

Crane River Cheese Club

finely farmed for you

Sample Menu

Presented by Chef Poe, Nick Giannotti and the Team at Tip Tap Room –
inspired by our neighbors

From The Farms

Locally grown and sourced fruits,
vegetables, herbs, & lettuces

From The Fromage

Seasonally Sourced Cheeses

From The Fields

chef Poe's vast array of recipes
for you to prepare at home

From The Heart(h)

Specialty breads, and grains

For the Fridge

Top shelf staple items and frozen
treats prepared by Poe & his
team.

For The Fun

Spice blends, exotic oils, grains &
inspiration from Poe's Pantry.

For The Food

For the grill specialty meat,
poultry and seafood

For The Neighborhood

tailored menus, meals,
experiences & grocery delivery
for the neighborhood.

Daily Sandwich & Salad Menu
from our Crane River Cheese
Club Chalk Board Sample Items
on Next Page.

Chalkboard Sandwich Menu:

#1

prosciutto, porcini, olive tapenade, auntie em's mustard, cornichons, basil, chive, four fat fowl cheese, toasted ciabatta bread

#2

cold roast beef infused with truffle, rosemary, peppercorn, & horseradish, cypress hill purple haze lavender & fennel cheese, basil & cucumber vinaigrette, pea tendrils, toasted sourdough

#3

grilled tuna sandwich, seaweed rubbed with brussels sprout kimchee, chive ginger & soy mayo, sesame bun

#4

lamb gyro, tomato tzatziki, cucumber in red onion & mint vinaigrette, feta cheese, garlic naan

Choice of Side

~sherry vin bacon and chive potato salad,
~charred broccoli "cole slaw" with red onion & a pecorino & cheddar aioli
bean salad with Tuscan herbed balsamic vin.
~Really freaking good potato chip

Chalkboard Salad Menu:

#5

salad of local tomato, cucumber, arugula, eggplant milanese croutons, micro basil, candied lemon cucumber vinaigrette, pearled farro, burrata cheese

#6

cold salad of beets, kale, foraged & roasted mushrooms, baby kale, mint, pea tendrils, israeli cous cous, brie, mushroom-rosemary & truffle vinaigrette

#7

chef's salad of cucumber, lepoie farm tomatoes, boiled duck egg, hickory smoked bacon, ham, cato corner farm alpine swiss cheese, turkey, romaine, boston lettuce, watercress & spinach

#8

veggie salad of charred broccoli, cauliflower, green beans, mesclun greens, tabouleh, feta, cauliflower flat bread crouton, red bell pepper hummus dressing