

STARTERS

CHEESE BOARDS

See reverse side of menu for options

GIANT PRETZEL \$14

A giant soft pretzel to share served with salt.
Add cheese sauce 50¢

SOFT PRETZEL \$3.50

Soft pretzel served with salt. Add
cheese sauce 50¢

BAKED CHEESE CURDS \$8

Cheese curds breaded with a house-made batter,
sprinkled with Spice House Vulcan Fire Salt and
served with a side of ranch

HOUSE SALAD \$8.00

Mixed-greens topped with sliced
apples, tomatoes, five-year cheddar
and dressing

GRILLED CHEESE SANDWICHES

Served on Italian Panini Bread. Choice of one side.

SANDWICHES/BRATS INCLUDE 1 SIDE:

Fruit, salad, or chips included.

\$3 upgrade for tater tots or cheese curds.

CLASSIC CHEESE \$7

American and mild cheddar on texas toast

HONEY HAM \$9

Smoked honey ham, baby swiss
and gruyere drizzled with honey

BBQ GRILLED CHEESE \$10

Pepper jack, smoked gouda, and BBQ pork

GOURMET CHEESE \$9

Gruyere, five-year cheddar, sun-dried
tomatoes and garlic aioli

SALAMI & CHEESE \$9

Usinger's hard salami, garlic aioli
and your choice of 2 cheeses: mild
cheddar, smoked swiss, gruyere,
baby swiss, or American

TURKEY BACON \$10

Turkey, bacon, baby swiss, gruyere, and garlic aioli

PESTO TURKEY \$9

Oven-roasted turkey, baby swiss, and gruyere
and pesto aioli

USINGER'S BRATWURSTS

Served on a Pretzel Bun. Includes one side
Add cheese or sauerkraut for 50¢

USINGER'S BRATWURST \$8

Usinger's classic, coarse ground bratwurst

USINGER'S CHEDDAR- JALAPEÑO BRAT \$9

Usinger's smoked brat filled with cheddar cheese and jalapeño

CHEESE BOARDS

Served with almonds, dried-fruit, mixed olives and crackers. Serves 1-2.

Add Gluten-free crackers for \$2.00.

Add German Salami for \$2.00

WISCONSIN SAMPLER \$15.50

BLUE AFFINÉE

Creamy double buttermilk blue cheese, served with honey

GRUYERE GRAND CRU

Rich and creamy with a nutty aroma

EIGHT-YEAR CHEDDAR

Extremely sharp and intense with a complex flavor and crunchy texture

MERLOT BELLAVITANO

A cheddar parmesan blend with a merlot soaked rind

WISCONSIN AWARD WINNERS \$19.50

MARIEKE GOUDA

A mild and creamy gouda
U.S. GRAND CHEESE CHAMPION

GRUYERE GRAND CRU

Rich and creamy with a nutty aroma 2012-2014, 2017 & 2018 AWARD WINNER

PLEASANT RIDGE RESERVE

Alpine style, unpasteurized cheese with a sweet, grassy flavor
MOST AWARDED CHEESE IN AMERICAN HISTORY

ROTH'S PRAIRIE SUNSET

Mild with a hint of sweet 3RD PLACE 2018 AMERICAN CHEESE SOCIETY

BEER CHEESE \$13.50

FIVE-YEAR CHEDDAR

A perfect balance of sharp and creamy

FUEL CAFE BEER CHEDDAR

Mild cheddar infused with beer

SMOKED PROVOLONE

Hickory smoked provolone

MANGO FIRE

Cheddar infused with sweet mangoes and spicy habaneros

UBER FAVORITES \$17.50

MARIEKE GOUDA

A mild and creamy gouda

APPLEWOOD SMOKED CHEDDAR

Smoked cheddar hand rubbed with paprika

FARMERS BASIL

Pressed cottage cheese with basil

MONTAMORÉ

A sweet and creamy cheese that finishes with a tangy bite

CHEDDAR PLATE \$15.50

FIVE-YEAR CHEDDAR

A perfect balance of sharp and creamy

FUEL CAFE BEER CHEDDAR

Mild cheddar infused with beer

AGED BANDAGED CHEDDAR

Aged in cheesecloth, a hard and dry texture with a full flavor profile

CRANBERRY WHITE CHEDDAR

Creamy white cheddar with tart Wisconsin cranberries

CUSTOM CHEESE BOARD

Choose any of the following cheeses - \$5 each

Served with nuts, dried-fruit, and crackers

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MOST AWARDED CHEESE IN AMERICAN HISTORY

MANGO FIRE

Starts out sweet, ends spicy

FROM THE GRILL

SOFT PRETZEL \$3.50

Soft pretzel served with salt.

Add cheese sauce 50¢

CLASSIC GRILLED CHEESE \$7

American and mild cheddar on texas toast.

Choice of chips, salad, or fruit.

GOURMET GRILLED CHEESE \$9

Gruyere, five-year cheddar, sun-dried tomatoes and garlic aioli on panini bread.

Choice of chips, salad, or fruit.

TURKEY BACON \$10

Turkey, bacon, baby swiss, gruyere, and garlic aioli on panini bread.

Choice of chips, salad, or fruit.

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Served with almonds, dried-fruit, mixed olives and crackers. Serves 1-2.

Add Gluten-free crackers for \$2.00.

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Floor Plan

119 State Street
 Licensee - Cheese Mart Inc
 DBA - Wisconsin Cheese Mart

