

yelping dog

cheese plates

all of our cheese plates are served with crackers and baguette slices. charcuterie can be added to any cheese plate

the italian \$9

taleggio, reggianito, marinated mozzarella and tomatoes, olives with crackers and baguette slices

the local \$9

virginia grayson and appalachian, fig preserves, dried fruit with crackers and baguette slices

the barnyard \$9

lambchopper, beemster aged gouda, dried fruit, olives, walnuts with crackers and baguette slices

the moody blue \$9

roth kase buttermilk blue with honey, apples, pears, walnuts with crackers and baguette slices

the dragon hook \$9

mustard and ale infused red dragon, deer creek naturally aged wisconsin cheddar, apples, walnuts with crackers and baguette slices

the drunken goat \$9

drunken goat cheese and bucheron, with dried fruit, olives with crackers and baguette slices

the sweet fire \$12

fresh chevre with an organic black raspberry and habanera sauce surrounded by pita chips

the morey \$15

manchego, gran queso, and garrotxa cheeses, marcona almonds, quince paste, red grapes, with crackers and baguette slices

charcuterie & breads

charcuterie \$3

mild or spicy charcuterie salami (locally made) can be added to any cheese plate or sandwich - or enjoy a serving by itself.

olives or bread and olive oil \$5

enjoy a cup of our exclusive imported olives or *Newtown* bread & your choice of plain, rosemary, garlic, greek, black truffle, or blood orange *Laconiko* olive oil

grilled cheese sandwiches

all gourmet sandwiches are made from scratch and are built with care so they take a little extra time - but definitely worth the wait! - made with *Newtown Baking* bread and served with chips and pickle spear

double cheddar and tomato jam \$9

plenty of cheddar piled high with locally made tomato jam on sourdough bread

guac n' goat \$9

guacamole, chevre, and colby jack cheese on sourdough bread with a tortilla crust

wisconsinite \$9

cheddar and blue cheeses, dijon mustard and cranberry sauce on rye bread

cfo \$9

chevre and swiss cheese, fig preserves on balsamic rosemary butter crusted sourdough bread

the godfather \$9

marinated mozzarella and tomatoes, chopped olives, mild colby on sourdough bread

#9 \$9

wine braised caramelized onions, gruyere and swiss cheese on Parmesan crusted sourdough bread

the triple m \$10

lots of mozzarella, marinara, and meatballs topped with provolone on Parmesan crusted sourdough bread.

soup

white chicken chili \$5

gluten free, house made, topped with sour cream, Monterey jack cheese, and cilantro served with tortilla chips.

desserts

flourless chocolate torte \$7

gluten free, rich and scrumptious chocolate torte served with a raspberry coulis drizzle

salted caramel cheesecake \$7

decadent and fluffy cheesecake with a twist of salted caramel