

CHEESE

BRITISH ISLES

Barber's 1833 Vintage Reserve Cheddar

Aged for at least 24 months, Vintage Reserve has a creamy texture and smooth finish, containing naturally occurring crystals that give it a distinctive crunch. Refined sweet notes balance out its tangy sharpness.

Blue Stilton

Crumbly and creamy. Telltale blue veins and a distinctive tangy flavor.

Bandon Vale Vintage Cheddar

Bandon Vale Vintage Cheese is a rich, nutty flavored cheddar cheese. Made in County Cork Ireland from pasteurized milk.

Cotswold

Double Gloucester enhanced with chopped onion and chives. It is full flavored, creamy, and mild. Similar to cheddar. Called the "Pub Cheese" in England because it pairs well with beers.

Double Gloucester

English cheddar-style cheese with bold orange color. It has been produced since the 16th century. The full cream, two milking sessions milk gives it a rich buttery taste.

Dubliner

Dubliner is a sweet, granular cheese made from pasteurized cow's milk aged over a year and manufactured by Carbery, located in County Cork, Republic of Ireland.

Five Counties

Cow's Milk. A layering of traditional English cheese: Red Leicester, Double Gloucester, Derby, Somerset Cheddar & Cheshire.

Huntsman

The marriage of two delicious British classics – Double Gloucester and Blue Stilton. Bold, full bodied Stilton is layered between mellow satiny layers of Double Gloucester.

Kerry Gold Swiss Cheese

An incredibly special swiss cheese made in the hills of Tipperary. These pastures are home to cows who produce some of the richest creamiest grass-fed milk

Red Dragon

A buttery spicy cheddar cheese that gets in taste and texture from Whole Grain Mustard and Ale. What a perfect combination!

Sage Derby

This is a green veined semi-hard cheese, being a cousin to cheddar cheese. The custom of adding sage to Derby cheese began in the 17th century when the herb was widely believed to possess health-giving properties. The flavor is distinct and delightful.

White Stilton with Mango & Ginger

Cows' Milk. The stilton is a young immature cousin to the world famous British blue cheese. It has a crumble texture and the perfect amount of mango and ginger.

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TOSKI SANDS
MARKET & WINE SHOP

CHEESE

CALIFORNIA

Cypress Grove Chive Chevre

Goat Cheese with Chives

Cypress Grove Lamb Chopper

Lamb Chopper® is their only sheep milk cheese, but that is not its only claim to fame. Lamb Chopper has a buttery color, smooth texture, and is mild on the palate, but do not equate “mild” with “lack of complexity” — this is a nutty, subtly sweet cheese that is semi-firm and meltable, thanks to the higher fat in sheep milk. Aged three months, Lamb Chopper® is a real crowd pleaser and a favorite with kids — some might even call it the “type O” cheese.

Cypress Grove Pepper Chevre

Goat Cheese with Pepper

Cypress Grove Plain Chevre

Goat Cheese

Cypress Grove Purple Haze

Goat Cheese. The lavender and fennel pollen’s sweet flavor that plays off the acidity in the cheese for a delightful complement.

Point Reyes Blue

Produced on our family farm since 2000. California’s classic style blue cheese is rindless, all-natural and gluten free. The addictive flavor is bold with hints of sweet milk and a peppery finish.

CANADA

Black Diamond 3 Year Cheddar

Slightly drier and crumbly texture, with a mature cheddar flavor and pleasant sharpness. Shows more small salt crystals, which are a natural and desirable part of the aging process.

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CHEESE

DENMARK

Castello Creamy Havarti

It is a mild and aromatic cheese with just a hint of tanginess. Soft and creamy, its taste develops more character as it matures. It is made with a traditional Danish recipe and crafted by our master cheesemakers. Even with its creamy consistency, Castello Creamy Havarti Cheese is easy to slice and enjoy, making it a perfect match for your everyday cheese craving, cheese board or sandwich.

