

MILK&HOPS

SNACKS & SALADS

CHEESE CURDS 6

Cheddar cheese curds, served with warm bread

BIER CHEESE & PRETZEL 6

House made bier cheese served with a soft pretzel and spicy mustard

PICKLE PLATE 6

A selection of artisanal pickles

CHOP'T SALAD 12

Romaine lettuce, ham, cheddar cheese, cherry tomatoes, avocado, hard boiled egg, and sherry vinaigrette

THE BASICS

Add honey to any cheese plate \$1

CHEESE PLATES

Ask about today's selection: 3 for \$7 or 5 for \$12

MEAT PLATE 12

Four selections

THE WORKS 22

The large cheese plate and meat plate

BIER AND CHEESE PAIRING PLATE 18

4 cheeses paired wonderfully with 4 beers

SANDWICHES

B.L.T. 10

Smoked jowl bacon on toasted challah
Add avocado and chipotle mayo \$1

THE ITALIAN JOB 12

Toasted prosciutto, fresh mozzarella, sliced tomatoes, basil, and balsamic reduction.

JAMON SERRANO 12

Cave-aged Gruyère melted over roasted plum tomatoes and topped with Serrano ham, on a crunchy baguette

HAM & BRIE PRETZELWICH 12

City ham, brie fermier, mustard and cornichon on a warm pretzel bun

MUFFALETTA 12

Our take on the New Orleans classic: Spicy olive salad, ham, salami, and mozzarella. It's meaty.

MR. CRISPY 12

City ham & cave-aged Gruyere, with honey mustard on oat pecan raisin bread, coated in crispy parm

GRILLED CHEESE & MORE

TRIO 9

The cheesiest collection of cheeses we could fit into a grilled cheese: fresh mozzarella, raclette, and cheddar.

TRUFFLE SHUFFLE 12

Black truffle gouda & fresh mozzarella, grilled together and drizzled with raw honey

MAC 'N' CHEESE 10

Pasta, baked with Coastal Cheddar and Cheese Curds and topped with toasted bread crumbs. Try it with your choice of mix-ins!

Mix-Ins: Bacon \$2, Truffle Gouda \$3, Feta \$1, Roasted Tomatoes \$1, Pickled Jalapenos \$1

