



Artisan Deli at Iron Hub Winery

Enjoy our patio while savoring
artisan deli foods and Iron Hub wines

Cheese

Point Reyes Blue. A favorite cheese, rich and tangy. Pairs with our red wines. \$9.95

Brie. Triple Crème. Rich and creamy. \$9.95

Monterey Jack. A rich white cheese that pairs well with our white or red wines. \$6.95

Beemster Gouda. Rich, nutty flavors. Pairs well with red wines. \$8.95

Apple Wood Smoked Gouda. A creamy, smoky soft cheese. Pairs well with red wines. \$7.95

Original Gouda. A creamy soft cheese. Pairs well with red wines. \$6.95

English Cheddar. A rich traditional flavor and soft texture. Pairs well with red or white wines. \$8.95

Goat Cheese. Rich cheddar from goat milk. \$9.95

Salami

Charcuterie Trio. Garlic-rich Genoa, sweet Coppa, and Mortadella. Pairs well with Zinfandel. \$6.95

Salami. Sliced, with rich flavors. Pairs well with Chardonnay or Grenache. \$5.95

Sweet

Fig Spread. Classic flavor. \$3.95

Chocolate Dipped Madeline Cookies. \$4.35

Crème Brûlée Cookies. \$9.25

Chocolate Truffle Cakes (GF). \$9.95

Crackers, Nuts and More

Flatbread Crackers. Olive Oil & Salt, Everything, or Rosemary. \$5.95

Gluten Free Crackers. Multigrain or Multiseed. \$4.25

Ciabatta. Traditional bread. \$3.25

Nuts. Almonds or Pistachios. \$2.75

Sparkling Water. \$2 **Bottled Water/Soda.** \$1