Castello Danish Blue

Made using milk from local cattle, Castello Traditional Danish Blue comforts with a creamy profile of intricate flavors and a smooth texture. Native to blue mold cheeses, the opening is initially soft with flavors intensifying as it lingers.

Castello Havarti with Dill

It is subtly infused with small, aromatic shoots of dill to create a slightly tangy taste with a hint of freshness that develops more character as it matures.

Castello Havarti with Jalapeno

It is made with mild red and green jalapeños for a gentle hint of spice that develops more character as it matures.

Fontina

Cow's milk Denmark's rendition of the Italian classic. It has a mild almost sweet flavor with a nutty undertone. Very creamy.

Mt Clemens Havarti with Caraway

The slightly piquant, anise-like flavor and aroma of caraway seeds combines with the mild, buttery flavor of Havarti cheese to deliver a well-balanced, distinctive cheese with a tangy zest.

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CHEESE

FRANCE

Belletoile Brie

Triple Cream Brie. Bloomy rind cheese. Rich & Mellow. Creamy, Buttery, Luscious.

Comte

A French Gruyere. Smooth Flavors with hints of fruit, hazelnut, & Toffee. Great for fondue.

Delice de Bourgogne

Incredibly rich & creamy. Tangy, sour cream like tartness. Melts on your tongue like whipped butter.

Epoisse ~ Limited Availability

Epoisses de Bourgogne is a soft cow's milk cheese produced by Jacques Hennart in the village Époisses, France. Commonly called as Epoisses, the cheese has creamy, chewy, and firm texture. With a distinctive soft red orange color, it is categorized as a smear-ripened cheese washed in marc de Bourgogne. It takes at least 6 weeks to mature fully.

Despite its pungent smell, the cheese has a spicy, sweet, and salty flavor. It goes well with Trappist beer and Sauternes.

Fromager D'Affinois

This cheese tastes like a triple cream brie, but it is not a brie. Very silky without the mushroom undertones of brie. Unbelievable creaminess.

Le Chatelain Camembert

Unlike our other French Camembert, this one comes from Normandy, where Camembert was first created in 1791 by Marie Harel. It is succulent, ripe, rich, and creamy.

Le Pico Germain

It is a true cheese from the French terroirs, made from goat's milk. Under its slightly downy rind hides a center which evolves with maturing. Le Pico is mild, with a creamy surface and a firm, melty center.

Ossau-Iraty

Said to be one of the first cheeses ever made, Ossau-Iraty is a beloved gem with a rich history. Once upon a time, or so the story goes, the Greek God Apollo had a son named Aristee, a shepherd, who turned the milk from his herd of sheep into this delicious cheese. Although an actual Greek God may not have invented Ossau-Iraty, the wheels are made according to a tradition that dates back some 3,000 years. This means Ossau-Iraty predates the English alphabet.

Port Salut

Port Salut cheese, also called as Port du Salut, comes from Brittany in the Loire Valley, France. It is named after the abbey of Notre Dame du Port du Salut in Entrammes.

Made from pasteurized cow's milk, the cheese was produced by Trappist monks way back in during the 19th century.

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FRANCE

P'tit Basque

P'tit Basque is a 100% pure sheep's milk cheese produced in France's Basque region in the Pyrenees Mountains, the region that spans the border between France and Spain. Traditionally, it was handmade by shepherds from left over curds set aside from milking their ewes. And even today P'tit Basque is made using the same methods applied by the local shepherds.

The semi-hard cheese is aged for a minimum of 70 days, during which it develops a basket-weave pattern similar to Spain's famous Manchego cheese but with milder and delicate flavor. It has a distinctive aroma of sheep's milk, and a smooth, sweet flavor with a nutty finish.

Raclette

Full beefy flavor. Big, sweet, fruity, aromas. Great in fondue.

