

## SHARED PLATES

*order many... share with friends!*

**Bacon-wrapped Grilled Stuffed Dates**—(6) Sweet Medjool Dates, stuffed with Bleu Affiné cheese; served with mixed greens, and balsamic reduction.

**Euro Crostini**—creamy garlic & herb euro cream cheese, baguette, Roma tomatoes, olive tempenade.

**Sesame Encrusted Seared Ahi tuna**—(4oz) rare; teriyaki reduction, Asian slaw.

**Crab Cakes**—(3) wild-caught crab, mango chutney, Asian slaw, mustard aioli. “Best in town!”

**Buffalo Wild Cups**—grilled chicken breast, buffalo wing sauce, bleu cheese, won-ton cups. Easy to eat “boneless buffalo wings” ..... BOLTINI-style!

**Red Pepper and Kalamata Hummus**—Basil, roasted veggies, parmesan crisp, flatbread and toasties

**Artichoke dip**—toasties, baguette, parmesan crisp.

**Caprese con Crostini**—house made basil pesto (contains pine nuts), Roma Tomatoes, fresh mozzarella, marinated onions, balsamic reduction, toasties.

**Salsa Duo**—blue tortilla chips, mix ‘n match: cilantro-lime or mango.

**Mixed Nuts**—deluxe mixed nuts, served warm.

**Pub Pretzel ‘Fondue’**—toasted pretzel bread bites, Dirty Bastard Scottish ale cheddar mustard dip.

**Breadsticks ‘n Marinara**—(5) fresh baked Italian breadsticks, house made marinara.

## GRILLED TACOS

*served with tortilla chips and cilantro-lime salsa*

**Chicken Tacos**—(3) field greens, Roma tomato, fresh lime, chipotle aioli, roasted corn salsa.

**Tuna Tacos**—(3) rare ahi tuna, field greens, Roma tomato, fresh lime, chipotle aioli, roasted corn salsa.

## ~CHEESE PLATES~

*baguette, fresh fruit, olives. Up to 4 cheeses  
cheese plate add-on's:*

*3 Bleu Affiné stuffed grilled dates, fancy warm nuts, seasonal fruit paste*

**Smoked Gouda \* Euro-Cream—garlic/herb \* Brie \* Bacon-encrusted Baked Brie**

**Little Bloom on the Prairie**—Prairie Fruit’s Farm (local)—a cut curd goat’s milk brie-style cheese with a dense creamy core. Very rich with a white mold rind. Aged 4-5 weeks.

**Tallegio**—a classic Lombardian washed rind cow’s milk cheese. It has quite the bark with a refined bite. Its thick and creamy texture allows the fruity and milky texture to linger on the palate flavor.

**Societe Grillot Comte Gruyère**—French country style from cows milk. Mild, nutty, slightly sweet flavor.

**Roth Kase Vintage Van Gogh Aged Gouda**—Crafted in limited quantities from fresh, full-cream milk, aged a minimum of six months, rich flavor with undertones of caramel and coffee.

**Roth Kase Blue Affiné**—creamy and tangy with a clean, sweet finish. Select wheels of Buttermilk Blue are cured a minimum of six months and become denser; peppery note & added layers of flavor

**Vella Cheese Company Mezzo Secco**—This semi-dry jack is aged for up to a year. Saltier, sharper flavor compared with an un-aged jack, with a firmer, crumblier texture. Edible rind!

**Widmer Cheese Cellars Aged Cheddar**—This traditional Wisconsin Cheddar is aged for four years. Rich, nutty flavor becomes sharper with age. Smooth, firm texture; granular and crumbly. Bravo Farms Original Chipotle Cheddar - the only Artisan version made from raw milk and aged over 60 days. Just the right touch of Chipotles, a naturally smoked jalapeno, which ensures the cheddar flavor isn't overpowered; grass-fed dairy cows.

**Bravo Farms Tulare Cannonball**—Made from a 500-year-old Edam recipe using whole milk.. Aged 6 months to create its creamy texture, spicy aroma and slight saltiness.

