

To start...

BOARDS

MIXED BOARDS

Choose a mix of cheeses and/or charcuterie from today's list of Board Selections

SELECT SIX.....	25
SELECT FIVE.....	21
SELECT THREE.....	14
SINGLE ITEM.....	5

THE BIG CHEESE

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

Visit our cheese counter to take home any of the Cheeses and Charcuterie featured on our menu

ACCOMPANIMENTS

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

Glazed Greek Figs	Castelvetrano Olives
Raw Tupelo Honey	Tomato Bruschetta
Mixed Nuts	Olive Tapenade
Cherry Compote	Gigandes Beans

All boards come with Lyon Bakery bread, New York Flatbreads, membrillo, cornichons and grapes

... SOUPS ...

CREAMY TOMATO 5
Our classic recipe is topped with shreds of Dubliner. The perfect grilled cheese dipper!

FRENCH ONION 7
Slow-cooked caramelized onions and a savory beef broth base. Topped with crusty baguette and gooey Gruyère 🧀

BROCCOLI CHEESE 6
Cheesy soup? Yes, please! Rich and velvety with a cheddar tang and generous chunks of broccoli

... SMALL PLATES ...

BRESAOLA CARPACCIO 8
Paper thin slices of beef Bresaola drizzled with olive oil and topped with arugula and shaved 90-day Pecorino

BURRATA, SIMPLY DRESSED 9
This creamy mozzarella curd pillow imported from Italy is accented with the best olive oil, sea salt and black pepper. Simply wonderful

HALLOUMI, GRILLED TO PERFECTION 7
The cheese you can grill from Greece! Served with tomato salad and lemon wedges

SEASONAL CROSTINI..... 8
Our crostini reflects the season's best. Ask your server about the current offering

WARM CHÈVRE & TOMATO DIP 8
A warm round of fresh goat cheese surrounded by tangy tomato sauce and served with garlic crostini for dipping (contains nuts)

MACS

MAC 'N CHEESETIQUE 8
Goat Gouda, Asiago 🧀 and 30-day Pecorino topped with truffle-infused bread crumbs

PIMIENTO MAC 8
Our signature grilled cheese is now a mac! Fusilli pasta tossed with our zesty three-cheese blend 🧀

BILLY GOAT..... 9
Chèvre, Drunken Goat, chicken and penne pasta topped with a slice of Bûcheron

CHICKEN TETRAZZINI 9
A hearty blend of Cacio di Roma, Young Manchego and chicken tossed with peas, mushrooms and egg noodles

CAULIFLOWER & PANCETTA 8
Fontina and Parrano cheeses blended with cauliflower florets, crispy Pancetta and Fusilli pasta

GLUTEN-FREE MAC 9
Our original Mac 'n Cheesetique made with potato pasta and topped with gluten-free cracker crumbs 🧀

MAC 'N WEENIE..... 7
C'mon, you know you want to! A childhood favorite made with gooey Cheddar and all-natural Fearless Franks

and then ...

•• LEAFY GREENS ••

Tossed in our housemade Sherry Vinaigrette

HOUSE SALAD	6
Mixed greens, grape tomatoes and crisp cucumbers. Add chicken for \$2	
SPINACH PANCETTA	10
Baby spinach, Valdeón crumbles 🧀, chopped dates and crisped Pancetta. Add chicken for \$2	
NIÇOISE SALAD	11
Ortiz Spanish tuna, potatoes, haricots verts, eggs, tomatoes, shallots and niçoise olives on a bed of greens	
CHICKEN CHOP	10
Roasted chicken, romaine, homemade blue cheese dressing, tomatoes, pickled onions and Parmesan crisps	

•• HEARTY PLATES ••

SANDWICHES

Served with homemade Potato Salad or Greens

'TIQUE CHEESESTEAK	11
Tender slices of sautéed flank steak, creamy Taleggio and garlic aioli on ciabatta. Rich and filling	
GREEK LAMB	9
Open-faced pita topped with roasted lamb, tomato salad, Feta and homemade tzatziki sauce	
STREET CLEANER	10
Provolone, Genoa and Hot Toscano salamis, Cappelletti Ham, red peppers, artichokes and mustard on a hoagie	
BOLD 'N BLUE	10
Roasted and pulled chicken slathered in our homemade special sauce topped with crunchy blue cheese coleslaw	
VEGGIE SALUT!	9
Here's to you vegetarians! Sprouts, cucumber, tomato, avocado, artichoke pesto and Port Salut on multi-grain	