Roquefort

Roquefort Cheese is white, soft, crumbly, and rindless. Its distinctive blue-green veins provide a sharp tanginess to create a well-balanced complex, creaminess, and a range of sweet, smoky and salty flavors.

St Andre

Cow's Milk, Triple Cream Deserving of its reputation as "The Heavenly Cheese", St Andre might have an angelic facade, but there is no doubt that its actually straight-up sinful. Enchanting and celebratory, inside the downy rind you will find a rich center that adds up to 70% fat.

Valbreso Feta

A remarkably versatile fresh sheep milk cheese matured in brine achieves its unique taste and superior richness by using 100% pure sheep milk coming from a very unique breed, the Lacaune sheep, renowned for their rich and creamy milk.

GERMANY

Cambozola

Cambozola is a triple cream, brie-style blue cheese made from pasteurized cow's milk in the German region of Allgäu. It was invented in 1900s, is still made in Germany by Kaserei Champignon since 1970's. In English speaking countries, it is often symbolized as blue brie.

The cheese, a cross between Camembert and Gorgonzola, is creamy, moist, and rich like a Camembert with the sharpness of Gorgonzola. It is a soft-ripened cheese, the insides reveal pockets of blue veining and a unique exterior of grey mold. Its savory, nutty flavor with undertones of sweetness enhances the

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GREECE

Halloumi

Halloumi is a Cypriot firm, brined, slightly springy white cheese, traditionally made from a mixture of goat and sheep milk, although these days cow's milk is also used. Its texture is similar to that of mozzarella or thick feta, except that it has a strong, salty flavor imbibed from the brine preserve. Cooking the Halloumi removes all its saltiness and empowers it with a creamy texture.

Since the cheese has a high melting point, it can be easily fried or grilled. Its unusualness lies in the preparation of the cheese where no acid or acid-producing bacterium is required.

Kasseri

Kasseri is a traditional, Greek-Turkish cheese made from unpasteurized sheep milk with no more than 20% goat's milk mixed in. It is a springy-textured, white crust, stringy cheese belonging to the pasta filata family like Provolone or Muenster.

HOLLAND

Beemster 18 Month Aged Gouda

This edible opus magnum has been matured for eighteen months, allowing its body to develop a muted caramel color, matched by an intense flavor with a sweet finish. The transformation that mild, somewhat ordinary Gouda undergoes during its aging process is simply amazing.

Beemster Goat's Milk Gouda

Beemster Goat Gouda is aged for 4 months, developing a wonderfully clean, sweet taste and smooth texture.

Beemster Graskaas Cheese

A seasonal cheese, this product is only produced in the summer. Beemster's world famous milk becomes even more coveted during the last two weeks of March. The milk taken from the Beemster cows during this period is the creamiest milk of the year. This is the only milk used to create Graskaas, an exceptional Gouda-type cheese enrobed in a vibrant, green rind.

Beemster Hatch Pepper Gouda

Beemster Mild gets a peppery kick from Hatch chiles, which vary in heat from mild to fiery. But don't be scared: Beemster Mild is sweet and creamy, so this cheese ends up perfectly balanced.

Beemster Vlaskaas

The recipe for this cheese from Zeeuws-Vlaanderen dates back many centuries. Its name means "Flax Cheese", owing not to an ingredient but to the plant that dominates the local countryside. Still made in an old-fashioned manner, in the Middle Ages it was quite popular and always served at the annual oogstfeest (Flemish harvest festival). Similar to Gouda but richer, creamier and deeper yellow in color, Vlaskaas' purple rind distinguishes it from all other cheeses.

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IOWA

Maytag Blue

Unpasteurized cow's milk. An American treasure, peppery flavor with creamy fondant texture.

Milton Creamery 4 Alarm Cheddar

This young cheddar is very creamy with many layers of spicy, smoky, and peppery, while still allowing you to taste the cheese. If you like a little heat in your cheddar, you will love 4 Alarm.

