

OPEN 'TIL
10PM
NIGHTLY!

CHEESETIQUE

CHEESE & WINE BAR

ASK ABOUT
TONIGHT'S
WINE
FLIGHTS

SMALL PLATES

- Curried Apple-Squash Soup** (*Gewürztraminer*).....\$5
Perfect for the season! Cozy and crisp
- Tomato Soup** (*Nebbiolo Blend*).....\$5
Topped with Cheddar and cracked pepper
- Portobello Melt** (*Cabernet*).....\$9
Ciabatta slices topped with grilled zucchini, portobello mushrooms, balsamic-onion spread and gooey Parrano cheese
- Fig & Brie Crostini** (*Wild Hibiscus Cocktail*).....\$8
Toasted sourdough bread topped with creamy Brie, Prosciutto and glazed figs

MAC 'N CHEESETIQUE
A blend of Goat Gouda, Asiago, & 30-day Pecorino topped with truffle-infused bread crumbs. Ooey gooey! (*Shiraz*)
\$8

LEAFY GREENS

- House Salad**.....\$5
Fresh mixed greens, cherry tomatoes and cucumbers (*Pinot Grigio*)
- Bacon Spinach Salad**.....\$9
Topped with Mozzarella, onions and cherry tomatoes (*California Pinot Noir*)
- Classic Caesar**.....\$8
Romaine lettuce, housemade croutons, shaved Parmesan and Caesar dressing (*Gambellara*)
- Harvest Salad**.....\$9
A medley of roasted corn, edamame, red peppers, cranberries and walnuts served over mesclun (*Roussanne*)

Housemade Dressings
Balsamic Vinaigrette
Roasted Shallot Vinaigrette
Caesar Dressing
Farmhouse Blue Cheese

Add grilled chicken to any salad \$5

Save room for Dessert!

BOARDS

THE BIG CHEESE

A sampling of all 10 cheeses from this week's rotation
\$40

MIXED BOARDS

Choose a mix of cheeses and/or charcuterie

- Select Six.....\$25
- Select Five.....\$21
- Select Three.....\$14
- Single Item.....\$5

ACCOMPANIMENTS

Sweet or savory to dress up your board \$2 ea.

- Glazed Greek Figs
- Raw Tupelo Honey
- Orange Fig Spread
- Mixed Nuts
- Tomato Bruschetta
- Olive Tapenade
- Artichoke Pesto
- Red Pepper Spread

Boards come with fresh baked bread, crackers, quince paste, cornichons and grapes

GRILLED CHEESES

- Grown-Up Grilled Cheese** (*White Burgundy*).....\$8.50
Prairie Breeze Cheddar melted to perfection on grilled sourdough
 - Grilled Pimiento Cheese** (*Riesling*).....\$8.50
A spicy blend of 3-year Cheddar, Dragon's Breath, Dubliner and pimiento peppers
 - The Cuban** (*Kronenbourg Lager*).....\$9.50
Caramelized Onion Cheddar, bacon, dill pickles and a dash of olive mustard
 - Chevre and Spinach** (*Sauvignon Blanc*).....\$9.50
Garlicky Goat cheese topped with sauteed spinach. Fresh and light!
 - Sweet 'n Savory** (*Sparkling Rosé*).....\$9.50
Try something new! Havarti cheese, raspberry jam, walnuts and scallions
 - Panino Mediterraneo** (*Arneis*).....\$9.50
Creamy Feta Cheese, grilled chicken and tangy roasted red peppers. Divine!
- Add Black Forest ham, chicken, tomato or bacon to any sandwich \$2**

LARGE PLATES

- Quiche Lorraine** (*Oregon Pinot*).....\$10
Black Forest ham, Gruyere and scallions
- Rustic Flatbread** (*Côtes du Rhône*).....\$9.50
Artichoke pesto, portobello mushrooms, Mozzarella and roasted tomatoes
- Roast Beef Wrap** (*Valpolicella*).....\$10
Boar's Head Londonport Top Round, Young Manchego, horseradish mayo and mixed greens in a whole wheat wrap

Toasted Muffaletta
Genoa Salami, Mortadella, Mozzarella and an olive-red pepper mix on ciabatta (*Rioja*)
\$10

THIRSTY
TUESDAYS
20% off
Select Wine

CHEESETIQUE

CHEESE & WINE BAR

WINE DOWN
WEDNESDAYS
\$5 House
Wine

BUBBLY

Sparkling wines are the perfect pairing for creamy and soft cheeses. The bubbles help cut through the richness to release the full flavor of the fromage

Prosecco Montelliana Italy.....	9/34
Brut Vouvray Domaine de L'Epinay France.....	11/42
Sparkling Rosé Bottex Vin de Bugey France.....	12/45
Wild Hibiscus	11
Prosecco, rhubarb syrup and an edible Hibiscus flower	

WHITE

Dry whites pair perfectly with young cheeses, especially goat's milk varieties, while sweeter whites tend to match best with strong, washed-rind cheeses

