



Murray's Wholesale Grocery

254 Bleecker Street

New York, NY 10014

Phone 212.243.3289 x11

Fax 212.243.5001

Email: Jason@murrayscheese.com

All grocery products are sold by the pound or by the piece. Please be aware that orders are subject to availability. Prices are subject to change without notice.

Olives and Antipasta

OLIVES		
Moroccan Beldi Olives		These spicy black olives from central Morocco have a wrinkled, leathery surface resulting from being rolled in salt.
Spicy Moroccan Olives		These spicy black olives from central Morocco have a wrinkled, leathery surface resulting from being rolled in salt.
Kalamata Olives, Jumbo Whole		These exquisite, Greek olives, spelled with a capital K, are dark eggplant in color and a wonderful accompaniment with cheese. Firm, rich fruity flavor, they bob in a red wine vinegar brine that keeps you reaching for more.
Spicy Cracked Green Olives		Cracked, these olives absorb much more spiciness from the flakes and their flesh softens so you can enjoy their light brininess all the more so.
French Green with Herb		Fresh, unpasteurized French olives marinated with a medley of Provencal herbs: basil, thyme, rosemary, sage, marjoram and savory. Bright green and briny with a lovely bouquet!
Sicilian Green Cerignola		
French Green with Lemon		Plump, unpasteurized olives from France. With real bits of lemon throughout the brine and a hint of fennel, these are zippy little things to refresh your palate or your drink.
Hot Tunisian Mix		Spicy, sweet and ready for a party! When you tire of basic green and black olives, take a scoop of this colorful unpasteurized mix. Invigorated with cinnamon sticks, slices of lemon, escabeche onions and hot peppers.
Greek Mix		
Murray's Mixed		Murray's own assortment of fresh and cured olives. You get a taste of them all: green, black, purple, spicy, zesty, pitted, etc. Yes, you can please all of the people all of the time, at least as far as olives are concerned.
OLIVES, Pitted		
Kalamata Pitted		
Olives, Black with Herb Pitted		
Olives, Green with Herb Pitted		
Antipasti		
Gigandes in Vinaigrette		A super protein treat, these mild beans are marinated with fresh peppers, garlic and herbs. Perfect to top off a salad or for an antipasti plate.
Portabello's w/ Peppers		Juicy, thick slices of portabella mushrooms with morsels of sweet roasted peppers marinated with vinegar and herbs for a kick.
Artichoke Hearts w/Stems		These are "crudo" or raw artichokes. But don't worry, they're painstakingly peeled by hand to remove the tough parts and immersed in oil to soften partway.
Caperberries, Bulk		The older cousin of capers, caperberries are the matured fruit of the Capparis spinosa shrub (capers are the flower buds). Tasting less intensely briny and olivier than capers, they are like a cross between okra and a pickle, both in flavor and in texture.
Cipolle Onions		Sweet Italian Boretane onions are roasted, then marinated in balsamic vinegar and olive oil. Candy-like alliums for your chomping pleasure.
Greek Pepper Mix		A spicy, crisp mix of hot Greek peppers. Though they're perfect as an old home remedy for clearing out the sinuses, we also like to slice a few up for an exciting sandwich topper.
Peppadew Pickled Peppers		At first glance, you might assume these are very hot peppers. They are "danger" red and shaped sorta like a Habanero. April Fools! (Or whatever month it is right now.) These South African peppers are sweet, vinegary, and, yes, a little spicy. Addictive, too.
Tomatoes, Marinated Roasted		Grown along the East Coast, these tomatoes don't travel too far but they do undergo a long drying period to develop their sweetness. Marinated with a touch of oregano and fresh garlic to make them sparkle.