Milton Creamery Prairie Breeze

It is sweeter than your typical cheddar with lots of flavor, crumbly yet creamy with a little crunch from the calcium crystals developed during the aging process. Its nutty tones and fresh canned pineapple scent distinguish it from all other cheddars and makes you want "just one more" bite of this unique cheese. It melts beautifully and is our most beloved and decorated cheese.

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CHEESE

ITALY

Basajo ~ limited availability

One of Italy's most famous "drunken cheese". Strong sheep's milk blue vein cheese that has been washed with Zibibbo dessert wine and pressed with muscatel grapes

Bocconcini

Cow's Milk Cherry size balls of fresh mozzarella balls.

Burrata

Cow's Milk Burrata means "battered" in Italian. Softer than fresh mozzarella. When cut, the interior spills out, revealing a soft, stringy curd and fresh cream.

Cacio di Bosco Tartufo

The generous peels of Italian black truffles abound in the paste of Cacio di Bosco al Tartufo—every wedge is a winning piece. This pecorino will not overwhelm with too much astringency and ensures an elegant play of the flavors you're seeking: the title role of black truffle and its beloved chorus, butter and salt.

Fontina Val D'Aosta ~ limited availability

Cow's milk Its taste reflects its origins in the high Alpine slopes. Its earthy, mushroomy & woody.

Gorgonzola

Gorgonzola is one of the world's oldest blue-veined cheeses. The Cheese is mainly produced in the northern Italian regions of Piedmont and Lombardy, Gorgonzola. Unskimmed cow's milk is used while preparing the cheese. Generally, it takes three to four months to attain full ripeness.

This cheese has a crumbly and soft texture with a nutty aroma. It can have a mild to sharp taste depending on its age.

Grana Padona

A treasure in Italy for more than 1,000 years. Sweetness & full flavor comes from the best cow's milk in Italy. Aged over 24 months. Use it the way you use parmesan.

La Tur ~ limited availability

Made with cow, goat, and sheep milk. Runny and oozy around the perimeter with a moist, cakey paste. Earthy and full.

Mozzarella di Bufala

Water Buffalo Milk A very special mozzarella. Rich and creamy. Higher in fat and protein than cow's milk. Pure white.

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ITALY

Mozzarella, Fresh

Cow's Milk. Outstanding texture and flavor. A more economical variety than the mozzarella di Bufala.

Parmigiano Reggiano

Cow's milk, Enormous, Piquant, Slightly Salty. Produced in northern Italy from cows pastured in fresh grass.

Pecorino Romano

Sheep's milk Used in southern Italy just as Parmigiano Reggiano is used in northern Italy. Salty & Firm. An excellent grating cheese.

Piccante

A sharp version of the classic Provolone cheese, Provolone Piccante is made in the same way as regular provolone, from cow's milk cheese, using a pulled curd method that's similar to mozzarella. Known as pasta filata or "stretched out" curd, Provolone Piccante is left to age and mature, in this case 10 months. The aged provolone cheese develops a great spiciness and sharpness, with that classic saltiness and full-bodied milky flavor.

Taleggio

Northern Italy. Cow's Milk. Italy's very special secret. Strong aroma with a milk flavor and an unusual fruity tang. Texture is moist to oozy.

MEXICAN STYLE

Cocina Selecta Cotija

Dry, firm, crumbly cheese with more of a robust finish. Use to liven up any dish. Sprinkle on top of salads, pasta, vegetables, and soups.

Cocina Selecta Queso Fresco

Fresh, sweet, hand-ground with a crumbly texture. Popular crumbled over salads and re-fried beans. Top favorite dishes, tacos, meats, fruits, desserts or between layers of Mexican lasagna.

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MICHIGAN

Amish Country Limburger Spread

It is a soft and yielding, straw-colored pate that becomes runnier with age. This cheese has a significant grassy and mushroomy taste underlined by delicate tang at the end.

