



Choose from one of our chefs unique curated boxes or select your very own custom cheese and charcuterie box from our rotating list of all things cheese and charcuterie! These boxes are served up in a convenient pizza box for easy presentation when you arrive home. Check out the current list at www.sagebistro.ca under the menu “Cheese & Charcuterie TOGO”.

The Three Sisters box \$26 - 3 Cheese selections (~50g each) + house jam + fresh & dried fruit + featured nuts + assorted crackers + baguette

The Rundle box \$39 - 5 Cheese selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + assorted crackers + baguette

The Ha Ling box \$26 - 3 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Grizzly box \$39 - 5 charcuterie selections (~50g each) house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Lynx box \$36 - 2 Cheese selections (~50g each) + 2 charcuterie selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The Elk Herd box \$49 - 3 Cheese selections (~50g each) + 3 charcuterie selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

The “Wolf pack” box \$62 - 4 Cheese selections (~50g each) + 4 charcuterie selections (~50g each) + house jam + fresh & dried fruit + assorted nuts + house pickled vegetables + maple Dijon mustard + Sicilian mixed olives + assorted crackers + baguette

Cheese List

Softer Cheese

Chaumes – Cow’s milk cheese from Saint Antoine at the foothills of the French Pyrénées. A beautiful pale-yellow, creamy paste, this cheese has an “oozy” factor that is divine. A soft cheese with a washed rind will win over your heart! One of our favourites!

Brillat-Savarin – Named after one of France’s first food writers and gastronome, this cheese was first produced in the 1930’s. A buttery triple cream cow’s milk cheese with a powdery white bloom on the surface. Hailing from Ile de France, close to Paris in the north-central region of France, this cheese has a higher fat content due to the addition of heavy cream in the process. It delivers a buttery, rich denseness with hints of mushroom, nuts and truffles.

Firmer Cheese

Spanish Iberico Cheese – This cheese is produced from cow, goat and sheep milk and is a beautiful representation of Spanish cheese. Firm, almost crumbly texture with sharp accents and a creamy finish.

Oak Manor Cheshire – A drier style, firm cheese that is more crumbly than cheddar from the English countryside. It is one of the oldest recorded named cheeses in the U.K. dating back well over 400 years.

4-year aged Cheddar – Canadian cheddar as everyone knows it. A firm cow’s milk cheese that has a crumbly nuttiness to it.

Gruyère – A Traditional hard swiss mountain cheese using the milk of the alpine cows. This cheese has a dense and compact texture. When young, this cheese has a creamy and nutty profile.

Sylvan Star Grizzly Gouda – This award-winning Gouda comes all the way from Sylvan Lake, Alberta. Made by Dutch immigrants that started their Alberta dairy in 1999, you can’t get more authentic than this cheese. The Grizzly gouda is aged for at least a year and is drier, firm and sharp with some crystallization.

Mimolette – Another classic cheese that is semi-hard and an unusual orange colour for a French cheese. The cheese has a mild caramel and fruity profile to it and is aged for 3-6months.

Goat Cheese

Le Cendrillon – This is a highly awarded goat’s milk cheese that mimics some French cheeses in stature and finesse. The small logs are covered in a unique vegetable ash that adds a depth of flavour and earthiness.

Spanish Iberico Cheese – This cheese is produced from cow, goat and sheep milk and is a beautiful representation of Spanish cheese. Firm, almost crumbly texture with sharp accents and a creamy finish.

Blue Cheese

Thornloe Devil's Rock blue cheese – A dairy cooperative from Ontario that “pools” their cheese to make some nice offerings. This blue has some deep blue veins but is actually quite a mild blue. It is sealed in a black wax for longevity.

Cambozola

Creamy soft blue cheese from Germany. This cheese is ‘brie’ in style so you can expect a soft interior with some blue accents. Ivory in colour with blue veins, you will get some nutty flavours with a medium sharpness.

Charcuterie List

Finochiona salumi – One of our new favourites! Decent aromatics of fennel pollen and seed, with hints of garlic.

Sopressata salumi – Brings the heat without crushing your palate! Spiced calabrese salumi with Calabrian chilies

Tartufo salumi - Classic salumi with fragrant black truffles in the mix.

Coppa – thinly sliced cured pork shoulder with hints of rosemary and garlic. Similar to prosciutto with a slightly more robust flavour profile.

Lonza – thinly sliced cured pork loin with hints of imported Italian orange and spices. Much leaner than coppa, it has some unique flavours that will have you reaching for more.

Prosciutto di Parma – The undisputed champion of cured hams! This classic ham is aged 14-16 months and is dry-cured in the Parma region in Italy. Very thinly sliced with a nice saltiness to cut through the fat.

Wild boar pâté – smooth mix with hint of clove and spices to accompany the wild boar nuggets inside.

House smoked duck breast – Brome Lake maple wood smoked duck breast. Sliced thin and is a well-balanced slice of divinity!

Smoked steelhead trout – Smoked in-house with dill and mustard seeds and sliced thin to enjoy with some capers.