FLATBREADS

8" flatbreads topped with artisan ingredients

GARLICKY SHRIMP	11
Topped with Stracchino cheese, marinated shrimp, garlic and arugula	
5-CHEESE	9
A blend of Fontina, Etorki, Stracchino, Manchego and Parrano. Topped with tomato and fresh basil	
BRAISED SHORT RIB	11
Tender braised short ribs, shaved 90-day Pecorino, horseradish and arugula	
PEAR AND GORGONZOLA	10
Wisconsin Gorgonzola, fresh pears, toasted walnuts and a caramelized Port-balsamic reduction	

GRILLED CHEESES

Served with homemade Potato Salad or Greens

Add chicken, Black Forest ham or peppered bacon \$2. Tomato add 50¢

GROWN-UP GRILLED CHEESE	8
Prairie Breeze Cheddar melted to perfection on grilled sourdough	
GRILLED PIMIENTO CHEESE	8
A Southern favorite! A spicy blend of 3-year Cheddar, Dragon's Breath 🧀, Dubliner & pimientos	
CROQUE MONSIEUR	9
A classic! Black Forest Ham, gooey Gruyère 🧀 and mustard on buttery brioche	
MADRID MELT	9
Manchego, Jamón Serrano and membrillo on pain levain. Sweet and savory!	
ABC PANINI	9
Red apples, peppered bacon and Comté 🧀 on dark honey wheat	
GJETOST AND BANANA	7
A salty-sweet grilled cheese made with Swedish Gjetost (YAY-toast) and banana on cranberry walnut bread (Try it with bacon, it's good, we promise!)	

WINE LIST

Home of the 6 ounce pour

... FIZZY ...

- ORGANIC PROSECCO** *Pizzolato* Italy 9/34
Delicate, light and refreshing!
- CAVA** *Marfil* Spain 11/38
Not your typical cava! Floral and creamy
- BRUT ROSÉ** *Montand* France..... 10/38
A dry, sparkling rosé with a hint of red berries
- VIN DU BUGEY ROSÉ** *Bottex* France..... 13/50
This off-dry sparkling rosé is fantastic with creamy cheese!

... WHITE ...

FRESH

- PINOT GRIGIO** *Torre di Luna* '09 Italy 8/30
Delicate pear notes with a round mouthfeel
- CHENIN BLANC** *Kanu* '09 South Africa..... 7/26
Fresh and crisp. Notes of green apple and pear
- ALBARIÑO** *Leira Reyero* '10 Spain..... 11/41
A sunny wine bursting with pineapple and minerals
- SANCERRE** *Lauverjat* '10 France 12/46
Minerally, clean with ripe acidity and hints of lime
- SAUVIGNON BLANC** *Sunday Mountain* '10 NZ 9/34
Aromatic notes of passion fruit, lychee and tangerine
- VERDEJO** *Naia* '09 Spain 9/34
Bright tropical fruit with balanced acidity, lengthy finish

LUSH

- WHITE BURGUNDY** *Tripoz Mâcon-Loché* '09 France.. 11/41
Soft, supple and easy drinking; zesty apple finish
- GAMBELLARA** *Dal Maso* '10 Italy 8/30
Fruity white with peach, pear and dried apricots
- CHARDONNAY** *Paraiso* '08 California 10/38
Pineapple, citrus and apple with balanced vanilla oak
- TORRONTÉS** *Carinae* '10 Argentina..... 9/34
Aromatic wine full of mango, pineapple and white flowers

SWEET

- VIOGNIER** *Jefferson Vineyards* '10 Virginia 12/46
Drink local! Floral, fragrant aromas of peach and jasmine
- GEWÜRZTRAMINER** *Pacific Rim* '09 Washington 10/38
Great cheese wine! Lychee, tangerine, and melon notes
- RIESLING** *Schloss Lieser* '09 Germany..... 13/50
Apple, slate & grapefruit flavors. Balanced residual sugar
- MUSCAT FRIZZANTE** *Foris* '10 Oregon..... 10/38
Spritzzy, peachy and delicious, amazing with cheese!

