

LONG BOARD

Charcuterie
Virginia Beach, VA

Triple Cream Brie

from St Angels

Milk Type: Cow

Covered with a fluffy, white rind with a velvety feel. Its interior pote is rich ivory paste with the delicate taste of sweet cream and whipped butter.

Hickory Grove

from Chapel Hill Creamery

Milk Type: Cow

Hickory Grove has a natural washed rind with just a hint of funkiness – it’s made in the style of monastery cheeses, usually named after the monastery where they’re made. While there is no monastery down the road- they named this cheese after the church at the end of the road.

Griffin

from Sweet Grass Dairy

Milk Type: Cow

This cheese is made in the style of a french farmhouse cheese, but they have washed the curds in Terminus Porter from Gate City Brewing in Roswell, Georgia. It gives off malty, hoppy flavors, with a bit of a sharper finish.

Truffle Manchego

from Miguel and Valentino

Milk Type: Sheep

Shavings of black truffle are pressed into the paste of the cheese before it is placed into molds. Every step of the cheese making process is done by hand by the family cheesemaster. This Manchego is firm, smooth and creamy in texture with a nutty, sweet flavor, perfectly balanced with the intensely aromatic mushroomy aroma of black truffle.

Smoked Maple Cheddar

from Grafton Village Cheese

Milk Type: Cow

This young cheddar is cold-smoked over maple and hardwood for up to four hours, imparting the signature aroma and satisfying flavor of this classic cheese. Grafton’s Maple Smoked Cheddar has a mild, buttery body with heady aromas of campfire and smoked ham. A sweet finish recalls memories of toasted marshmallows.

Barely Buzzed

from Beehive Creamery

Milk Type: Cow

The espresso and lavender rub imparts notes of butterscotch and caramel, which are prevalent near the rind, but find their way to the center of the cheese. This is a full-bodied cheese with a nutty flavor and smooth texture.

Honey Bee Gouda

from Cheeseland Creamery

Milk Type: Goat

This gouda has a light nutty flavor with a hint of sweetness, like honey roasted cashews. Aged for six months, Honey Bee is full of flavor, but neither too strong nor too salty.