**Fiscalini Farmstead Purple Moon Cheddar**— Handmade from pampered cow’s milk. Salty cabernet washed cheddar, robust wine flavor; aged 60 days

## BEER & CHEESE PAIRING

**BEER:** *Two Brothers the Bitter End*—(Warrenville, IL) 5.1% Subtle amounts of malts and hops make for a clean and crisp American pale ale.

**CHEESE:** *Tallegio*—a classic Lombardian washed rind cow’s milk cheese. It has quite the bark with a refined bite. Its thick and creamy texture allows the fruity and milky texture to linger on the palate. 3 oz portion

## SALADS AND SOUP

**Ahi Salad**—sesame encrusted ahi tuna, roasted corn salsa, roasted red pepper, soy sesame vinaigrette

**Cobb Salad**—Grilled chicken, mixed greens, chopped bacon, fresh tomatoes, avocados, hard-boiled eggs, tossed with blue-cheese buttermilk dressing, balsamic drizzle.

**Taco Salad**— Grilled chicken, field greens, Roma tomato, fresh lime, chipotle aioli, roasted corn salsa, tortilla chips

**Blue Crab Salad**— field greens, wild-caught blue crab, mango chutney, Asian slaw, mustard aioli.

**Vanilla Vodka Tomato Soup**—yes, there is vodka in the soup! What do you expect for a martini bar?

## "GROWN-UP" GRILLED CHEESE SANDWICHES

*served with shots of our Vanilla Vodka Tomato soup! (Yes, vodka in the soup!)*

**Smokin' Hog Grilled Cheese**—bacon, smoked gouda, Sweet Baby Ray's BBQ sauce.

**Classic Grilled Cheese**—oozing w/ sharp English cheddar.

**Bruschetta Grilled Cheese**—fresh mozzarella, basil pesto, ripe Roma tomato.

**Chicken/Pesto Grilled Cheese**—chicken breast, basil pesto, mozzarella cheese, roasted red pepper

## PASTA

*Served with fresh baguette*

**Baked Penne Marinara**—penne pasta, house made marinara, mozzarella and parmesan cheeses.

**Fancy Mac 'n Cheese**—penne pasta, savory cream sauce, bleu cheese, cheddar cheese

**Pesto Penne**—penne pasta, house made pesto, fresh tomato, grated parmesan.

## PIZZA

**Margherita**—balsamic, Roma, basil, fresh mozzarella.

**Blanco**—olive oil, mozzarella, parmesan, bleu cheese, fresh basil

**Supremo**—pesto, motz, roasted red peppers, marinated red onions, chopped bacon, spinach and kalamata olives.

**Double Pepperoni**—homemade red sauce, mozzarella & lots of 'roni!

## SANDWICHES

*Choose one side: Chips 'n Salsa, granny smith apples 'n red grapes, Asian slaw, potato chips or hash brown casserole  
On fresh baked baguette.....*

**MuffaWhuta**—genoa salami, prociutto, olive tempanade, roasted red pepper, fresh motz, baked, bite-size pieces.

*On fresh tomato focaccia roll....*

**Liar's Club Sandwich**— seared ahi tuna, rare, sriracha aioli, fresh avocado, alfalfa sprouts

**Roasted Veggie**—house made hummus, roasted red pepper, roasted portabella, field greens, alfalfa sprouts.

*On soft pretzel roll....*

**Butcher Block**—hand-carved turkey breast, bacon, Sweet Baby Ray's BBQ sauce, cheddar cheese

**Hand-carved Turkey & Cheddar**—with sweet 'n rough mustard

*On thick sliced honey berry bread with oats.....*

**Classic BLT**—bacon, fresh greens, Roma tomato mayo.

**Cranberry/Turkey**—hand-carved turkey breast, cranberry cream cheese, sprouts.

## SPLURGES

*all house made*

**Brownie Tower**—warm fudge brownie with cream cheese swirl, drizzled w/ chocolate syrup, shots of grown up Chocolate milk! "big enough to share!"

**Bread Pudding**—traditional w/Maker's Mark whiskey sauce! Or cranberry w/ orange sauce!

**Crème Brulee**—mix 'n match (2) or (3) traditional, egg nog, candy cane!

*All of our fantastic menu items can be prepared to take home! (except soup) \$.50 charge for to-go*