

To start...

BOARDS

MIXED BOARDS

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

SELECT SIX.....	28
SELECT FIVE.....	23
SELECT THREE.....	15
SINGLE ITEM.....	6

THE BIG CHEESE

A decadent sampling of all 10 cheeses from this week's rotation \$45

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
Dried Fruit	Olive Tapenade
Cherry Compote	Mixed Nuts

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

... SOUPS ...

CREAMY TOMATO 5	FRENCH ONION 7	POTATO-LEEK SOUP 5
Our classic recipe is topped with shreds of Dubliner. The perfect grilled cheese dipper!	Slow-cooked caramelized onions and a savory beef broth base. Topped with crusty baguette and gooey Gruyère 🧀	Rich and creamy, topped with croutons. Served warm or chilled

... SMALL PLATES ...

COPPA-CABANA 8
Paper-thin Coppa topped with arugula, diced tropical fruit and a drizzle of olive oil
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
CAPRESE INSALATA 10
Imported Buffalo Mozzarella and tomatoes drizzled with olive oil and topped with salt, pepper and balsamic-port reduction
SEASONAL CROSTINI 8
Our crostini reflects the season's best. Ask your server about the current offering
FROMAGE FORT 9
Better than fondue! An ever-changing blend of melted cheeses, white wine and herbs served with garlic crostini for dipping

MACS

MAC 'N CHEESETIQUE 9	PRIMAVERA MAC 9
Goat Gouda, Asiago 🧀 and 30-day Pecorino topped with truffle-infused bread crumbs. Macaroni never had it so good!	Cacio di Roma cheese blended with peas, broccoli, mushrooms, roasted tomatoes and egg noodles
SAUSAGE MAC 'N CHEESE 10	CAULIFLOWER & PANCETTA 9
Sweet Italian sausage and Tumbleweed cheese 🧀 blended with mushrooms, tomatoes and Penette pasta	Fontina and Parrano cheeses blended with cauliflower florets, crispy Pancetta and Fusilli pasta
BILLY GOAT 9	GLUTEN-FREE MAC 10
Chèvre, Drunken Goat, chicken and Penne pasta topped with a slice of Bucheron	Our original Mac 'n Cheesetique made with potato pasta and topped with gluten-free cracker crumbs 🧀
LOBSTER MAC 12	
Delicate lobster meat tossed with Fontina cheese, tarragon and Gemelli pasta...so decadent!	

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 SALAD	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	
ARUGULA & WARM GOAT CHEESE SALAD	10
Arugula, candied walnuts and pears tossed in lemon-olive oil dressing and topped with baked goat cheese	

••• HEARTY PLATES •••

SANDWICHES

Served with homemade Potato Salad, Rosemary Chips or Greens

ITALIAN SAUSAGE HOAGIE	11
Grilled Italian sausage topped with Provolone, sauteed onions and peppers and mustard on a toasted hoagie roll	
CLASSIC LIMBURGER SANDWICH	9
Limburger cheese, red onion and whole grain mustard on fresh pumpnickel	
STREET CLEANER	11
Provolone, Genoa and Hot Toscano salami, Cappicola Ham, red peppers, artichokes and mustard on a hoagie	
TURKEY BACON 'N BLUE	10
Roasted turkey breast topped with bacon, tomato and blue cheese mayo, served toasted	
VEGGIE SALUT!	10
Here's to you vegetarians! Sprouts, cucumber, tomato, avocado, artichoke pesto and Port Salut on multi-grain	

FLATBREADS

8" flatbreads topped with artisan ingredients

TROPICAL SHRIMP	11
Herb-marinated shrimp topped with diced mangoes, plums, cilantro and jalapeño for zip	
5-CHEESE	10
A blend of Fontina, Etorki, Stracchino, Manchego and Parrano. Topped with tomato and fresh basil	
MEDITERRANEAN	11
Rosette de Lyon salami, fresh Chèvre and olive tapenade. Splendidly savory!	
PEAR AND GORGONZOLA	10
Wisconsin Gorgonzola, fresh pears, toasted walnuts and a caramelized Port-balsamic reduction	

GRILLED CHEESES

Served with homemade Potato Salad, Rosemary Chips or Greens

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

GROWN-UP GRILLED CHEESE	9
Prairie Breeze Cheddar melted to perfection on grilled sourdough	
GRILLED PIMIENTO CHEESE	9
A Southern favorite! A spicy blend of 3-year Cheddar, Dragon's Breath 🧀, Dubliner & pimientos	
GRILLED CAPRESE	9
Fresh Mozzarella, tomatoes and basil mayonnaise on grilled ciabatta	
SOUTHWESTERN CHICKEN	10
Chicken breast topped with roasted poblano peppers and Chihuahua cheese on Cheddar-jalapeno bread	
REUBEN	10
Corned beef, sauerkraut, Emmenthaler cheese 🧀 and Russian dressing on rye	
GJETOST AND BANANA	8
A salty-sweet grilled cheese made with Norwegian 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 ...

- PROSECCO** *Loredan Gasparini* Italy 9/34
Delicate, light and refreshing!
- ROSÉ CAVA** *Casas del Mar* Spain 8/30
A dry, sparkling rosé with a hint of red berries

... WHITE ...