Dolmas		Murray's variety is a special Mediterranean treat made of Arborio rice cooked until soft like risotto, finished with mint and lemon and hand wrapped in tender Sultana grape leaves.
Roasted Red Peppers, Bulk		Meaty Greek Florina peppers easily withstand a fire roasting, while allowing a hint of grape must and their natural sweetness to conquer all.
Cheese Accompaniements		
Pickles	Weight	
Boat Street Pickles, Figs	9 oz	Chef Renee Erickson has been pickling everything but the kitchen sink at her Seattle restaurant Boat Street Cafe, and Murray's is the first to get the goods on the East Coast. Here, black mission figs are pickled in red wine and balsamic vinegar, and the flavor smacks of Worcestershire. Plump figs, crunchy with seeds, can swing sweet or savory.
Boat Street Pickles, Raisins	9 oz	What's so great about these golden raisins is their retention of sun-ripened sweetness, balanced by the autumnal zing of apple cider vinegar. That hint of spice comes courtesy of mustard seed. Each tender raisin pops under tongue, atop roast pork or the wheaty natural-rinded blues like Jasper Hill Bayley Hazen.
Boat Street Pickles, Red Onion	9 oz	These slivers of red onion are pickled in cider vinegar. The combination is the most savory of the Boat Street line, and while a typical Ploughman Lunch would serve these alongside English farmhouse cheddar (like Montgomery's), we can't help but pretend they're homemade alongside fatty meats like porchetta or bratwurst.
McClures	32 oz	Made locally in Brooklyn, and Slow Food supporters, the McClure Brothers make these crispy, spicy pickles with local produce and WOW are they tasty.
Rick's Picks	15 oz	The local favorite! The following are seasonably available: Slices of Life, Phat Beets, Mean Beans, Smokra
Jam and Marmalade	Weight	
Les Confituriers de Haute-Provence	7.85 oz	The finest jam from Provence made using locally sourced fruit. Available in the following flavors: Black Cherry, Blueberry, Clementine, Four Red Fruit, Mirabelle, Peach Apricot Melon, Orange, Red Fig and Strawberry. Seasonally Available.
Sour Cherry Balsamic Compote, Casa Forcello	7.85 oz	This elegant Italian topper has whole amarena cherries bound in a thick tangy balsamic liquid. Spoon it over yogurt, fresh cheeses, crepes, ice cream and cheesecake or just spoon it right into your mouth for a knockout sensation!
Fig Jam, Mitica	8.5 oz	Contains Pajarero figs (97%) and lemon flower honey.
Grape Must Jam, Mitica	4.25 oz	Known as "Arope" in Spanish, this unique condiment is made from a blend of pumpkin (57%) and grape must.
Doce de Tomate (Tomate Jam)	10.7 oz	Made by hand in Obidos, Portugal from a recipe that's been in the family for generations. Sweetened tomato with a touch of cinnamon is a perfect companion for softer goat cheeses or the gooey thistle rennet cheeses of Spain and Portugal.
Orange Marmelade, Les Moulins	8 oz	In Tunisia, most oranges come from the coastal area of Cape Bon. These wild bitter orange trees, grown without pesticides, are processed and cooked for several days by the Mahjoub family to create this thick rich marmalade.
Fig Jam, Dalmatia	8 oz	The figs for this traditional puree from Dalmatia, Croatia are cooperatively grown and processed on the coast of the Adriatic Sea.
Pear Mostarda, Casa Forcello	7.85 oz	Traditional northern Italian fruit compote containing whole fruit, sugar, lemon and mustard essence. Made in Mantova, Italy.
Honey, Domestic	Weight	
Honey Comb, Red Bee	12 oz	From a small bee farm located in Weston, Connecticut, this is raw honey with no pesticides, alcohol, paraffin waxes or preservatives. Comes in a plastic box.
Basswood, Bee Raw	10.5 oz	Light in color, basswood honey is delicate and mild, with warm herbal notes and a clean finish. Seasonally available.
Washington Buckwheat, Bee Raw	10.5 oz	Wonderfully mysterious, a brow-black, stout and complex honey. Hits of mossy earth, and a not-so-sweet matrix combine to develop a malty flavor with a pronounced bright finish. Seasonally available.
Maine Blueberry, Bee Raw	10.5 oz	Blueberries from Maine mixed with sweet honey. Ahhh! Like a stroll through the berry patch. An earthy, dusky sweetness makes this raw honey a must. Goes great with fresh, soft goat or creamy cows milk cheese. Seasonally available.
Colorado Star Thistle, Bee Raw	10.5 oz	Thick and creamy, this ambrosial honey has soft notes of cinnamon and long, sweet finish. Seasonally available.