Pinot Grigio Torre di Luna '09 Italy.....	8/30
Stainless steel aged with delicate pear notes. Creamy finish	
Arneis Marco Porello '09 Italy.....	9/34
Aromas of herbs, tangerine and minerals. Medium weight	
Sauvignon Blanc Sunday Mountain '10 New Zealand.....	9/34
Aromatic notes of grass, passion fruit, lychee and lime	
Sancerre Lauverjat '09 France.....	12/46
Minerally, clean with ripe acidity and hints of lime	
White Burgundy Tripoz Mâcon-Loché '08 France.....	11/41
Soft, supple and easy drinking; zesty apple finish	
Gambellara Dal Maso '09 Italy.....	8/30
Peach, pear and dried apricot notes. Long, round finish	
Chardonnay Paraiso '07 California.....	10/38
Pineapple, citrus and apple with balanced vanillin oak	
Roussanne Michel Quenard '07 France.....	14/54
Creamy apricot, vanilla and spice with richness on the palate	
Pinot Gris Thomas Mader '09 France.....	12/46
A Rich, round white from Alsace with an off-dry finish	
Viognier Jefferson Vineyards '09 Virginia.....	10/38
An enticing, flowery wine with peach and jasmine aromas	
Gewürztraminer Pacific Rim '09 Oregon/Washington.....	9/34
Lychee, tangerine, and melon, slight residual sugar	
Riesling Schloss Lieser '08 Germany.....	11/42
Apple, pear & grapefruit flavors. Rich texture, sweet finish	

BEER

Hard Cider Wandering Aengus "Bloom" Oregon.....	6	Tripel "Merry Monks" Weyerbacher Pennsylvania.....	7
Lager Kronenbourg 1664 France.....	5	Double IPA "Gordon" Oskar Blues Colorado.....	8
Hefeweizen Weihenstephaner Germany.....	6	Brown Ale "Ellie's" Avery Colorado.....	6
Pale Ale Stone California.....	5	Doppelbock "Celebrator" Ayinger Germany.....	9
Amber "Red Seal" North Coast California.....	5	Porter Bell's Brewery Michigan.....	5

BEVS

Sparkling/Still Water.....	2.50	GUS Sodas.....	3.25	Whole Milk.....	2.00
Iced Tea.....	2.00	• Meyer Lemon		French Press Coffee.....	3.25
Lemonade.....	2.00	• Extra Dry Ginger Ale		Ghirardelli Hot Chocolate.....	4.00
Orange/Apple Juice.....	2.50	• Ruby Red Grapefruit		Harney & Sons Hot Teas.....	4.00
Coke, Diet Coke, Root Beer.....	2.75	• Pomegranate		Breakfast • Earl Grey • Green Tea	
		• Valencia Orange		Pomegranate • Jasmine • "Paris"	
				Decaf Chamomile or Mint	

RED

The deep, rich and complex flavors in red wine make it an ideal companion for nutty, hard or aged cheeses whose bold flavors require an equally assertive drinking partner

California Pinot Noir Queen of Hearts '08 California.....	9/34
Soft and light with loads of strawberry and raspberry	
Oregon Pinot Noir Montinore '09 Oregon.....	12/46
Estate grown. Ripe cherry, smoky spice and mocha finish	
Nebbiolo Blend Vajra '08 Italy.....	10/38
Great cheese wine. Bright cranberry and tart cherry	
Vapolicella Degani '09 Italy.....	8/30
Fresh aromas of dark berry, plum, earth and cherry	
Côtes du Rhône Pigeoulet '08 France.....	11/41
Easy drinking red full of cassis, pepper and herbal notes	
Rioja Seis de Luberti '07 Spain.....	9/34
Aromas of warm raspberries, plum, vanilla and licorice	
Montsant Can Blau '08 Spain.....	10/38
Sweet blueberries and cloves meld into smoky oak	
Merlot Trefethen '06 Napa.....	11/41
Well structured with velvety plum, dark cherry & vanilla	
Malbec Familia Mayol '09 Argentina.....	10/38
Blackberry, plums and boysenberry with sweet toast aromas	
Bordeaux Blend Chasing Lions '06 Napa.....	10/38
Dense, ripe fruit with spice box, espresso and toasty oak	
Cabernet Rock and Vine '07 California.....	8/30
Rich blackberry and cassis melded with coffee and cocoa	
Shiraz d'Arenberg "d'Arry's Original" '05 Australia.....	12/46
Soft, juicy fruit flavors, warm spices and a dash of chocolate	
Super Tuscan Castello di Poppiano '08 Italy.....	13/50
Well-structured and earthy with cherry, leather and plum	
Zinfandel Hart's Desire '07 California.....	16/63
Rich, smooth and hearty. Like diving into a glass of dark chocolate-covered cherries. Yum!	

SWEET SIDE

Sweet wines are the answer to salty and strong blue cheeses	
Sauternes Clos l'Abeille '03 France.....	11
Apple Ice Wine Pinnacle Canada.....	9
Vin Santo Castello di Poppiano '03 Italy.....	10
Vintage Port Smith Woodhouse '03 Portugal.....	9
Drink your Dessert! Wine Flight of all four.....	16