

# CHEESE & WINE CAFE

## TAPAS & SMALL PLATES

Escargot	\$15	Baked Dates	\$14
Snails baked in house made garlic butter and shallots, served with sliced french baguette		Filled with Gruyere cheese, wrapped in bacon and light honey drizzle	
Shrimp-cargot	\$12	Baked Brie	\$14
Shrimp baked in house made garlic butter, topped with mozzarella cheese, served with sliced french baguette		Served on sliced french baguette, dipped in garlic butter & a side of raspberry jam	
Veggie - Cargot	\$14	Hummus	\$13
Sauteed mushrooms in house made garlic butter and shallots, served with sliced french baguette		Served with olives, extra virgin olive oil, paprika and pita bread	
Provolone Sizzler (Argentinian Provoleta)	\$15	add pita bread + \$1.50	
Oven baked provolone cheese		Steamed Dumplings	\$12
Argentinian Empanada	\$5	Drizzled with balsamic glaze	
Beef, chicken or spinach		Brie Pizza	\$15
Homemade Meatballs	\$15	House made sourdough crust, Brie, fresh tomato, kalamata olives and honey drizzle	
Topped with marinara sauce, mozzarella and ricotta, served with sliced french baguette		Burrata Pizza	\$15
Burrata	\$12	House made sourdough crust, marinara sauce, kalamata olives and burrata	
Fresh mozzarella ball filled with cream, served with salami, sun-dried tomatoes, drizzled with extra virgin olive oil and balsamic glaze		Bruschetta Duo	\$13
		Sliced toasted french baguette topped with	
		- fresh tomatoes, garlic, extra virgin olive oil and a dash of salt	
		- Goat cheese, garlic paste and honey drizzle	

MODIFICATIONS POLITELY DECLINED

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## CHARCUTERIE BOARDS

(Build as you like or dealer's choice - may contain nuts)

One Cheese & One Meat + 2 accompaniments	\$26
Two Cheeses & Two Meats (Serves two) + 4 accompaniments	\$37
Three Cheeses & Three Meats (Serves three) + 6 accompaniments	\$55
One Cheese or One Meat + 1 accompaniment	\$19
Two Cheeses or Two Meats + 2 accompaniments	\$25
Three Cheeses or Three Meats + 3 accompaniments	\$34
Add Accompaniment	\$3.50
Add Cheese/Meat	\$7
Add Smoked Salmon	\$12
Extra Bread	\$2.50

## CHEESES

Manchego  
English Farmhouse Cheddar  
Brie  
Swiss  
Gruyere  
Blue  
Goat  
Asiago  
Port Wine Derby  
Gouda  
Muenster  
Havarti  
Monterey Jack with Jalapeño Peppers  
Parmigiano-Reggiano with Balsamic Vinegar

## MEATS

Prosciutto  
Pastrami  
Sopresatta  
Genoa salami  
Black Forest ham  
Pepperoni  
Uncured capocollo  
Mortadella

## ACCOMPANIMENTS

Marinated olives  
Olive tapenade  
Roasted garlic  
Garlic confit  
Guava paste  
Jam  
Honey  
Pickles

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## MENU

### SANDWICHES

Fresh Mozzarella \$12

Mozzarella slices, house made basil pesto, lettuce, tomatoes on french baguette

Smoked Salmon \$16

Smoked salmon, capers, honey Dijon mustard, lettuce, tomatoes on french baguette

Pastrami \$13

Pastrami, Swiss cheese, pickles, tomato and Dijon mustard on a french baguette

Burrata & Mortadella \$17

Mortadella with pistachio nuts, burrata cheese, tomato slices, house made pesto on french baguette

Brie \$20

Brie, sopresatta, sun dried tomatoes and olive oil on french baguette

add chicken breast + \$6

add burrata + \$8

### HOT SANDWICHES

Chorizo (Choripan Argentino) \$14

Grilled chorizo with provolone cheese & house made chimichurri sauce, served on french baguette

Brisket Cheesesteak \$15

Braised pulled brisket, caramelized onions and shredded mozzarella, served on french baguette

Argentinian Grilled Cheese \$13

Provolone and mozzarella with a dash of honey, served on french baguette

Smoked Hot Dog \$15

Smoked sausage topped with mozzarella, served on french baguette

Ham & Cheese \$15

Shredded mozzarella with black forest ham, served on french baguette

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## SALADS

Smoked Salmon \$16.95

Smoked salmon, goat cheese on a bed of garden greens with lemon juice, olive oil, tomatoes, shredded carrots and olives

Caprese \$12.95

Tomatoes and sliced mozzarella on a bed of garden greens, basil pesto, extra virgin olive oil and balsamic vinegar

Caesar \$10.95

Romaine lettuce, aged parmesan and housemade croutons

add chicken breast + \$6

House Salad \$7.95

## BUILD YOUR OWN

Greens	\$5	Smoked Salmon	\$12
Rice	\$2.50	Cheese	\$7
Tomatoes	\$2	Burrata	\$8
Lettuce	\$2.50	Meats	\$7
Olives	\$1	Croutons	\$1
Chicken	\$6	Pickles	\$1.50
Curry Chicken	\$7	Carrots	\$1
Sun dried tomatoes	\$2.50		

# CHEESE & WINE CAFE

## HOT BEVERAGES

	 S	 M	 L	 XL
Espresso single	\$3.95			
Espresso double (Doppio)		\$5.95		
Espresso Lungo		\$6.50		
Espresso Macchiatto	\$4.50	\$5		
Latte			\$5.95	\$7.95
Latte Macchiatto			\$6.50	\$8.50
Cappuccino		\$5	\$7	\$9
Café Americano		\$3.95	\$5.95	
Ristretto	\$4.95			
Café Au Lait			\$5.50	\$8
Café Cortado (Cortadito)	\$4.50	\$5.50		
Flat White		\$4.95	\$6.95	
Coffee		\$4.50	\$6.50	
Extra shot		\$2.50	\$2.50	\$2.50
Hot tea			\$3.95	

## DRINKS/BEVERAGES

- Beer \$6
- Soda \$5
- Ice Tea \$5
- Sparkling Water \$4

THANK YOU FOR DINING WITH US!

18% SERVICE CHARGE TO BE ADDED TO PARTIES OF 5 OR MORE

WWW.CHEESEANDWINECAFE.COM

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