

**Please join us for our
monthly cheese and wine
tasting events.
Reservations are
suggested.**



**We also do:
WINE
CATERING
GIFT BASKETS
PRIVATE PARTIES
PRIVATE TASTINGS**



**In addition, we carry a
variety of pates,
charcuterie, caviar and
gourmet food items.**

ARTISAN CHEESE GALLERY

**CHEESE,
WINE,
FOOD AND CHEER**

**Rated "Extraordinary" by Zagat
"top-notch for lunchtime takeout."**

**Rated "Highly Recommended"
9.5 out of 10 by CitySearch**

**BUILDING COMMUNITY BY
FEEDING THE COMMUNITY**

12023 Ventura Boulevard Studio City, CA 91604
(818) 505-0207 tel. (818)505-0282 fax
Visit Us On Twitter Username: @ArtisanCheese

Daily Cheese Platter

Each platter includes sliced baguette, dried fruit, and nuts
3 Cheese Platter - Non-Premium Cheeses 16.95
5 Cheese/Meat Platter - Non-Premium Cheeses 21.95
For Premium Cheeses, including, but not limited to, Hook's 12 Year Old Cheddar, Coach Farm's Triple Crème Goat, Pecorino Foglie di Noci, Rogue River Blue and River's Edge Chevre add 3.00 per cheese

Sandwiches

Any Half Sandwich - 7.50

DILLY EGG SALAD - Eggs, Celery, Fresh Dill and Romaine. Served on Toasted Whole Grain Bread 8.75

CURRIED CHICKEN SALAD - Grilled Chicken Breast, Dried Cranberries, Marcona Almonds, Celery and Romaine in a Curry Dressing. Served on Toasted Pain de Mie 9.50

PROSCIUTTO AND BRIE BAGUETTE - Parma Prosciutto and French Brie. Served Cold, or Hot on Request, on Baguette 9.50

THE MR. FRED - Ham, Comté Cheese (Raw Cow, France), Mustard, Tomato and Romaine Lettuce on Pain de Mie 10.50

ROAST BEEF - Roast Beef, Onion Confit, Housemade Blue Cheese Spread and Mixed Greens on Baguette 10.50

GRILLED ITALIAN VEGETABLE - Roasted Sweet Red Pepper, Grilled Artichoke Hearts, Caramelized Shallots, Grilled Zucchini, Smoked Paprika Aioli, Arugula, Balsamic Vinaigrette, and Danish Pearl Cheese on Olive Batard 11.00

ITALIAN TUNA MELT - Imported Italian Tuna, Double Crème Gouda, Grilled Artichoke Hearts, Capers, and Aioli on Ciabattina 11.00

ACG MUFFALETTA - Salami, Spicy Capicola, Mortadella, Fresh Mozzarella, Olive Relish, and Mustard on Olive Batard 12.00

THE CLASSIC GRILLED CHEESE - Cheddar Cheese on Pain de Mie
Without Tomato 8.75 With Tomato 9.25

DUCK CONFIT - Duck Confit, Fig Jam, and Le Marechal Cheese (Unpasteurized Cow's Milk from Switzerland) on Ciabattina 12.50

TURKEY - Turkey Breast, French Brie, Sliced Granny Smith Apple, Pickled Red Onion, and Arugula on Baguette 10.50

SPANISH TURKEY - Campo de Montelban Cheese (Cow, Sheep and Goat's milk from Spain), Turkey Breast, Chopped Marcona Almonds, Roasted Sweet Red Pepper, and Aioli. Served on Ciabattina 11.50

BACON AND CHEDDAR - Bacon, Cheddar Cheese, Fresh Sage and Grilled Apples on Ciabattina 10.50

BARELY BUZZED - Sautéed Mushrooms, Barely Buzzed Cheddar (Utah cheddar rubbed with espresso and lavender), Roast Beef, Aioli and Romaine Lettuce served on Baguette 11.50

MOZZARELLA PESTO PANINI - Fresh Mozzarella, Roasted Tomatoes, and House Made Basil Pesto on Ciabattina
Without Chicken 10.00 With Chicken 12.00

ROSEMARY CHICKEN PANINI - Grilled Chicken Breast, Provolone, Pancetta, Smoked Paprika Aioli, and Arugula on Ciabattina 12.00

ITALIAN BRUSCHETTA PANINI - Bruschetta, Provolone, Finocchiona Salami, and Romaine Lettuce on Olive Batard 10.50

INSIDE OUT PANINI - Turkey Breast, Speck (Smoked Prosciutto), Gruyere (Unpasteurized Cow's Milk), and Aioli served on Buttered "Inside Out" Baguette 12.00

GARLIC ROASTED LAMB PANINI - Tender Roasted Lamb with Rosemary and Garlic, Mint Pesto, Feta, Caramelized Shallots, and Tomatoes on Baguette 13.00

Salads

ASIAN PEAR SALAD Mixed Greens, Blue Cheese, Bacon, Asian Pear, and Spanish Caramelized Walnuts with Honey Balsamic Vinaigrette
Half order 7.50 Full order 11.00

CHOPPED SALAD - Romaine Lettuce, Grilled Chicken Breast, Hearts of Palm, Tomato, Pistachio Nuts. Garnished with Avocado. Tossed with Creamy Lemon Dressing
Add Feta for 1.50 Half order 7.50 Full order 11.00

KILLER COBB SALAD - Romaine Lettuce, Grilled Chicken Breast, Bacon, Tomato, Chives, Blue Cheese, Hard Boiled Egg. Garnished with Avocado and served with Creamy Lemon Dressing Half order 8.50 Full order 13.00

AGED GOUDA SALAD - Mixed Greens, Boerenkaas Cheese (Cow's Milk from Holland), Apples, and Salted Marcona Almonds. Served with Honey Balsamic Dressing. (Take a Little ACG Home with you and purchase the Honey Balsamic Vinegar today!) Half order 7.50 Full order 11.00

ARUGULA SALAD - Arugula, Fresh Chevre, Dried Cranberries, and Pistachio Nuts served with Balsamic Vinaigrette Half order 6.50 Full order 9.50

CAESAR SALAD - Romaine Lettuce, Croutons, and Shaved Parmigiano-Reggiano with Caesar Dressing
Add Chicken for 2.00 Half order 6.50 Full order 10.00

BISTRO SALAD - Mixed Greens, Oven Roasted Tomatoes, Grilled Artichoke Hearts, Roasted Sweet Red Peppers, and Imported Italian Tuna with Balsamic Vinaigrette
(Cheese Crisps on Request) Half order 8.50 Full order 12.00

OLIVE AND FETA SALAD - Chopped Green Olives, Feta, Grilled Artichoke Hearts, Chicken Breast, and Mixed Greens with Creamy Lemon Dressing Half order 8.50 Full order 12.00

ADDITIONS

Avocado, Cheese or Meat 2.00
***Avocados are seasonal and not always available**
Vegetables, including Tomato, Artichoke, Hearts of Palm, Zucchini, Roasted Red Pepper, and Pickled Onions 1.50
Extra Pickles .50