



MENU

PREPARED PLATES

Aged White Cheddar Plate

\$15.00

Aged 6 yr white cheddar, soppressata, kalamata olives in house balsamic mustard, dried fruit & nuts.

The Big Spring City Plate

\$39.00

Aged white cheddar, french brie, aged gouda, Tuscan salami, coppa, saucisson sec, dried fruit & nuts, Jam or Chutney.

Bread & Oil Plate

\$8.00

Crusty baguette with Tuscan olive oil & aged balsamic vinegar.

Add creamy goat cheese + \$4

French Brie Plate

\$15.00

French brie, Tuscan salami, sweet cranberry chutney, dried fruit & nuts.

Caprese Plate

\$15.00

Layers of tomatoes, mozzarella cheese, basil and drizzled with aged balsamic and olive oil. served with baguette.

FLATBREADS & MORE

The Clifford

\$15.00

Red sauce base topped with mozzarella, pepperoni & parmesan cheese, finished with fresh basil.

The Oscar

\$15.00

Pesto base topped with fresh mozzarella, sliced tomatoes & basil, drizzled with balsamic vinaigrette.

The Violet

\$15.00

Fig jam base layered with prosciutto & goat cheese topped with fresh thyme.

The Milwaukee Pretzel

\$12.00

The "Barvarian Beast" - hand rolled soft pretzel topped with salt and served with stone ground mustard.

+ \$3 Cheese & Stone Ground Mustard

Truffle Plate

\$8.00

5 Assorted flavors of rich chocolate truffles from Waukesha's allo chocolate

** Single Truffle \$1.50 each*

ALL PREPARED PLATES AND A LA CARTE ITEMS COME WITH CRACKERS.

ADDITIONAL OPTIONS:

+\$2.00 UPGRADE TO A SLICED BAGUETTE INSTEAD OF (OR IN ADDITION TO)
CRACKERS GLUTEN FREE CRACKERS - FREE UPON REQUEST

A LA CARTE ITEMS

CHEESE

6 Yr White Cheddar

\$5.00

Crumbly, rich, nutty flavor.

Buttermilk Blue

\$5.00

Creamy, tangy, clean finish.

Aged Gouda

\$5.00

Smokey, smooth, rich texture.

French Brie

\$5.00

Creamy, mild, soft cheese.

Aged Parmesan

\$5.00

Sharp, complex, fruity/nutty flavor.

Creamy Goat Cheese

\$5.00

Creamy, earthy, mildly tangy.

CHARCUTERIE

Coppa

\$5.00

Marbled, hard, dried pork shoulder.

Saucisson Sec

\$5.00

French style, black pepper & garlic.

Finochiona

\$5.00

Black pepper, fennel, white wine.

Soppressata

\$5.00

Italian dry salami, with peppercorn.

Pepperoni

\$5.00

Anise, paprika, fennel & cayenne.

Tuscan Salami

\$5.00

Dried, marbled, Italian salami with fennel.

ACCOMPANIMENTS

Kalamata Olives

\$5.00

Olives in house balsamic mustard.

Almonds

\$5.00

Rosemary and olive oil Marcona almonds.

Fruit and Nuts

\$5.00

Dried fruit, almonds, cashews.