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KC CHEESES PRESENTS

CHEESE

A DELICIOUS GUIDE TO
CHEESE BOARDS IN KANSAS CITY

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Accept the challenge. Try them all.

Restaurant names and dishes will be indicated by a peach highlight.

All photos taken by Steph Rupp of KC Cheeses // Cleats + Eats.

HI! I AM GLAD YOU'RE HERE.

I am Steph, also known as KC Cheeses. I am all about cheese, so I constantly get asked "what restaurants have the best cheese boards in Kansas City?".

Let me tell you - especially with having tried so many - it's an extremely tough question! In the end, I needed an answer to this burning question, so I sat down and worked on a list of my favorites for you all! From the West Bottoms all the way down to Olathe, research was done, notes were taken, and cheese, meats and accompaniments were eaten.

Now, I introduce to you, the first issue, a guide to cheese boards in Kansas City. Enjoy!



TODAY'S LESSON IN FOOD:

CHAR·CU·TE·RIE

/,SHär'küödərē/ - noun
cold cooked meats collectively.

I find it common that people will enjoy cheese and charcuterie boards without actually knowing what part of it is "charcuterie"! I was one of those people.

LET'S DIVE RIGHT IN

Louie's Wine Dive and Kitchen can be found in Missouri, Kansas, Iowa, Indiana, Tennessee and Kentucky.

***The place for food
and wine lovers
to be social!***



Louie's has a wonderful selection of wines, cocktails and beer. They have shareables as well as fabulous brunch, lunch and dinner options.

I have been to Louie's many times, mainly their Overland Park and Waldo locations, and I can't seem to stay away from the **Create Your Own Cheese + Charcuterie** menu.

Create your own cheese and charcuterie board by selecting three (or more) of the presented items:

CHEESE

Delice de cremiere triple crème of France

Piave vecchio of Italy

Hook's farm four year cheddar of Wisconsin

New woman Jamaican spice infused of Washington

Ewe calf to be kidding me blue of Wisconsin

CHARCUTERIE

Smoking goose pig & fig terrine

Creminelli soppressata

Creminelli prosciutto

Fermín serrano lomo

Smoking goose gin & juice lamb sausage

I usually pick three cheeses and get on my way to delicious heaven. The French triple creme has been my favorite of their cheeses for a long time. It's so luscious and luxurious. The Wisconsin blue cheese pairs marvelously with the apples that accompany the board. I typically sip on a Chardonnay or a Merlot alongside these treats.

The mood at Louie's Wine Dive is so relaxing, you'll want to stay for hours and hours. Ahhh, living the life.



dijon mustard

bacon jam

apples

Hook's farm four year cheddar of Wisconsin

cornichon relish

Ewe calf to be kidding me blue cheese of Wisconsin

Delice de cremiere triple crème of France

focaccia bread

crackers





BOULEVARD  BREWING CO.

A K C STAPLE:



TOURS & RECREATION



A KC STAPLE

The Boulevard Beer Hall is a newer establishment, but Boulevard Brewing Co has been in Kansas City since it began in 1989. The Beer Hall is home to a gift shop, over 30 taps, seasonal and limited offerings, test beers, and of course, SNACKS!

The upstairs area with the bars and kitchen has nice, long tables with benches so that you and your friends can come together and chat, goof around and have a great time. What's even cooler is the camper-like photo booth! It can fit more people than you think. :)

At the Beer Hall, don't forget about food. The kitchen is constantly working on and testing new food ideas - they are insanely creative and hardworking.

Though their menu is small, it is mighty. Pretzel dogs, pretzel bites, desserts and charcuterie all taste like heaven. Their cheese board varies from time to time, but usually features Ozark Mountain blue cheese, aged Cottonwood River cheddar and Frisian Farms smoked gouda served with pickled strawberries, clementine-thyme marmalade and fig jam.

The Beer Hall is a wonderful place to enjoy an outing with coworkers, taste test and explore a flight of something new, or grab a bite and a beer before a night out. You really can't go wrong.



WINE OBSESSED

Tannin Wine Bar & Kitchen, found in the Crossroads, is heaven for wine and cheese lovers. Tannin offers three cheese flights, Spanish, Goat and Domestic, and allows you to add charcuterie if you so please.

Spanish Cheese Flight:

- Manchego
- Puigpedros
- Idiazabal smoked

Goat Cheese Flight:

- Alva
- Honey Bee Gouda
- Nocetto di Capra

Domestic Cheese Flight:

- Edgewood, Ozark Mountain Blue
- Frisian Farms 1000 Day Aged Gouda
- Red Rock Cheddar

Cranberries and grapes add a colorful, flavorful touch to the firm and flaky cheeses of the Spanish flight.

If you're looking to dress up, sip on a fine wine or even attend a show at the Kauffman afterward, Tannin is IT.



Spanish Cheese Flight



BUBBLES, BOTTLES, BOARDS

Ca Va, pronounced "sah-vah", is a small champagne bar located in Westport. With "French flair and a Midwestern heart" Ca Va offers dinner and Sunday brunch. Sip on champagne, wine and cocktails in the classy, dark atmosphere all the way until 1AM. Much of Ca Va's food and even drinks come from local Kansas and Missouri farms and makers.

