



## the wine exchange

### gourmet boards & dips

*Gluten-free crackers available upon request.*

**(gf)** gluten-free **(gfo)** gluten-free option

#### wine exchange gourmet cheese flight

Roquefort Blue | Creamy Chevre with fresh preserves | Manchego and crushed candied pecans accompanied by juicy grapes and an assortment of crackers

**\$18.95 (gfo)**

#### cheese and charcuterie board

Freshly carved Prosciutto di Parma, Genoa Salami, Aged Cheddar Cheese and Smoked Gouda. Served with candied pecans, mini-pickles, grapes, and crackers.

**\$21.95 (gfo)**

#### fresh burrata with prosciutto

Creamy fresh burrata placed on a bed of arugula, surrounded by thinly sliced prosciutto and sliced tomatoes. Topped with extra virgin olive oil, sea salt, fresh cracked pepper, fresh basil, and parmesan shavings. Served with grilled crostinis.

**\$18.95 (gfo)**

#### gourmet wisconsin beer cheese dip

Garnished with cheddar cheese, bacon bits, and green onions. Served with corn chips. **\$14.95 (gf)**

#### avocado hummus

Avocado hummus sprinkled with a dash of tajin and a dollop of fresh pico. Served with corn chips. **\$15.95 (gf)**

#### baked artichoke dip

Cheesy baked artichoke dip.  
Served with corn chips. **\$14.95 (gf)**

#### pico & chips

Oven-roasted tomatoes, onion, cilantro, and jalapenos. Served with corn chips.

**\$10.95 (gf)**

#### mediterranean nachos

Fresh made hummus topped with olive medley, chickpeas, cucumbers, tomatoes, and feta cheese. Drizzled with fresh-pressed olive oil. Served with grilled pita.

**\$14.95 (gfo)**

*Grilled jalapeno cheddar bread (GF) an additional \$4.00, extra grilled pita or corn chips an additional \$2.00. Substitute veggies for pita at no charge.*

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## gourmet grills

### the burkholder grilled cheese

Layers of delicious Wisconsin sharp cheddar and munster cheese. Grilled to perfection. Served with pickles, chips and chipotle mayo. **\$11.95**

*Add prosciutto for an additional \$2.00*

### joe's gourmet sliders

3 gourmet locally-sourced brisket and prime steak ground sliders, with fresh baked brioche bun, topped with aged cheddar and caramelized onion with a side of sea salt potato chips and pickles. Accompanied by chipotle mayo, buffalo ranch, and garlic aioli sauces. **\$17.95**

### homemade meatballs, marinara & fresh mozzarella

House-made pork and beef meatballs covered in Dawn's homemade marinara gravy. Finished with fresh mozzarella, a sprinkle of parmesan cheese and fresh parsley. Served with a grilled loaf of bread. **\$18.95 (gfo)**

*Add fresh burrata for an additional \$5.00*

## house baked flatbreads

**\$22.95 (gfo)**

*Gluten-free crust available for an additional \$2.00*

*Italian sausage, bacon, tomatoes, and artichokes are available for an additional \$2.00 each*

### the greek (New Item)

Artichoke hearts, black olives, oven-roasted tomatoes, oregano, a thin base of mozzarella, feta and fresh basil.

### sweet italian sausage

Sweet Italian sausage with fire-roasted peppers, grilled onions and smoked gouda cheese.

### roasted garlic & tomato caprese

Roasted garlic and tomato caprese with fresh mozzarella, torn basil and a drizzle of fresh pressed olive oil.

### brussel sprouts, bacon, apple and gorgonzola

Oven roasted brussel sprouts with red onion, bacon, apple and gorgonzola cheese.

### prosciutto, goat cheese & arugula

Roasted garlic, prosciutto, and fresh mozzarella baked and topped with peppery arugula and a drizzle of balsamic vinaigrette glaze.

**(gf)** gluten-free **(gfo)** gluten-free option

*Menu selections are not prepared in a gluten-free kitchen. Some items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness*