

extras

SOUPS Cup / Bowl

- Old Fashioned Tomato Bisque ✓
- Wisconsin Cheese and Beer
- Soup of the Day
- Chili (when available) Cup / Bowl

SIDES

- Signature Cole Slaw
- Chips, Grapes, Apples

ADDITIONS

- Thick-cut Pecanwood Smoked Bacon
- Extra Cheese
- Pickle Spear

SMALL PLATES (AVAILABLE 4PM-CLOSE)

- Parmesan White Cheddar Cheese Curds
- Parmesan White Cheddar Jalapeño Cheese Curds
- Aged Provolone with Olive Tapenade
- The Lil' Kahuna™ Sliders

Three delicious morsels of Wisconsin Pepper Jack, Pineapple, Sautéed Bell Peppers and Smoked Ham on Country Buttermilk Buns

DESSERTS

The Trifecta™ – A Cheesecake Cookie Trio

No matter which order you eat this in, you're going to be a winner and these are pure bliss! Wisconsin Cream Cheese Filling on top of Three Crunchy Cookies:

- Shortbread Cookie with Fresh Strawberries
- Semi-Sweet Chocolate Chip Cookie with Dark Chocolate Chips
- Peanut Butter Cookie with Crushed Peanuts

drinks

DRINKS

- Soft Drinks
- Bottle Drinks
- Bottle Juices

BOTTLE BEERS

Domestic Brews

- Miller Lite
- MGD 64
- Miller High Life
- Premium Craft Brews/Malt Beverages
- Ale Asylum Contorter Porter
- Ale Asylum Hopalicious
- Blue Moon Belgium White

Capital Island Wheat

- Capital Supper Club
- Horny Goat Red Vixen

Horny Goat Stout

- Lakefront ESB

Lakefront Klisch

- Lakefront Riverwest Stein

Leinie Berry Weiss

Leinie Honey Weiss

New Glarus Fat Squirrel

New Glarus Spotted Cow

Mike's Hard Lemonade

Strongbow

GLASS OF WINE

Red

- Terra Andina 2010 Merlot

Red

- Block Nine 2010 Pinot Noir

Liberty School 2010 Cabernet Sauvignon

- Corte alla Flora 2009 Toscana Rosso (Chianti)

Wollersheim Uncle Jeans Beaujolais

White

- Selbach 2010 Incline Riesling

Bogle 2010 Chardonnay

- Yali 2011 Sauvignon Blanc

White

- Door County White Zinfandel

Wollersheim Prairie Fume

Cedar Creek Pinot Grigio

Cedar Creek Chardonnay



MELTHOUSE BISTRO

handcrafted grilled cheese

1857 E. Kenilworth Place ☎ 414.271.MELT (6358)
Milwaukee, WI 53202 ☎ 414.271.6800

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Sunday–Wednesday 11am–10pm
Thursday–Saturday 11am–11pm

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sandwiches and salads

DELUXE GRILLED CHEESE


The Cheesehead™

Whether or not you're from Wisconsin, this is pure happiness! Wisconsin Provolone, Aged Cheddar(Sharp), and Muenster, with Pesto Aioli on Whole-wheat Bread 
Try with **Leinie Honey Weiss** or **Cedar Creek Chardonnay**


The Heartland™

A delightful ensemble of Wisconsin Aged Cheddar(Sharp), Baby Swiss, Caramelized Onions and Tomatoes on Multi-grain Bread 
Try with **Capital Island Wheat** or **Terra Andina 2010 Merlot**


The Sergeant Pepper™

A tasty offering of Wisconsin Pepper Jack and Cheddar Cheese, Roasted Cauliflower and Red Peppers with Tempura Fried Onions on Sourdough Bread 
Try with **Lakefront ESB** or **Cedar Creek Pinot Grigio**

The Athena™

This delightful masterpiece features Wisconsin Feta, Grilled Eggplant, Red Onions, Tomatoes, and a Kalamata Olive Tapenade on Focaccia, and served with a side of Tzatziki Sauce 
Try with **Lakefront Klisch** or **Yali Sauvignon Blanc**

The Arla™

A delightful combination of Wisconsin Havarti and Sweet Spiced Apples on a Buttered Brioche Loaf 
Try with **New Glarus Spotted Cow** or **Wollersheim Uncle Jeans Beaujolais**

