

The Cheese Store of Asheville - November 2014

Cheese	PRICE	Milk	Origin
Aged Gouda Noord Hollander	\$18/lb	Cow	Holland
Aged Manchego	\$20/lb	Sheep (Raw)	Spain
Aged Asiago	\$16.00	cow	USA
Balarina Aged Goat Gouda	\$18/lb	goat	Holland
Bailey Mountain	\$30.00	goat (raw)	Marshall, NC
Basil Cheese	\$18.00	cow (V)	Robbinsville, NC
Bear Wallow	\$24.00	cow	Fairview, NC
Brebis de Pays	\$30.00	Sheep (Raw)	Marshall, NC
Brie	\$16.00	cow	France
Bucherondin	\$20.00	goat	France
Calvander	\$30.00	Cow (RAW)	Chappel Hill, NC
Campo de Montalban	\$18.00	mix	Spain
Chocolate Lab	\$22.00	cow	Fairview, NC
Delice de Bourgogne	\$22.00	cow	France
Ewephoria	\$22.00	sheep (V)	Holland
Etzegarai	\$21/lb	Sheep	Spain
Gorgonzola	\$28.00	cow	Fairview, NC
Cave Aged Gruyere	\$28.00	Cow (RAW)	Switzerland
Havarti	\$16.00	Cow	Denmark
Kokos Coconut Gouda	\$20/lb	cow	Holland
Mahon	\$20.00	cow	Merorca, Spain
Melange	\$10.00	3 milk	Marshall, NC
Ossau Iraty	\$28.00	sheep	France
Parmigiano Reggiano	\$22.00	Cow (RAW)	Italy
Podda Classico	\$18/lb	cow/sheep	Italy
Quadrello di Bufala	\$26.00	water buffalo	Italy
Red Dragon	\$20.00	cow	UK
Ridgeline	\$24.00	Cow	Fairview, NC
Stackhouse (whole, 1/2, 1/4)	\$30.00	goat (V)	Marshall, NC
STILTON 1/2	\$16.00	cow	UK
Taleggio	\$18.00	cow	Italy
Tickler Cheddar	\$19.00	cow	UK
Top Shelf Cheddar	\$25.00	cow	Fairview, NC
Ubricone	\$30/lb	cow	Italy

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Olives, Nuts, Dried Fruit

/LB

OLIVES DRY CURED BLACK BELDI	\$10.00	Marcona Almonds	\$20.00
OLIVES MIX GREEK	\$10.00	Coco Corn Nuts	\$16.00
Corn Nuts from Valencia Spain	\$8.00	Dried Cherries	\$20.00
Dried Figs	\$14.00	Whole Almonds	\$14.00

SMALL FORMAT

Sandy Creek (V)	goat (Local)	\$10/each
Crottin	goat (local)	\$8/each
Pack Square	cow (local)	\$8/each
Ellington	goat (local)	\$10/each
Melange	cow, goat, sh	\$10/each
Gjetost	Norway	\$8/each