

OPEN 'TIL
10PM
NIGHTLY!

CHEESETIQUE

CHEESE & WINE BAR

ASK ABOUT
TONIGHT'S
WINE
FLIGHTS

BOARDS

Boards come with Lyon Bakery Bread, crackers, quince paste, cornichons and grapes

- Single Item.....\$5
- Select Three.....\$14
- 1** Select Five.....\$21
- Dressed to the Tens.....\$25
- {3 meats and 3 cheeses}

- 2** Take your pick of exceptional cheeses and charcuterie from today's list

- 3** Add Accompaniments.....\$2 each
- Glazed Greek Figs
- Raw Raspberry Honey
- Orange Fig Spread
- Mixed Nuts
- Tomato Bruschetta
- Black Olive Tapenade
- Marinated Artichokes
- Red Pepper Spread

LEAFY GREENS

SMALL PLATES

- Seasonal Soup**.....\$5
- Tomato Soup**.....\$5
Topped with Cheddar
- Mac 'n Cheesetique**.....\$8
Ooey gooey and drizzled with truffle oil! (*Dolcetto*)
- Prima Flatbread**.....\$8
Melted Prima Donna gouda, Serrano ham, roasted onions, and yellow peppers (*Rioja*)
- Fig & Brie Crostini**.....\$7
Toasted sourdough bread topped with creamy Brie, Prosciutto and glazed figs (*Vin du Bugey*)

- House Salad** (*Pinot Grigio*).....\$5
Fresh mixed greens, cherry tomatoes and cucumbers
- Bacon Spinach Salad** (*Nebbiolo*).....\$8
Topped with Mozzarella, onions and tomatoes
- Arugula Salad** (*Gewürztraminer*).....\$8
Buttermilk Blue, cranberries and pecans on arugula
- Harvest Salad** (*Chardonnay*).....\$9.50
A medley of roasted corn, edamame, red peppers, cranberries and walnuts served over mesclun

- Add Chicken to any Salad**.....\$5
Chilled, all-natural Bell & Evans Farm chicken breast

- DRESSINGS

 - Balsamic Vinaigrette
 - Roasted Shallot Vinaigrette
 - Sherry Vinaigrette
 - Farmhouse Blue Cheese

ENTREES

ALL ENTREES COME WITH A CHOICE OF MIXED GREENS OR ROSEMARY CHIPS

- Quiche**.....\$10
 - Lorraine** with Black Forest Ham, Gruyere and scallions (*Viognier*)
 - Margherita** with Mozzarella, tomatoes and fresh basil (*Prosecco*)
- BLT Panini** (*Cabernet*).....\$9.50
Smoked Gouda, spinach, tomato pesto and a Pancetta-basil mayo
- Open-Face Veggie Melt** (*Merlot*).....\$9
Roasted zucchini, portabello, balsamic four-onion spread & gooey Parrano
- Hot Ham, Turkey 'n Swiss** (*Côtes du Rhône*).....\$10
Piles of shaved ham, smoked turkey, gooey Emmenthaler cheese, spinach, tomato pesto, and mayo on toasty sourdough
- Grilled Pimiento Cheese** (*Riesling*).....\$9
A Southern delight! A spicy blend of 3-year Cheddar, Dragon's Breath, Dubliner and pimiento peppers melted on grilled sourdough
- Roast Beef Sammy** (*Red Burgundy*).....\$9.50
Thinly sliced roast beef, Capri Wasabi Goat and arugula served hoagie-style
- Medi-Veg Wrap** (*Sancerre*).....\$8
Veggie Cream Cheese, roasted Mediterranean vegetables, fresh spinach and sprouts rolled in a sundried tomato wrap. Add Salami for \$2
- Grown-Up Grilled Cheese** (*White Burgundy*).....\$8
Beecher's Flagship Cheddar melted to perfection on grilled sourdough. Add thinly sliced Black Forest Ham or smoked turkey for an extra \$2
- Junior Grilled Cheese** (*Milk!*).....\$6
Dubliner Cheddar on mini grilled sourdough for the littlest cheese lover! Served with grapes. Add chips for \$1, side salad for \$2

BEVERAGES

- Sparkling/Still Water.....\$2.50
- Iced Tea.....\$2.00
- Orange or Apple Juice..\$2.50
- Artisan Sodas.....\$3.25
 - Sprecher Root Beer
 - Grown Up Sodas:
 - Meyer Lemon
 - Extra Dry Ginger Ale
 - Ruby Red Grapefruit
 - Pomegranate
- Whole Milk.....\$2.00
- French Press Coffee.....\$3.25
- Harney & Sons Hot Teas...\$3
 - Breakfast • Earl Grey • Green Tea
 - Pomegranate • Jasmine • "Paris"
 - Decaf Chamomile or Mint

