

AFTERNOON & LATE NIGHT

BITES

- Basket of Gougeres** 6
House Made Parmesan Cheese Puffs, Truffle Honey (BIN 7 or 33)
- House Marinated Olives** 5
Thyme, Anise, Garlic & Orange Zest (BIN 17 or 44)
- Rosemary Roasted Mixed Nuts** 5
Olive Oil & Sea Salt (BIN 15 or 45)
- Crispy Fries** 6
A Classic Served with Ketchup (BIN 3 or 29)
- Soup of the Day** 7
Ask Your Server to Pair a Wine with Tonight's Soup
- BIN 36 Market Salad** 9
Organic Greens, Fresh Goat Cheese, Toasted Hazelnuts, Grapefruit Vinaigrette (BIN 4 or 7)
- Oysters on the 1/2 Shell** 12 for 29
 6 for 15
Champagne Mignonette (BIN 2 or 28)
- Jumbo Shrimp Cocktail** 14
Cocktail Sauce (BIN 18 or 25)
- Steamed Mussels** 13
White Wine, Tarragon, Creme Fraiche (BIN 8 or 27)
- Smoked Salmon & Buffalo Mozzarella** 11
Balsamic Syrup (BIN 1 or 11)
- Garlic & Tomato Hummus** 10
Pita Bread, Olive Oil, Red Onions, Plum Tomatoes (BIN 15 or 39)
- Wood Grilled Burger** 12
1/2lb. Choice Sirloin with Your Choice of Cheese Lettuce, Tomato, Sauteed Onions & Crispy Fries (BIN 31 or 41)

CHARCUTERIE

- Your Choice** 5 each
La Querica Prosciutto - from Iowa, Biellese Finochietta- infused with fennel, Spanish Lomo - thinly sliced cured pork loin, Mortadella - Italian bologna, Bresaola - aged air-cured beef, Spicy Coppa - cured pork shoulder salumi, Smoked Duck "Ham" - cured & smoked in-house
- The Petite Platter - Choose 3 Salumi and/or Cheese** 16
Cornichon, House Cured Olives & 2 Mustards.
- The Grand Platter - Choose 3 Salumi and 3 Cheeses** 24
Cornichon, House Cured Olives & 2 Mustards.
- The BIG Salumi - A Selection of All Our Salumi** 28
Cornichon, House Cured Olives & 2 Mustards

CHEESE FLIGHTS

- ◆ **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) - Banaged 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 cheese-heads without leaving your seat. 13.50
Chef's Chevre, Laura Chenel, Sonoma, California (Goat) - One of American'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 taleggio, 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** - 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 at 1720 Great Britain, is creamy and rich with a sweet finish.
- ◆ **The BIN 36 Cheese Flight** - Chef Caputo Chooses 6 Cheeses You Can't Live Without - Ask Your Server. 23.50