

Main Street Provisions
Cheese & Meat Descriptions 2025

Cypress Grove - **Purple Haze** – Fresh goat cheese flavored w/lavender and fennel pollen from California. *Spreadable, tangy, citrus-y, floral.*

Reny Picot - **St. Rocco Brie** – Triple cream cow's milk brie from Benton Harbor, Michigan.

Semi-soft, buttery, rich.

Gruyere AOP – Alpine style, cow's milk cheese from Switzerland.

Semi-firm, nutty, slightly fruity undertones.

French Emmental – Alpine style, “Swiss” cow's milk cheese from France.

Semi-firm, buttery, slightly nutty.

Manchego 12 Month DOP – Aged, sheep's milk cheese from Spain.

Semi-firm, nutty, rich, fruity undertones

Marieke - **Smoked Gouda** – Young, Hickory-smoked cow's milk gouda from Wisconsin.

Semi-firm, smokey, rich, creamy

Marieke - **Truffle Gouda** – Young, cow's milk gouda laced with black truffles from Wisconsin.

Semi-firm, creamy, rich, mushroom-y.

Hook's - **3 Year Cheddar** – Aged, yellow, cow's milk cheddar from Wisconsin.

Semi-firm, creamy, bright, great cheddar flavor.

Milton Creamery – **Prairie Breeze**- Aged, white, cow's milk cheddar from Iowa.

Firm, bright, crystalline.

Milton Creamery – **4 Alarm Cheddar** – White cheddar w/ghost, chili, chipotle, and jalapeno peppers. *Semi-firm, creamy, spicy.*

Ellsworth Muenster– Young, cow's milk cheese from Wisconsin.

Semi-firm, creamy, buttery.

Mimolette 12 Month – Aged, cow's milk cheese from France. Bright orange interior, like an aged gouda and an extra aged cheddar put together.

Firm, rich, nutty, butterscotch notes.

Blue D'Auvergne - Cow's milk blue cheese from France.

Forward blue cheese flavor, peppery, slightly salty.

Roth - **Smoked Moody Blue** – Cow's milk blue cheese. Smoked over applewood and cherrywood. *Smokey, clean blue cheese flavor, fruity undertones.*

Beemster - **Goat Gouda** – Aged 4-6 months, goat's milk gouda from Holland.

Semi-firm, floral, citrusy.

Beemster - **XO Gouda** – Aged 26 months, cow's milk gouda from Holland.

Firm, crystalline, complex flavors, butterscotch notes.

Uplands - **Pleasant Ridge Reserve** – Alpine-style cheese from Wisconsin. Similar to Comte.

Semi-firm, savory, sweet grassy notes

Cypress Grove - **Lamb Chopper** – Sheep's milk gouda from Holland.

Semi-firm, buttery, creamy, slightly nutty

Creminelli – **Finocchiona** – Cured, dried sausage from Utah.

Fennel seed, garlic, chili flake

Olympia Provisions – **Salami Cotto** – Uncured, cooked pork salami from Oregon.

Black pepper, garlic, chili flake

Smoking Goose Co. - **Soppressata** – Cured, dried pork sausage from Illinois.

Red wine, clove, garlic, black pepper

Tempesta – **Spicy Capicola** – Brined and cooked pork collar from Illinois.

Calabrian chili, black pepper, paprika

Tempesta - **Wagyu Beef Sausage** - Dry cured beef sausage from Illinois.

Herbs, garlic, black pepper

Brooklyn Cured- **Smoked Coppa** - Smoked pork collar from New York

Tasso spice, smokey

Olympia Provisions- **Loukaniko** - Greek style, dry cured sausage from Oregon.

Oregano, garlic, orange zest

Olympia Provisions - **Salami Capri** - Dry, cured pork sausage from Oregon.

Slightly spicy, garlic, cayenne

Prosciutto d'Parma 18 month - Cured pork leg from Italy

Decadent, melt-in-your-mouth, prosciutto goodness