THIRSTY
TUESDAYS
20% off
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** *Loredan* Italy.....9/34
- Brut Vouvray** *Domaine de L'Epina* France.....11/42
- Sparkling Rosé** *Bottex Vin de Bugey* France.....12/45
- Wild Hibiscus** Sparkling Cocktail.....11
- The Pace** Prosecco, elderflower essence and lemon.....11

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** *di Lenardo* '08 Italy.....8/30
Light and crisp with pear and melon notes. Quaffable!
- Chenin Blanc** *Kanu* '08 South Africa.....7/27
A nose of tropical fruit and melon with a hint of spice
- White Rioja** *Ostatu* '08 Spain.....8/30
A rare white blend. Mineral and zesty, lemony finish
- Sauvignon Blanc** *Ponga* '09 New Zealand.....7/28
Aromatic notes of passion fruit, nectarine and lime
- Erbaluce** *Orsolani* '08 Italy.....8/31
Dry yet fruity with notes of citrus and spring flowers
- Sancerre** *Lauverjat* '08 France.....12/46
Minerally, clean with ripe acidity and hints of lime
- White Burgundy** *Vigneron Réunis* '07 France.....10/38
Soft, supple and easy drinking; zesty apple finish
- Gambellara** *Dal Maso* '08 Italy.....8/30
Peach, pear and dried apricot notes. Long, round finish
- Chardonnay** *MacRostie* '07 California.....10/38
Well integrated oak; creamy baked apple notes
- Viognier** *Saint-Anthelme "Petits Cailloux"* '08 France.....10/38
Apricot, peach and fragrant white flowers
- Gewurztraminer** *Pacific Rim* '07 Oregon/Washington.....7/26
Lychee, tangerine, and melon, slight residual sugar
- Riesling** *Bert Simon Kabinett* '04 Germany.....11/41
Slate, lime, and grapefruit aromas, balanced sweetness

FLIGHTS

Tasting pours (2.5 oz) of three related wines served next to each other for comparison, contrast and exploration! Please ask about tonight's selections

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

- Pinot Noir** *Queen of Hearts* '08 California.....9/36
Soft and light with loads of strawberry and raspberry
- Red Burgundy** *Girardin Santenay* 1er Cru '06 France.....13/50
First rate Pinot! Rich cherry, earth and spice
- Nebbiolo Blend** *Vajra* '07 Italy.....10/38
Great cheese wine. Bright cranberry and tart cherry
- Côtes du Rhône** *Pigeoulet* '08 France.....11/41
Easy drinking red full of cassis fruit and herbal notes
- Rioja** *Eder* '07 Spain.....12/46
Aromas of warm raspberries, plum, vanilla and licorice
- CSM Blend** *Ironberry* '08 Australia.....7/27
Velvety and fruity with lots of plum and berry aromas
- Tempranillo** *"Rubens" Tikalo* '06 Spain.....9/36
A bold wine for those who like their reds dry!
- Dolcetto** *Vietti* '08 Italy.....13/50
From the Barolo region! Rich black cherry and blueberry
- Malbec** *"Vista Flores" Catena* '06 Argentina.....10/38
Velvety and round. Rich, dark fruit with vanilla notes
- Bordeaux Blend** *Chasing Lions* '06 Napa.....10/38
Rich dark fruit with spice box, espresso and toasty oak
- Cabernet** *Joel Gott* '07 California.....12/46
Blackberry and cassis with spicy oak and lean tannins
- Shiraz** *Shoo-fly* '08 Australia.....8/30
Spicy berry fruit, slight earthiness. Smooth and supple
- Monastrell/Syrah** *Alceño* '07 Spain.....8/30
Full-bodied with ripe dark fruit, oak, vanilla and spice
- Super Tuscan** *Castello di Poppiano* '07 Italy.....13/50
Well-structured and elegant with cherry, hickory 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'Abeilley* '03 France.....11
- Apple Ice Wine** *Pinnacle* Canada.....9
- Vin Santo** *Castello di Poppiano* '01 Italy.....10
- Vintage Port** *Smith Woodhouse* '03 Portugal.....9
- Drink your Dessert!** Wine Flight of all four.....16

ASK FOR THE RESERVE
WINE LIST!

BEER

- Pear Cider** *Sir Perry* UK.....6
- Lager** *Kronenbourg 1664* France.....7
- Amber Ale** *Bell's* Michigan.....7
- Tripel** *Gouden Carolous* Belgium.....8
- Barley Wine** *Bell's Brewery* MI.....8
- IPA** *Great Divide Brewing "Titan"* CO.....7
- Double IPA** *Oskar "Gordon"* CO.....6
- Doppelbock** *Ayinger "Celebrator"* Germany.....9
- Belgian Dark Ale** *Unibroue "Maudite"* Canada.....9
- Oatmeal Stout** *Anderson Valley* California.....8