

THE ARSENAL

• AT BLUEJACKET •

CHEESE

ONE FOR \$5 | THREE FOR \$13 | SIX FOR \$24

CATEGORY **FRESH + SOFT**

ST. STEPHEN
COW, PASTEURIZED
FOUR FAT FOWL ARTISAN CREAMERY, NY

MONOCACY ASH
GOAT, PASTEURIZED
CHERRY GLEN GOAT CHEESE CO., MD

CATEGORY **SEMI HARD**

CABRA LA MANCHA
GOAT, PASTEURIZED
FIREFLY FARMS CREAMERY & MARKET, MD

CATEGORY **HARD + FIRM**

DANTE
SHEEP, PASTEURIZED
WISCONSIN SHEEP DAIRY COOPERATIVE, WI

MIDNIGHT MOON
GOAT, PASTEURIZED
CYPRESS GROVE CREAMERY, CA

CATEGORY **BLUE**

BAY BLUE
COW, PASTEURIZED
POINT REYES FARMSTEAD CHEESE CO., CA

[SERVED WITH
SEASONAL MOSTARDA, HONEY-DRIZZLED
WALNUTS
AND TOAST POINTS]

DESCRIPTION OF ITEM

DESSERTS

➔ **WARM APPLE PIGGY PIE**
SMOKED BACON, CARAMEL SAUCE, &
WHISKEY ICE CREAM

11

➔ **PIE BY THE SLICE**
MISSISSIPPI MUD

5

➔ **WARM BROWNIE SUNDAE**
PORT SOAKED PLUMS, CARAMEL SAUCE,
VANILLA ICE CREAM, TOASTED WALNUTS

10

DESCRIPTION OF ITEM

ICE CREAM & SORBET

➔ **BOSTON CREAM**
MINT CHIP
CINNAMON
COFFEE FUDGE RIPPLE
LEMON CURD

3

➔ **COCONUT**
STRAWBERRY SWEET TEA
GINGER SORBET

• COFFEE OR TEA •

DRIP COFFEE 3.5
REGULAR OR DECAF

HOT TEA 3.5

MANGO GINGER, PASSIONATE
PEACHES, EARL GREY, JASMINE,

FIVE DRAGON, CHAMOMILE,

PEPPERMINT, BLUEBERRY ROOBOIS

COFFEE BY CEREMONY ROASTERS