Farm Country Cheese Curds

Our cheese curds are the freshest possible, garnered when the whey is drained off during the cheese making process. Our delicious curds are enjoyed plain and fresh or are delicious fried. Many people refer to curds as “squeaky cheese.” Kids love it!

Farm Country Hot Pepper Cheese

This is our Jack cheese mixed with a sweet but spicy Jalapeno Pepper. It is a perfect blend of flavor. We consider this to be mild in heat. It is wonderful on toast and in Mexican dishes.

Farm Country Medium White Cheddar

Our Medium White Cheddar is matured for a minimum of 6 months.

Farm Country Medium Yellow Cheddar

Our medium sharp cheddar is matured a minimum of 6 months.

Farm Country Sharp White Cheddar

Grass-Fed Cow's Milk. Matured for a minimum of 12 months. Earthy flavor with a creamy texture.

Farm Country Sharp Yellow Cheddar

Bold, somewhat nutty with a firm texture. Colored with natural annatto.

Farm Country Smokey Jack

Creamy Jack mixed with 11 different spices combines to have a “just off the grill” flavor.

Farm Country Truffle

Black truffle peelings combine with white truffle oil to make a rich flavor.

Idyll Pastures

Local grass-fed fresh goat cheese. Plain and garlic herb flavors. Creamy and smooth on the palate.

Reny Picot Brie

Brie is a soft ripened, creamy cow's milk cheese, which is easily recognized once molded into those familiar flat round disks. A fully ripe wheel of Brie has a fluffy, snowy white exterior with a glossy, plump, and velvety interior that tastes slightly fruity and mildly tangy with an earthen mushroom note.

Reny Picot Fontina

Fontina has a delicate, nutty, almost honey flavor. There should be a slight tang but not an acidic or bitter aftertaste. The finish of the cheese should be clean.

Reny Picot Gouda

This gouda is young, aged for 60 days, so it is creamy and mild. But there are several other elements that make Reny Picot Gouda so exceptional. What tops the list is perhaps the development of dichotomous flavors. It is sweet and savory, a harmonious and unexpected balance of salt and sugar—like salted crème caramel.

Reny Picot Smoked Gouda

Buttery and salty with a caramel undertone, Reny Picot Smoked Gouda is young and has a smokiness that is pronounced, but not overwhelming.

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CHEESE

NETHERLAND

Goat Gouda

Mild, delicate flavors and soft texture makes it a friendly cheese. It has a peppery goat's milk finish.

Gouda

Mild, nutty cheese with a piquant aroma.

Old Rotterdam Aged Gouda

Matured to perfection. The salty composition comes from the grass the cows feed on, which used to be covered by the sea.

NEW YORK

Kunik

A unique and voluptuous triple cream cheese made in Thurman, New York. It is a white mold-ripened wheel made from goat's milk and Jersey cow cream. It is richer and more flavorful than a brie-type cheese yet more subtle and sumptuous than similarly ripened goat cheeses.

Yancy Fancy Horseradish Smoked Bacon Cheese

Savory bacon balances the bite of horseradish. This cheese has a soft and springy texture, which makes it a great melting cheese.

NORWAY

Jarlsberg

Jarlsberg owes its high quality and smooth flavor to the richness and consistency of the milk provided by Norway's dairy herds. World famous, Norway's mellow, golden yellow Jarlsberg cheese has earned its fame from its characteristic nutty taste and attractive appearance with variously-sized round holes.

PENNSYLVANIA

Havarti with Garlic & Herbs

Garlic and herbs infuse flavor into this mild Havarti.

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CHEESE

SPAIN

Iberico 3 Milk

Central Spain. Goat, Sheep, & Cow's milk. Herbal flavor with a deep aroma. Manchego-style cheese.

Idiazabal

Central Spain. Goat, Sheep, & Cow's milk. Herbal flavor with a deep aroma. Manchego-style cheese.

