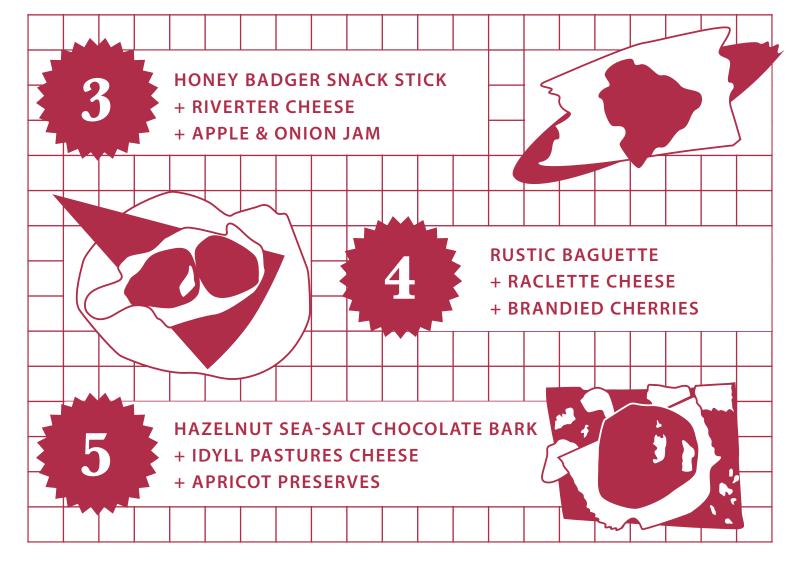


FIVE PERFECT BITES



	SHOPPING LIST						
	OXHEART CARROTS (LOMA FARM) A carrot of epic proportions that I love to slice into thin rounds & use as a cracker alternative.						
	SMOKED WHITEFISH PÂTÉ (CARLSON'S FISHERY) Lake Michigan in dip form.						
	HALF-SOUR PICKLES (TRAVERSE CITY PICKLE COMPANY) The perfect pickle: sour, salty & snappy.						
	ANTIQUE MACINT ORCHARDS) Our gantique Macs are f reminiscent of pea	go-to family rom trees pl irs.	orchard for in lanted in the la	teresting ate 1800s	apple var , & the go	ieties. The Id gems are	
	PARMICHIGANO (SALTLESS SEA CREAMERY) Best served in chunks to appreciate its aged texture. HONEYCOMB (HILBERT'S HONEY CO.) Visually stunning & fun to eat. CHERRY NUT MIX (CHERRY REPUBLIC) The perfect combo from Northern Michigan's first flavor ambassadors.						
	Wilchigan's hist ha	VOI allibassa	luois.				
	HONEY BADGER SNACK STICKS (MAXBAUER SPECIALTY MEAT MARKET) Sliced thinly on the diagonal, snack sticks are an excellent charcuterie option that's often overlooked. RIVETER (SALTLESS SEA CREAMERY) We love to serve this shaved APPLE & ONION JAM (AMERICAN SPOON) A dream of a savory spread (pro tip: use cheese board leftovers to make the best grilled cheese sandwich ever).						
	RUSTIC BAGUETTE (COMMON GOOD BAKERY) A can't-go-wrong classic that we include on every board we make. RACLETTE (LEELANAU CHEESE) Northern Michigan's inaugural cheese. BRANDIED CHERRIES (AMERICAN SPOON) A spectacular way to enjoy whole local cherries out-of-season, especially at home on a holiday board.						
	HAZELNUT SEA- SALT BARK (GROCER'S DAUGHTER CHOCOLATE) Chocolate & cheese should always be friends. IDYLL PASTURES (IDYLL FARMS) Creamy, tangy & mild enough to convert the goat cheese hesitant.						
	LEELANAU APRICOT PRESERVES (AMERICAN SPOON) Our absolute favorite preserve for a cheese board; apricot plays well with so many meats & cheeses.						