CRISP

- PILSNER** *König* Germany..... 5
- KÖLSCH** *Schlaftly* Missouri 6
- GLUTEN-FREE** *Lakefront "New Grist"* Wisconsin..... 6

FRUITY

- HARD CIDER** *Crispin* Minnesota 6
- HEFEWEIZEN** *Weihenstephaner* Germany 6
- SAISON** *Brasserie Dupont* Belgium 12
- SOUR ALE** *Verhaeghe "Duchesse de Bourgogne"* Belgium ... 11

MALTY

- BROWN ALE** *Avery "Ellie's"* Colorado 6
- MAPLE NUT BROWN ALE** *Tommyknocker* Colorado 5
- DOPPELBOCK** *Ayinger "Celebrator"* Germany 9

... RED ...

LIGHT

- CRU BEAUJOLAIS** *Martray Brouilly* '09 France 10/38
Light and elegant Gamay. Bright cherry and baking spice
- CALIFORNIA PINOT NOIR** *Leese-Fitch* '09 Sonoma.... 7/26
Raspberry, black cherry and rhubarb notes. Easy drinking
- OREGON PINOT NOIR** *Montinore* '09 Willamette..... 12/46
Estate grown. Ripe cherry, smoky spice and mocha
- NEBBIOLO BLEND** *Vajra* '08 Italy 10/38
Great cheese wine. Bright cranberry and tart cherry

SMOOTH

- PINOTAGE** *Ken Forrester* '10 South Africa 7/26
A masculine red full of brambly fruit, smoke and bacon
- CÔTES DU RHÔNE** *Berthet-Rayne* '09 France 9/34
Smoky, earthy red fruit flavors and aromas
- ZINFANDEL** *Nine North "Hullabaloo"* '09 California 9/34
Bursting with bright red fruit and strawberry jam
- NERO D'AVOLA** *Colosi* '09 Italy 11/41
Aged in stainless steel. Silky and juicy red fruit
- RIOJA** *Beronia Crianza* '07 Spain 10/38
Blackberries, vanilla, toast, licorice and balanced oak
- MONASTRELL** *Perla Real* '08 Spain..... 10/38
Clove, cinnamon and spice on a smooth, medium body

BOLD

- CABERNET** *Rock and Vine* '08 California 8/30
Rich blackberry and cassis melded with coffee and cocoa
- MALBEC** *Familia Mayol* '10 Argentina 10/38
Blackberry and boysenberry with sweet toast and spice
- SUPER TUSCAN** *Castello di Poppiano* '08 Italy 13/50
Well-structured and earthy with cherry, leather and plum
- AMARONE MERLOT** *Di Lenardo "Just Me"* '08 Italy... 15/58
This rich Italian red is the only Merlot in the world produced from partially dried grapes in the style of Amarone. Big, bold and luscious, this wine is sure to please!
- CHATEAUNEUF** *Peres l'Eglise* '07 France 17/66
An exquisite wine! Rich and fleshy with lots of dark plum, currant and layers of toast and licorice

... DESSERT ...

- SAUTERNES** *Roûmieu-Lacoste* '06 France 11
- LATE HARVEST VIDAL** *Linden* Virginia..... 10
- 10 YEAR TAWNY** *Smith Woodhouse* Portugal 8
- BRACHETTO D'ACQUI** *Marenco* '10 Italy..... 8
- DRINK YOUR DESSERT!** Wine Flight of all four 13

BEER LIST

HOPPY

- AMBER** *North Coast "Red Seal"* California..... 6
- PALE ALE** *Stone* California 6
- IPA** *Green Flash "West Coast IPA"* California 8
- IMPERIAL IPA** *Oskar Blues "G'Knight"* Colorado..... 8

ROASTY

- PORTER** *Port City* Alexandria, Virginia..... 6
- STOUT** *Bell's "Kalamazoo"* Michigan..... 5
- IMPERIAL STOUT** *Founders "Breakfast Stout"* Michigan 8

BOOZY

- BELGIAN BLOND** *Caracole "Saxo"* Belgium 12
- TRIPEL** *Weyerbacher "Merry Monks"* Pennsylvania..... 6
- QUADRUPEL** *St. Bernardus "Abt 12"* Belgium 12