Manchego

Six & twelve month aged. Mild nutty flavor. Very versatile. The twelve month has a drier texture. Cheese boards, Baked or Grated.

Monte Enebro ~ limited availability

The most wonderful, aged goat cheese the world has to offer. They make this complex goat's milk cheese from pasturized milk and then inoculate the logs with the mold this is used to make Roquefort, adding to Monte Enebro's complexity and distinctive appearance. It is creamy, lemony, and slightly acidic. Spectacular on its own.

Rosemary Manchego

Aromatic rosemary leaves coat this rich Manchego cheese, complementing its nutty herbal flavor.

Smoked Manchego

This cold smoked Manchego cheese is smoked for hours over a combination of oak and beech wood chips for a wonderful authentic smokey flavor. Great on a cheese board with a drizzle of local honey. Its nutty and smokey in taste.

SWITZERLAND

Emmental

Named for the town of Gruyères in Switzerland where it was originally made, Gruyère cheese is a firm cheese with a pale-yellow color and a rich, creamy, slightly nutty taste.

Guyere

Named for the town of Gruyères in Switzerland where it was originally made, Gruyère cheese is a firm cheese with a pale-yellow color and a rich, creamy, slightly nutty taste.

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CHEESE

VERMONT

Grafton Village Maple Smoked

Their award-winning cheddar cold smoked over smoldering maplewood chips for six hours. The cheddar is transformed into a smooth smoky morsel that is subtle and flavorful.

Grafton Village Two Year Cheddar

Won over 15 cheese awards. Handcrafted with premium cow's milk from small Vermont farms. It has a mellow tartness, creamy mouth feel and unforgettable individuality. One of the finest cheddars produced in the United States.

Tillamook Colby Jack

Smooth, mellow flavor. A medley of yellow and white cheese.

Tillamook Extra Sharp Cheddar

Special Reserve naturally aged for more than 15 months. That is five seasons of waiting, while it develops its strong complex flavor.

Tillamook Monterey Jack

It has a fresh, mild flavor and a new name, "America's Best". Expert judges at the 2011 United States Championship Cheese Contest agree that this versatile, "melt" cheese is truly best in its class.

Tillamook Pepper Jack

A union of mellow Monterey Jack with sweet peppers and spicy jalapenos. As the hallmark of Southwestern recipes that livens everything it touches...including a toothpick.

Tillamook Sharp Cheddar

It takes at least nine months for it to reach full bodied sharpness, but for those who dare experience full cheddar flavor, it is well worth the wait. Patience pays off when you taste the zing it adds to appetizers and main dishes.

Tillamook Vintage White Extra Cheddar

Patience is the last ingredient in this cheddar. Each batch takes over two years to age into a creamy crumbly texture that blossoms with flavor in your mouth. There isn't a food in the world that doesn't go well with this cheese.

UTAH

Seahive

Hand rubbed with local wildflower honey and local sea salt. Made from the milk of Jersey cows in northern Utah. This is a full-bodied cheese with a smooth, creamy texture.

WASHINGTON

Beecher's Flagship

Beecher's Flagship is an American award-winning cheese handmade at the Pike Place market in Seattle. The semi-hard cow's milk cheese is left to cave age for at least 15 months to develop a uniquely robust, nutty flavor and distinctive crumble.

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CHEESE

WISCONSIN

Asiago – Balsamic

The sweet, nutty, fruity flavors of our most-sought-after BellaVitano become even more desirable when blessed with a few prized drops of Modena balsamic vinegar.

Asiago – Basil & Olive Oil

Award Winning. Subtle hand rubbed flavors of basil and olive oil with a distinctive nuttiness from the handcrafted asiago cheese.

Asiago – Espresso

As a delicious treat for your breakfast or dessert, they hand-rub freshly roasted espresso into sweet, sugary Asiago wheels aged to creamy perfection.

