MENU



SOUP

ΤΟΜΑΤΟ

Roasted garlic and roma tomatoes slow cooked in a Parmigiano Reggiano broth, served with crostini

[Veg*] Bowl 9 Cup 6

FRENCH ONION

Parmigiano Reggiano broth, caramelized onion, crostini, Scharfe Maxx [Veg*] 14

*contains non-vegetarian rennet

SHAREABLE

MAC AND CHEESE

French raclette, Hook's 4-year Cheddar, Scharfe Maxx, breadcrumbs [Veg*] 14 add bacon 3

FONDUE FOR TWO

Appenzeller and Raclette fondue, served with a side of roasted potatoes + veggies, rosemary ham,

sliced baguette, and housemade pickles 35

*contains non-vegetarian rennet

KIDS Suggested for children under 8 years old.

Mac + Cheese [Veg*] 9 Grilled Cheese [Veg*] 9 served with orange slices *contains non-vegetarian rennet

Glass of milk 2 Chocolate milk 3 Apple juice 3

Please order at the cafe register

SALADS & SIDES

FARM SALAD

Mixed greens, roasted veggies, feta cheese, house-pickled beets + onions, toasted pepitas, sherry-shallot vinaigrette [GF/Veg] 13

add bacon 3 add chicken 5

SIDE SALAD

Mixed greens, house-pickled beets + onions, toasted pepitas, sherry-shallot vinaigrette [GF/Veg] 5

GARLIC BREAD

House made garlic butter, Parmigiano Reggiano [Veg] 4

Made in-house daily, by people who love food.

SANDWICHES

MOZZARELLA *Served cold or warmed* Mozzarella, olive tapenade, arugula, roasted zucchini, browned butter mayo, on sweet deli roll [Veg] 14

GRILLED CHEESE SANDWICH

Blend of Hook's 5-year Cheddar, Point Reyes Farmstead Toma, and Nicasio Valley San Geronimo, on levain, served with a side of greens $[Veg^*]$ 14

> add prosciutto jam 2 add cup of tomato soup 5

> > *contains non-vegetarian rennet

DAILY CHEESE

Monger's choice of

accompaniments,

baguette 16

CURED MEAT

three rotating cheeses.

Monger's choice of three

16

rotating cured meats.

accompaniments,

add blue cheese 4

All sandwiches served on Acme Bread with a side of mixed greens

THE ALPINE Served hot

Fra'Mani rosemary ham, Meule du Jura, whole grain mustard, caramelized onions on Levain 15

CHICKEN BACON Served hot

Chicken, bacon, housemade Rogue Smokey Blue spread, arugula, pickled onion, on sweet deli roll 15

JAM ON IT *Served hot or cold* Jamon Serrano, Manchego,

Mahon, fig jam, black pepper, on Levain 15

BOARDS

LOCAL CHEESE

Monger's choice of three local cheeses, accompaniments, baguette 16

сомво

Monger's choice of two rotating cheeses, two cured meats, accompaniments, baguette 24

Our gluten-free menu items are prepared in a kitchen where products containing gluten are also prepared.

baguette

A 4% San Francisco health care ordinance fee applies to all purchases at The Cheese School.

Check out our grab 'n go case in the retail area for quick bites!



Please see our Wine & Beer Menu for additional selections.

DRINKS

Sweetened hibiscus tea 4

Mighty Leaf iced tea 4 (unsweetened black tea)

Mighty Leaf hot tea 3 (earl grey, decaf earl grey, mint, spring jasmine)

Red Bay Coffee 3 (King's Prize medium roast)

Blue Bottle Cold Brew Coffee 5

House Kombucha 5 (orange blossom, lavender lemonade, or citrus hibiscus)

Lorina pink lemonade 3

Harney & Sons lemonade & tea 3

Bottled soda 3 (Spite, Coca-Cola, Diet Coke, Ginger Beer)

Pellegrino water 3

DESSERTS

Sweets and desserts are available at the counter.

eat . drink . shop . learn

Founded in 2006, The Cheese School of San Francisco is the only independent institution of its kind in the nation. We are devoted to helping you maximize your enjoyment and appreciation of cheese. Our philosophy is "eating is learning," and we treat our guests to a cornucopia of education and tasting opportunities. Join us for a cheese

> plate and glass of wine, pick up cheese and charcuterie for a picnic or delicious dinner in, have us cater your party, or settle in for a tasting or hands-on class. Ask a staff member for details or find more information online. Thank you for visiting!

> > www.thecheeseschool.com 415.346.7530

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