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)**

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 bread. **$18.95 (gfo)**

baked chevre goat cheese

Baked chevre goat cheese served on top of our signature homemade marinara, topped with fresh basil and herbs and a side of grilled italian bread. **$14.95**

mediterranean nachos

Fresh made hummus topped with olive medley, cucumbers, tomatoes, and feta cheese. Drizzled with fresh-pressed olive oil. Served with grilled pita. **$14.95 (gfo)**

jumbo soft bavarian pretzel

Served with Stone Ground Mustard and two Gourmet Cheese Dips; Wisconsin Beer and Cranberry Bacon Swiss. **$17.95**

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)**

bruschetta

Tomatoes, garlic, onions, basil, herbs, EVO, parmesan and fresh mozzarella, piled on grilled French bread and drizzled with balsamic glaze **$10.95**

pico and chips

Roma tomatoes, onions, cilantro, and jalapenos. Served with corn chips. **$10.95 (gf)**

baked artichoke dip

Cheesy baked artichoke with spinach. Served with corn chips. **$15.95 (gf)**

decadent chocolate fondue

Melted French Milk and Dark Chocolate served with sweet treats, fresh fruit, cookies, pretzels & nuts. **$21.95 (gfo)**

molten chocolate lava cake

Rich Chocolate Cake with a warm creamy center, served with French Vanilla Ice, whipped cream with a drizzled of dark chocolate **$9.95**

Grilled pita or corn chips an additional ***$2.95****. Substitute veggies for pita at no charge.*

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gourmet grills & salad

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. **$17.95**

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 $3.95

roberto's authentic taco's

3 seasoned steak or chicken tacos topped with marinated onions and fresh cilantro. Accompanied with homemade green serrano & red tomatillo chili.
$14.95 (gf)

quesadillas

Crispy grilled flour tortillas stuffed with Chihuahua cheese, grilled peppers, and onions. Garnished with sour cream and pico. **$16.95**

Add Grilled Chicken or Steak for addl $3.95

homemade meatballs, marinara & fresh mozzarella

House-made pork and beef meatballs covered in homemade marinara. 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 $5.95

french onion soup & gourmet grilled cheese

A cup of baked french onion soup with a grilled gourmet cheese stuffed sourdough sandwich
$18.95

classic baked french onion soup

Slow-cooked caramelized onions, beef broth, wine and fresh herbs, baked with a top of creamy gruyere & mozzarella cheese.
$10.95 (gfo)

mediterranean salad

healthy serving of leafy greens, red onion, cucumber, tomatoes, kalamata olives, fresh feta, served with balsamic vinaigrette dressing
$12.95 (gf)

house baked flatbread pizzas

$23.95 (gfo)

Gluten-free crust available for an additional $4.95
Italian sausage,prosciutto, bacon, tomatoes, and artichokes are available for an additional $3.95 each

the greek

Artichoke hearts, mediterranean olives, oven-roasted tomatoes, oregano, with mozzarella, feta and fresh basil.

sweet italian sausage

Sweet Italian sausage with fire roasted peppers, grilled onions and mozzarella cheese.

brussel sprouts, bacon, apple and gorganzola

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

bruschetta flatbread

Roasted garlic, tomatoes, EVO, shaved parmesan, fresh mozzarella baked and topped with peppery arugula and a drizzle of balsamic vinaigrette glaze.

Add fresh whole hand-tied creamy Burrata for addl. $5.95

roasted garlic & tomato caprese

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

prosciutto, goat cheese & arugula

Roasted garlic, prosciutto, and fresh mozzarella baked and topped with peppery arugula, goat cheese 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