Asiago – Gold

Inspired by traditional, Italian farmstead cheese, BellaVitano Gold begins in the mouth like a premium Parmesan and finishes in award-winning style with hints of melted butter.

Asiago – Merlot

By wedding this rich, creamy cheese to the berry and plum notes of Merlot, they have created a marriage of flavors destined to make your taste buds say, "I do."

Asiago – Montamore

Is it Cheddar that tastes like Parmesan or Parmesan that tastes like Cheddar? Even though it is indescribable, we know you'll fall in love with this creamy, white wonder.

Asiago – Raspberry Ale

The bright notes of ruby-red raspberries combine with hazelnut and brown-butter flavors to make a deliciously complex cheese.

Asiago – Rosemary & Olive Oil

Gold Medal Winner of the 2008 World Championship Cheese Contest. An extraordinary cheese enhanced by hand rubbed flavors of rosemary and imported Italian olive oil.

Brick Cheese

Brick cheese, is an American cheese from the state of Wisconsin, first made by John Jossi around 1877. The process of making Brick cheese is borrowed from white American Cheddar, although the resultant produces a slightly soft and distinctly sharper tasting cheese.

Burrata

A ball of mozzarella filled with cream. When you cut open the ball, the cream comes oozing out.

Buttermilk Blue

The interior paste of Buttermilk Blue is ivory-colored with blue-gray veins and pockets that stops short of the edge of the cheese. Aromas are pronounced, with notes of buttermilk and blue mold.

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WISCONSIN

Deer Creek The Rattlesnake

The Rattlesnake is a true flavor experience — spicy, sweet, tropical, and HOT. We start with a smooth, creamy medium aged Cheddar and infuse it with premium gold tequila and Habanero peppers. The warmth and sweetness of the tequila open your palate to the smooth and creamy mellowness of a perfectly aged Cheddar. And just when you are wondering where the Habaneros are, the heat bursts forth for an unforgettable finish. Watch out — this cheese just might bite you back!

Great Midwest Morel & Leek Jack

A marriage of gourmet flavor of the elusive morel blended with tasty leeks. This high moisture Monterey jack cheese provides subtle gourmet flavors.

Havarti

A mild, buttery cheese that has a slightly nutty flavor. Produced in the traditions of Danish cheese making. A favorite of both the young and the old.

Havarti with Dill

All the rich full flavor of Havarti with the added dash of dill. A sophistication that compliments the gentle flavors of Havarti.

Hoffman's Natural Vermont Cheddar

Full mellow flavor. From fresh milk of Vermont Jersey cows raised on small family farms. Jerseys produce a rich and creamy milk.

Hoffman's Super-Sharp Cheddar

Extra sharp flavor and a creamy texture. Hoffman's has been making cheese since 1912.

Justo "Baked Cheese"

A buttery-flavored, flat and squeaky cheese made in Scandinavia for over 200 years — called "Juustoleipa" meaning "bread cheese". Each piece is baked to create a sweet caramelized, toasted crust similar to brown bread.

Juston Italiano "Baked Cheese"

Juusto's baked cheese with an Italian twist. They have added onion, bell pepper, fennel, oregano, garlic, basil, chilies, parsley, thyme, and marjoram to their famous Scandinavian style cheese.

Juusto with Parmesan "Baked Cheese"

Juusto's baked cheese with a toasty exterior, buttery aroma, squeaky fresh flavor, and a center filled with their aged parmesan.

LaClare Feta Goat

This goat milk Feta-style cheese is salty, tart, and crumbly with a moist texture, developing sweet tangy notes.

LaClare Pepper Jack

Sweet, fresh, mild flavored goat milk jack cheese balanced by the full-bodied, well-balanced, pepper blend. This cheese has a rich butter mouth feel and becomes increasingly creamy with age.

LaClare Raw Cheddar

Sweet, Fresh, Light, fruity goat milk cheddar. As the raw cheddar cheese ages, it becomes rich, nutty, and increasingly complex with a creamy body.

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