North Carolina Sourwood, Bee Raw	10.5 oz	Sourwood trees flower midsummer in the Blue Ridge Mountains. Harvested at the end of the bloom when the nectar is sweetest, sourwood honey is highly floral, rich, and buttery. Seasonally available.
Sweet Yellow Clover, Bee Raw	10.5 oz	Not your typical clover stickiness here. The Yellow Bellflower of Colorado holds a warm, spicy scent reminiscent of cinnamon and nutmeg. Delicate and buttery, this raw honey goes well on funky, meaty cheeses like Tomme de Berger, drizzled warm on grilled Halloumi or on toasted pecans and fresh figs.
Wildflower, Tremblay	1 lb	When you think of wildflowers, you might think of something bright, delicate. Not so with wildflower honey. This one is dark, like the center of an old-growth forest on an overcast day. It smells like molasses, and it's unfiltered, so prepare for silty sediment on the bottom of your teacup. From Ithaca, NY.
Russian Olive, Tremblay	1 lb	Also known as Autumn Olive, this honey is light, mild and fruity. Great for tea, pies, and smoothies. This is the good stuff, people. From Ithaca, NY. Seasonally Available.
Goldenrod, Tremblay	1 lb	Ithaca, New York's Tremblay Apiaries' beekeepers keep buzzing year-round, extracting raw, unfiltered, rich honey from 500 hives. This batch of Goldenrod honey is medium-strength and has a round, buttery flavor.
Let it Bee, Manhattan	1 lb	Charles Branch & Christine Lehner live in Hastings on Hudson, NY and keep bees out in the 'burbs and in the city. September 2008 marks their first Upper East side extraction from the city hives. These bees feast on the mayor's backyard of Charles Schurz Park, enjoying a woody mix of trees including acacia and maple.
Honey, Imported		
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Chestnut, Il Forteto	1 lb	A dark, slightly bitter, highly distinctive honey from Tuscany.
Sunflower, Il Forteto	1 lb	Artisanal Italian honey from Tuscany with a thick and creamy consistency and floral aroma.
Wild Lavender Honey, Mitica	7 oz	Imported from Catalonia, Spain.
Lemon Honey with Walnuts, Mitica	1 lb	Imported from Spain
Marcona Almonds in Honey, Mitica	4 oz	Imported from Spain
Truffle Honey, Valley Produce Company	4 oz	What happens when Australians and the French get together? Something almost magical! Honey from the Yarra Valley and French Perigord truffles are combined for a most aromatic combination with soft cheeses or blue cheeses.
Nuts	Weight	
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Marcona Almonds	11 lb	The Marcona, a sweeter, softer nut than the typical California almond, is hand-fried in sunflower oil and liberally sprinkled with sea salt. Gently crunching, savory little nuggets of goodness.
Candied Walnuts	8 lb	So simple. Toasted, nutty with caramel CRUNCH! They make a tasty snack served alone or pair with a healthy wedge of Cabrales on your cheese plate.
Walnuts, Raw	1 lb	Shelled walnuts from California. A meaty nut for cooking or eating. Dip in honey, Epoisses, creamy cheeses, or substitute for pignoli in pesto.
Dried Fruits	Weight	
Apricots, Turkish		
Apricots, no sulfites		
Cherries		
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Dates, Medjool Jumbo		
Figs, Dried Turkish Calmyrna		



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Orange Marmelade, Les Moulins	8 oz	In Tunisia, most oranges come from the coastal area of Cape Bon. These wild bitter orange trees, grown without pesticides, are processed and cooked for several days by the Mahjoub family to create this thick rich marmalade.
Fig Jam, Dalmatia	8 oz	The figs for this traditional puree from Dalmatia, Croatia are cooperatively grown and processed on the coast of the Adriatic Sea.
Pear Mostarda, Casa Forcello	7.85 oz	Traditional northern Italian fruit compote containing whole fruit, sugar, lemon and mustard essence. Made in Mantova, Italy.
Honey, Domestic	Weight	
Honey Comb, Red Bee	12 oz	From a small bee farm located in Weston, Connecticut, this is raw honey with no pesticides, alcohol, paraffin waxes or preservatives. Comes in a plastic box.
Basswood, Bee Raw	10.5 oz	Light in color, basswood honey is delicate and mild, with warm herbal notes and a clean finish. Seasonally available.
Washington Buckwheat, Bee Raw	10.5 oz	Wonderfully mysterious, a brow-black, stout and complex honey. Hits of mossy earth, and a not-so-sweet matrix combine to develop a malty flavor with a pronounced bright finish. Seasonally available.
Maine Blueberry, Bee Raw	10.5 oz	Blueberries from Maine mixed with sweet honey. Ahhh! Like a stroll through the berry patch. An earthy, dusky sweetness makes this raw honey a must. Goes great with fresh, soft goat or creamy cows milk cheese. Seasonally available.
Colorado Star Thistle, Bee Raw	10.5 oz	Thick and creamy, this ambrosial honey has soft notes of cinnamon and long, sweet finish. Seasonally available.