The Cheese Plate comes with bold, salty, crunchy crackers, a dab of honey and soft, pickled apples. Pictured below you will find soft goat, sheep and cow cheeses from Dutch Girl Creamery and Green Dirt Farms. So delicate, yet flavorful. At \$18 it may seem intimidating, but it is well worth it. Though the selections may change from time to time, I trust Ca Va to offer us an inspired cheese plate. Currently, the plate features Cottonwood Cheddar, 'Sneek' 1000 day aged Gouda and Bossa.

***We like bubbles.
That's the first thing
you should know about
us.***







Legend has it that in 1889, pizza was created in Naples, Italy.



PIZZA PIZZA

Ciao! Welcome to 1889 Pizza Napoletana! 1889 takes pizza back to its roots by using wood-fired ovens and simple ingredients.

The inside of 1889 glistens with chandeliers and marble and copper details. The patio is spacious and romantic, perfect for a sunny weekday lunch or a lovely night out with a glass of wine.

Located under Shared Plates on the menu, you can find some wonderful appetizers, including the Charcuterie Board. The board is inexpensive and impressive. It stands out on this list as the most affordable board - best value and quantity. The board includes:

- Spicy capicola
- Soppressata
- Salami piccante
- Gorgonzola
- Goat Cheese
- Fiore Sardo (Sheep's)
- Fig Marmalada
- Olives
- Dijon Mustard



1889 Pizza uses playing cards to deliver food to the correct guest.



LOCAL TO KC

The Westside Local is famous around Kansas City for their incredibly popular "blunch" and their indulgent macaroni and cheese and grilled cheese sandwich.

The Westside Local has a "Localities" section on their menu, showcasing, you guessed it, local goodies from around Kansas and Missouri. You may try one, build a plate or add one to your meal. You may build your own custom cheese board if you so choose, with brie, cheddar, and seasonal cheeses present on the Localities menu.

The cocktails are as unique and exquisite as the food, with names such as "The Magician" and "The Moon". They also have a plethora of wine, beer, spirits and bubbles.



Fresh, creative dining that's a bit better for the world.

If you would rather now build your own cheese board, the Chef's Antipasti Board has a seasonal selection of meats, cheeses and accoutrements, including pickles, blackberries, nuts, mustard, jam, peppers and hard boiled eggs with a hint of orange. The eggs were a unique and pleasant surprise! The board is served with Farm-to-Market crackers.

The Cottonwood Cheddar and Green Dirt Farm Cheeses hold their own next to this buffet of options.

This board is a hefty size and fabulous for sharing, but I am not going to tell you what to do.





ON THE BLVD

Bld Tavern is one of my favorite places in KC. There, I said it. When you're dining at Bld Tavern, you feel comfortable and elegant at the same time. Sit at the bar or a rustic table and enjoy cocktails, small bites and entrees with your close

Bld Tavern is a modern American tavern that celebrates the crafts of cooking and service in a comfortable casual setting.

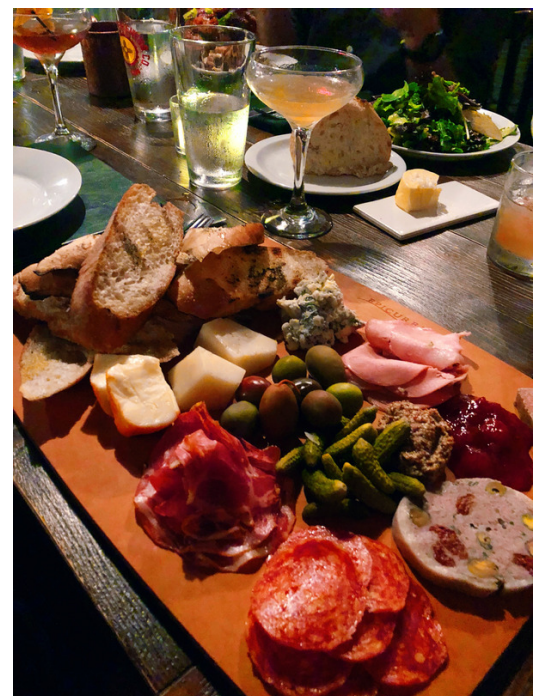


friends or a new romance. Seduce your date with an order of the fried cheese curds or go straight for the **Butcher Board** with artisanal meats and cheeses, grilled bread and accoutrements.

The Butcher Board flaunts manchego, blue and port salut cheeses - the perfect variety of soft, subtle, tangy and creamy.

Sip on a dirty martini while you enjoy the meats, olives and pickles of the board.

Going out afterwards? Grab a Bld Tavern Roasterie blend brewed coffee or go for an Irish Coffee if you're feeling the excitement. Bld Tavern's location is perfect for a Friday or Saturday walk around town.





CHEESE-FINDER



It's time! Go eat that cheese!
Look below for addresses.

