



TABLE & VINE  
**CHEESE**  
*of the month*

*Hard cheese and soft cheese, cow's milk, goat's milk and sheep's milk, mountain cheese and more, Table & Vine's collection of award-winning, handcrafted, artisan cheeses from around the world includes Italian Parmigiano, aged Gouda, farmhouse Cheddar, English Stilton, domestic Chèvre and French Camembert, amongst many others.*

*Whether it's a simple cheese plate for one or served as an hors d'oeuvre at your next celebration, used as a secret ingredient in your next culinary experience or to just simply enjoy with your favorite bottle of wine, our specialty foods staff can always help you make the right choice!*



**Woolwich Dairy  
Goat Cheddar**

**\$ 5<sup>98</sup>**

**7 oz Bar**

This **Goat Cheddar** is made with 100% fresh goat's milk. Sharp and smooth, this aged cheddar is complex and nutty in flavor. Mild goat overtones give it a distinct advantage as a table and a cooking cheese.

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**Tipperary  
Cheddar**  
**\$ 9<sup>98</sup>**  
**lb**

County Tipperary of Ireland is the setting for the production of this delicious cheddar. **Tipperary Cheddar** is a cow's milk cheese which has a rich creamy texture that just melts in your mouth. It has a sharp taste, which satisfies the appetite for a snack whether on a cracker or a slice of bread.

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**Old Quebec**  
**\$12<sup>98</sup>**  
**lb**

Making **Old Quebec Vintage Cheddar** is a blend of science and art. Old Quebec's unique production process allows the cheese maker to craft the cheddar on an individual basis so that the natural flavors of the milk can develop.

Old Quebec Vintage Cheddar has a crisp, clean flavor with an appealing sharpness that stimulates the taste buds.

At times there is a pleasing hint of fruit or even caramel. Because of the care and time invested in grading the cheese and subsequent maturation, Old Quebec Vintage Cheddar is distinctively robust and truly unique.

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## **Shelburne Farms Two Year Old Farmhouse Cheddar**

**\$ 11.98**  
**lb**

Shelburne Farms Farmhouse Cheddar is produced at the namesake Shelburne Farms, just outside of Burlington, Vermont. This farmstead cheddar is made entirely by hand from the fresh, raw milk of the purebred herd of Brown Swiss Cows that roam the meadows around the farm. Shelburne Farms Farmhouse Cheddar has no artificial flavorings, coloring or preservatives. It is sharp, not peppery, and has a pleasant, lingering finish and has consistently won awards for excellence from the **American Cheese Society**. One bite and you'll be hooked on its milky goodness.