North Carolina Sourwood, Bee Raw	10.5 oz	Sourwood trees flower midsummer in the Blue Ridge Mountains. Harvested at the end of the bloom when the nectar is sweetest, sourwood honey is highly floral, rich, and buttery. Seasonally available.
Sweet Yellow Clover, Bee Raw	10.5 oz	Not your typical clover stickiness here. The Yellow Bellflower flowers of Colorado hold a warm, spicy scent reminiscent of cinnamon and nutmeg. Delicate and buttery, this raw honey goes well on funky, meaty cheeses like Tomme de Berger, drizzled warm on grilled Halloumi or on toasted pecans and fresh figs.
Wildflower, Tremblay	1 lb	When you think of wildflowers, you might think of something bright, delicate. Not so with wildflower honey. This one is dark, like the center of an old-growth forest on an overcast day. It smells like molasses, and it's unfiltered, so prepare for silty sediment on the bottom of your teacup. From Ithaca, NY.
Russian Olive, Tremblay	1 lb	Also known as Autumn Olive, this honey is light, mild and fruity. Great for tea, pies, and smoothies. This is the good stuff, people. From Ithaca, NY. Seasonally Available.
Goldenrod, Tremblay	1 lb	Ithaca, New York's Tremblay Apiaries' beekeepers keep buzzing year-round, extracting raw, unfiltered, rich honey from 500 hives. This batch of Goldenrod honey is medium-strength and has a round, buttery flavor.
Let it Bee, Manhattan	1 lb	Charles Branch & Christine Lehner live in Hastings on Hudson, NY and keep bees out in the 'burbs and in the city. September 2008 marks their first Upper East side extraction from the city hives. These bees feast on the mayor's backyard of Charles Schurz Park, enjoying a woody mix of trees including acacia and maple.
Honey, Imported		
Acacia, Il Forteto	1 lb	Artisanal Italian honey from Tuscany with a light and sweet flavor.
Chestnut, Il Forteto	1 lb	A dark, slightly bitter, highly distinctive honey from Tuscany.
Sunflower, Il Forteto	1 lb	Artisanal Italian honey from Tuscany with a thick and creamy consistency and floral aroma.
Wild Lavender Honey, Mitica	7 oz	Imported from Catalonia, Spain.
Lemon Honey with Walnuts, Mitica	1 lb	Imported from Spain
Marcona Almonds in Honey, Mitica	4 oz	Imported from Spain
Truffle Honey, Valley Produce Company	4 oz	What happens when Australians and the French get together? Something almost magical! Honey from the Yarra Valley and French Perigord truffles are combined for a most aromatic combination with soft cheeses or blue cheeses.
Nuts	Weight	
Largueta Almonds	11 lb	These toasted, lightly salted almonds contain the skins for an earthy, satisfying accompaniment to cheese. Imported from Spain.
Marcona Almonds	11 lb	The Marcona, a sweeter, softer nut than the typical California almond, is hand-fried in sunflower oil and liberally sprinkled with sea salt. Gently crunching, savory little nuggets of goodness.
Candied Walnuts	8 lb	So simple. Toasted, nutty with caramel CRUNCH! They make a tasty snack served alone or pair with a healthy wedge of Cabrales on your cheese plate.
Walnuts, Raw	1 lb	Shelled walnuts from California. A meaty nut for cooking or eating. Dip in honey, Epoisses, creamy cheeses, or substitute for pignoli in pesto.
Dried Fruits	Weight	
Apricots, Turkish		
Apricots, no sulfites		
Cherries		
Cranberries		
Dates, Medjool Jumbo		
Figs, Dried Turkish Calmyrna		