WHAT’S INSIDE

Sweet Grass Dairy Green Hill
This Camembert-style creation is crafted using New Zealand rotational style grazing, which means the herd at Sweet Grass Dairy graze continually on fresh grass to produce this exuberant, buttery, and supremely silky cheese.

Pair with: Cider | IPAs

Sartori Bourbon BellaVitano
This bourbon-bathed beauty is made exclusively for Murray’s by Sartori Cheese out of Wisconsin. It tastes like a cross between Cheddar and Parmigiano-Reggiano, with a crumbly exterior and a complex flavor profile revealing creamy, nutty notes.

Pair with: Bourbon | Riesling

Uplands Pleasant Ridge Reserve
There’s a reason this cheese is the most awarded in American history—the deep, beeswax yellow paste crunches and the floral, fruity flavors, tending to the flavor and bright prickle of canned pineapple, are unanimously beloved.

Pair with: Cabernet Sauvignon | Chardonnay
CAN YOU SPOT THE ONE CHEESE THAT’S DIFFERENT?