



So You Think You Know Cheddar - This selection of beauties from across the U.S. is as diverse as it is delicious. Cheddar has never been better! **17.50**

Chevre Noir, Canada (*Goat*) - A goat's milk cheddar with a black wax coating. It's truly delicious and has a long-lasting finish.

Mt. Sterling, Mt. Sterling Co-op, WI (*Goat*) - Bandaged wrapped in the traditional style - except this one's a goat cheese!

Keen's, Moorhayes Farm, Somerset, UK (*Cow*) - Aged 10 months, Keen's is one of the world's most famous cheddars

10 Year, Hooks Cheese Co., WI (*Cow*) - The king of WI cheddar! Brash, creamy, salty, sharp and meaty.

No Need to Sing the Blues - If blue cheese is something you've always wanted to "learn to like," this is the perfect primer. **14.50**

Cambozola, Champignon, Germany (*Cow*) - Called the "blue brie" it's creamy & mild and a great intro blue cheese.

Blue Paradise, Hook's Cheese Co., WI (*Cow*) - This double cream is rich and smooth with a cultured milk tanginess.

Blue de Bufalo, Quattro Portoni, Bergamo, Italy (*buffalo*) - Don't let the crumbly appearance fool you - it's intense and earthy.

Blue Mediterraneo, Sardinia, Italy (*Sheep*) - Aged 5 months, the cheese has a delicate texture and beautiful floral aromas

BIG 10 versus PAC 10 - Cow v. Goat. Wisconsin v. California. Discover the difference between California Dreaming and Wisconsin cheeseheads without leaving your seat. **13.50**

Chef's Chevre, Laura Chenel, Sonoma, California (*Goat*) - One of America's 1st artisanal cheese producers still going strong.

Humbolt Fog, Cypress Grove, Arcata, CA (*Goat*) - Creamy texture with a subtle, tangy flavor and vegetable ash.

Sar Vecchio, Sartori Foods, Plymouth, WI (*Cow*) - Aged 20 months, this is the Wisconsin version of parmigiano reggiano.

Alpine Renegade, Bleu Mont Dairy, Bleu Mounds, WI (*Cow*) - Nutty, swiss-like organic cheese with hints of grass and caramel.

Cows Through the Ages - A progression of cows' milk cheeses showcasing how the aging process changes the aroma, taste and mouth feel of this familiar milk. **15.50**

Cow Mozzarella, Lioni Latticini, NJ (*Cow*) - Made in the U.S., this is classic fresh mozzarella. It's simply delicious.

Nancy's Camembert, Old Chatham Shepherding Co., NY (*Sheep & Cow*) - Soft serve ice cream-like, sweet, light and airy with a hint of hazelnuts.

Rustica Valtaleggio, Lombardy, Italy (*Cow*) - High altitude grazing gives the milk its unique, herbaceous flavor.

L'Amuse Gouda, Holland (*Cow*) - Imported and aged over 2 years, this cheese has beautiful hazelnut and caramel notes.

Fat Cats - Come on now, just run an extra mile on the treadmill tomorrow and enjoy this super creamy, butterfat laden trip to heaven. Worth Every Calorie! **15.50**

Burrata, Puglia, Italy (*Cow*) - Burrata means "butter" in Italian, and this cheese has a creamy, lemony richness.

Pierre Robert, Loire Valley, France (*Cow*) - Triple cream at its finest! Simply rich and delicious.

Kunik, Nettle Meadow Farm, NY (*Goat/Cow*) - This triple cream has both an earthy and grassy flavor and a firm, unctuous texture.

Gorgonzola Dolce, Lombardy, Italy (*Cow*) - A younger blue that packs both an intense richness and a sweet, strong finish.

We ♥ Italy - Chef Caputo picked these four gems to showcase the art of Italian cheesemaking. Buon Appetito! **14.50**

Buffalo Mozzarella, Italy (*Buffalo*) - Pure white, soft and sweet with just a touch of acidity.

Quadrella di Bufalo, Lombardy, Italy (*Buffalo*) - Similar to Italian tagglio but with buffalo milk - takes the cheese to a whole new level.

Pecorino Sardo, Sardinia, Italy (*Sheep*) - Salty, sharp, nutty, rustic, meaty...shall we go on?

Gorgonzola Dolce, Lombardy, Italy (*Cow*) - A younger blue that packs both an intense richness and a sweet, strong finish.

A Cow, a Sheep, a Goat and a Buffalo Walk into a Bar This is the perfect way to try a great cross-section of cheese. **14.50**

Buffalo Mozzarella, Italy (*Buffalo*) - Pure white, soft and sweet with just a touch of acidity.

Robiola di Mia Nonna, Reicherts Dairy Aire, IA - An Italian classic from Iowa that rivals the real thing? Yes!

Tomme Crayeuse, Haute Savoie, France (*Cow*) - A semi-soft cheese with hints of chalkiness and aromas of mushrooms

Manchego, Spain (*Sheep*) - A classic Spanish cheese with a rich, tangy finish.

The BIN 36 Globetrotters - Travel the world without leaving your seat. Excellent examples of "best in class" - no layovers, change of planes or delays. Sit back and relax - literally! **14.50**

Abbaye de Belloc, Norte Dame de Belloc, Pyrenees, France (*Sheep*) Still made in the traditional manner by Benedictine Monks.

Barely Buzzed, Beehive Cheese Co., UT (*Cow*) - Crusted with lavender and ground coffee beans - it's surprisingly delicious.

Ardrehan, County Cork, Ireland (*Cow*) - Pungent with lingering farmyard flavors and a creamy center.

Stilton, England (*Cow*) - This "royal" blue, first introduced in 1720 Great Britain, is creamy and rich with a sweet finish.



ASK YOUR SERVER TO CREATE A CUSTOM CHEESE AND WINE FLIGHT ITINERARY JUST FOR YOU.

THE BIN 36 CHEESE FLIGHT - 23.50

EACH NIGHT CHEF CAPUTO CHOOSES
6 CHEESES YOU CAN'T LIVE WITHOUT!