LOUIE'S WINE DIVE
7100 Wornall Road
Kansas City, MO 64114

BOULEVARD BEER HALL
2534 Madison Ave
Kansas City, MO 64108

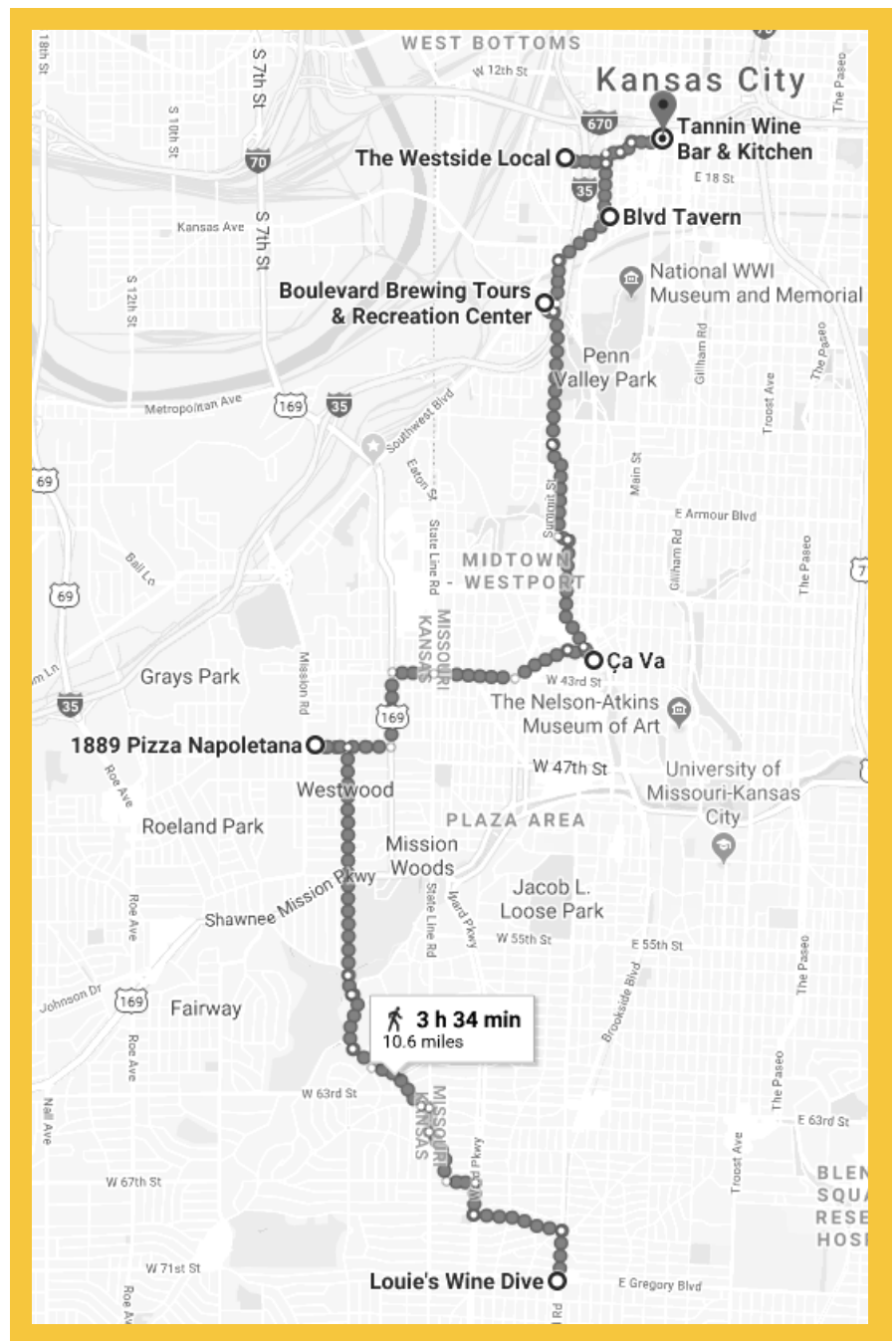
TANNIN
1526 Walnut Street
Kansas City, MO 64108

CA VA
4149 Pennsylvania Ave
Kansas City, MO 64111

1889 PIZZA
2827 W. 47th Avenue
Kansas City, KS 66103

THE WESTSIDE LOCAL
1663 Summit Street
Kansas City, MO 64108

BLVD TAVERN
320 Southwest Blvd,
Kansas City, MO 64108



CHEESE PASSPORT

You're on a mission. Try all of the cheese in KC. Each issue will have an updated passport.

Passport Belongs To: _____

LOUIE'S WINE DIVE



Date Visited: _____

Dish Ordered: _____

BOULEVARD BEER HALL



Date Visited: _____

Dish Ordered: _____

TANNIN



Date Visited: _____

Dish Ordered: _____

CA VA



Date Visited: _____

Dish Ordered: _____

1889 PIZZA



Date Visited: _____

Dish Ordered: _____

THE WESTSIDE LOCAL



Date Visited: _____

Dish Ordered: _____

BLVD TAVERN



Date Visited: _____

Dish Ordered: _____

**WE ARE
JUST
GETTING
STARTED.**

Stay tuned for issue 2.

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kccheeses.com