FRESH

- PINOT GRIGIO** *Torre di Luna* '10 Italy 8/30
Delicate pear notes with a round mouth-feel
- CHENIN BLANC** *Cave de Saumur* '10 France 7/26
Fresh and bright aromas of green apple and pear
- SANCERRE** *Lauverjat* '10 France 12/46
Fantastic! Mineral-driven with ripe acidity and hints of lime
- SAUVIGNON BLANC** *Sunday Mountain* '11 NZ 9/34
Aromatic notes of passion fruit, lychee and tangerine
- ALBARIÑO** *Leira Reyero* '10 Spain 11/41
A sunny wine bursting with pineapple and minerals

LUSH

- SANTORINI** *Gavala* '10 Greece 9/34
Take a trip to the Mediterranean! Melon and citrus abound
- WHITE BURGUNDY** *Tripoz Mâcon-Loché* '10 France.. 11/42
Soft, supple and easy drinking; zesty apple finish
- GAMBELLARA** *Dal Maso* '10 Italy 8/30
Fruity white with peach, pear and dried apricots
- WHITE RIOJA** *Lar de Paula* '09 Spain 11/42
Like whipped cream on a pineapple upside down cake
- CHARDONNAY** *Butternut* '10 California 11/42
Creamy flavors of hazelnut, butterscotch and oaky vanilla

SWEET

- VIOGNIER** *White Knight* '10 California 8/30
Floral, fruity and fragrant aromas of peach and jasmine
- GEWÜRZTRAMINER** *Pacific Rim* '10 Washington 9/34
Great cheese wine! Lychee, tangerine, and melon notes
- RIESLING** *Karl Erbes Spätlese Riesling* '09 Germany..... 10/38
Apple, slate & grapefruit flavors. Balanced residual sugar

... ROSE ...

- DRY ROSÉ** *Domaine Fontaine* '11 France 10/38
A perennial favorite! Melon-raspberry nose, crisp & clean
- OFF-DRY ROSÉ** *Noelle "Ligeriens" Anjou* '11 France 7/26
Just-picked strawberry sweetness, juicy pear and citrus

CRISP

- PILSNER** *Lagunitas Czech Style* California 5
- KÖLSCH** *Schlafly* Missouri 6

FRUITY

- HARD CIDER** *Crispin English Dry Cider* England 7
- HEFEWEIZEN** *Weihenstephaner* Germany 6
- BELGIAN WHITE** *Long Trail* Vermont 5
- ORANGE BLOSSOM** *Buffalo Bill's Brewery* California 5
- PÊCHE LAMBIC** *Van Honsebrouck "St. Louis"* Belgium 13
- SOUR ALE** *Verhaeghe "Duchesse de Bourgogne"* Belgium ... 11

MALTY

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

... RED ...

LIGHT

- CALIFORNIA PINOT NOIR** *Leese-Fitch* '10 Sonoma.... 7/26
Raspberry, black cherry and rhubarb notes. Easy drinking
- OREGON PINOT NOIR** *Montinore* '10 Willamette 12/46
Estate grown. Ripe cherry, smoky spice and mocha
- NEBBIOLO BLEND** *Vajra* '09 Italy 10/38
Great cheese wine. Bright cranberry and tart cherry
- DOLCETTO D'ALBA** *Franco Serra* '10 Italy 7/26
Bright red fruit with hints of sweet spice, smoke & tobacco

SMOOTH

- EMPORDA** *Vi Novell* '10 Spain 8/30
Merlot/Tempranillo Blend. Brilliant, ripe and smooth
- PINOTAGE** *Ken Forrester* '10 South Africa 7/26
A masculine red full of brambly fruit, smoke and bacon
- BORDEAUX** *Château Blouin* '09 France 8/30
Red fruit, chocolate and menthol. Harmonious palate
- CÔTES DU RHÔNE** *Berthet-Rayne* '10 France 9/34
Smoky, earthy red fruit flavors and aromas
- SHIRAZ** *Vinaceous "Snake Charmer"* '09 Australia 10/38
Dark plum and chocolate; fully ripe and generous palate
- RIOJA** *Beronia Crianza* '08 Spain 10/38
Blackberries, vanilla, toast, licorice and balanced oak

BOLD

- CABERNET** *Rock and Vine* '09 California 8/30
Rich blackberry and cassis melded with coffee and cocoa
- MALBEC** *Familia Mayol* '11 Argentina 10/38
Blackberry and boysenberry with sweet toast and spice
- SUPER TUSCAN** *Castello di Poppiano* '09 Italy 13/50
Well-structured and earthy with cherry, leather and plum
- ZINFANDEL** *Big Vine* '09 California 14/54
A rich and luxurious Zinfandel with notes of caramel, vanilla-scented tea, and warm raspberries
- 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!

... DESSERT ...

- SAUTERNES** *Roûmieu-Lacoste* '09 France 11
- LATE HARVEST VIDAL** *Linden* '06 Virginia 10
- 10 YEAR TAWNY** *Smith Woodhouse* Portugal 8
- VIN DE LIQUEUR** *Chateau d'Aydie "Maydie"* '09 France ... 12
- DRINK YOUR DESSERT!** *Flight of all four wines* 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

- BLACK LAGER** *"Ba Ba" Uinta Brewing Co.* Utah 5
- PORTER** *Port City* Alexandria, Virginia 6
- STOUT** *Bell's "Kalamazoo"* Michigan 5

BOOZY

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