNCH TIME, IN THE BAR**

**Savory Cheese Doughnuts**  
bacon aioli

**"Baked Brie"**  
mushrooms, mixed greens

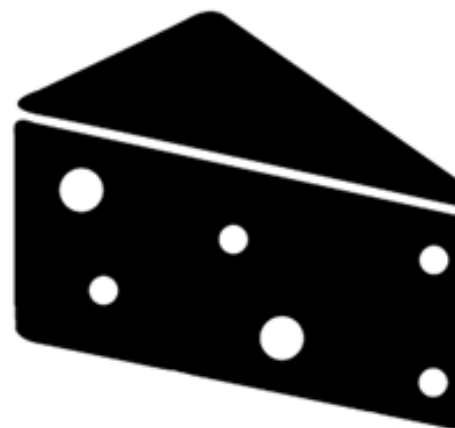
**Parmesan-crusted  
Grilled Cheese Sandwich**  
tomato bisque

**Parmesan & Potato Blini**  
smoked duck bresaola, apple, frisée

**Fontina Cheese Panini**  
house-cured Berkshire pork ham

**Daily Cheese Board**  
seasonal fruit, nuts, bread

*9.50 each*



**WINES FOR CHEESE**

Three 2oz pours *10.50*

**SONOMA COUNTY  
SPARKLING WHITES**

Gloria Ferrer Brut, Sonoma NV

Iron Horse Lark Creek Cuvée  
Brut, Green Valley, Russian  
River Valley 2005

J Vineyards & Winery Brut Rosé,  
Russian River Valley NV

**GOLD COUNTRY  
RHONE REDS**

Cochon Grenache  
Gris Rose, 2010

Donkey & Goat 413  
Rhone Blend, 2009

Martella Fiddletown,  
Grenache, 2007

**BEERS FOR CHEESE**

**16 OZ DRAUGHT** *6.00*

Uncommon Brewer's Baltic Porter  
Santa Cruz, CA

**10OZ DRAUGHT** *3.50*

Bear Republic Racer 5 IPA

Sierra Nevada Pale Ale

Napa Smith Pale Ale

Boont Amber Ale

Anchor Steam

Paulaner Hefe-Weizen

Stella Artois

Guinness Stout

**BEER COCKTAILS** *4.50*

Stella Artois & Creme de Cassis

Paulaner Hefe-Weizen & Kirschwasser

*Chef/Partner* MARK DOMMEN

**ONE MARKET**

*GM/Partner* LARRY BOUCHARD

R E S T A U R A N T

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