SIGNATURE GRILLED CHEESE

The Dagwood™

A culinary classic featuring American Cheese, Wisconsin Sliced Swiss, Sautéed Red Onions, Tomatoes, and Smoked Ham on Buttermilk White Bread
Try with **Ale Asylum Hopalicious** or **Wollersheim Uncle Jeans Beaujolais**

The Francesca™

Prepare your taste buds for Wisconsin Fresh Mozzarella, Pepperoni, Sautéed Portabella Mushrooms, Black Olives, Pepperoncini Peppers and Marinated Sun-dried Tomatoes on Focaccia Bread
Try with **Lakefront Riverwest Stein** or **Cedar Creek Pinot Grigio**

The Carnegie™

This monument of scrumptiousness features Wisconsin Swiss, Smoked Ham, Pickles, and Yellow Mustard on Italian Bread
Try with **Capital Supper Club** or **Liberty School Cabernet Sauvignon**

The Baconmoto™

The classic crowd pleaser of Wisconsin Aged Cheddar (Sharp), Thick-cut Pecanwood Smoked Bacon, Fresh Tomatoes and Olive Oil Mayo on Buttermilk White Bread
Try with **Blue Moon Belgium White** or **Wollersheim Prairie Fume**

The Lil' Kahuna™

Four delicious morsels of Wisconsin Pepper Jack, Pineapple, Sautéed Bell Peppers and Smoked Ham on Country Buttermilk Buns

PREMIUM GRILLED CHEESE

The Buffalo Bill™

It's Wisconsin Blue Cheese and Monterey Jack perfectly complemented by Hand-battered Fried Chicken and Buffalo Wing Sauce with Sport Peppers, Sweet Pepper Bruschetta, and Lettuce on Sourdough Bread
Try with **New Glarus Spotted Cow** or **Block Nine 2010 Pinot Noir**

The Southern Belle™

Dressed in Apple Butter, Dijon Mustard, Farm Fresh Spinach and Tomatoes, with Angus Beef and Wisconsin Brie on a Buttered Brioche Loaf
Try with **Strongbow** or **Cedar Creek Chardonnay**

The Big Sal™

It's happily made with Wisconsin Asiago and Fresh Mozzarella, Italian Sausage, Roasted Red Peppers and Sautéed Onions, Portabella Mushrooms and Bell Peppers on Ciabatta Bread
Try with **Horny Goat Red Vixen** or **Bogle 2010 Chardonnay**

The Marco™

A palate pleaser featuring Wisconsin Provolone and Parmesan with Homemade Marinara Sauce and a Hand-battered Fried Chicken Breast Cutlet on Ciabatta Bread
Try with **Lakefront ESB** or **Corte Alla Flora 2009 Toscana Rossa Chianti**

The Dominique™

Enjoy Wisconsin Gorgonzola, Parmesan, Dried Cranberries and Grilled Chicken Breast smothered in Walnut Pesto on Ciabatta Bread
Try with **Horny Goat Stout** or **Terra Andina 2010 Merlot**

The Brasserie™

Pure succulence with Wisconsin Brie, Braised Short Ribs, and Pickled Red Onions on Country French Bread
Try with **Lienie Berryweiss** or **Bogle 2010 Chardonnay**

The Biloxi™

A tasty chorus of Wisconsin Fontina, Pulled Barbecue Pork, Pickles and Creamy Coleslaw on Buttermilk White Bread
Try with **Ale Asylum Contorter Porter** or **Block Nine 2010 Pinot Noir**

SALADS

Bistro Chicken

Spring Mix, Shredded Wisconsin Mozzarella Cheese with Sun-dried Tomatoes, Basil, Toasted Sliced Almonds, and Flame-grilled Chicken Breast with a Creamy Balsamic Dressing

Chicken Caesar

Crisp Romaine Lettuce, Flame-grilled Chicken Breast, All Natural Shredded Wisconsin Parmesan Cheese and Crispy, Homemade Seasoned Croutons with a Creamy Caesar Dressing

Cranberry Pecan

Spring Mix, Dried and Sweetened Cranberries, Crunchy Dry-roasted Pecan Halves, and a flavorful blend of Shredded Wisconsin Mozzarella and Asiago Cheeses with a Creamy Balsamic Dressing 
Add: Flame Grilled Chicken for \$3.00, Thick-Cut Pecanwood Smoked Bacon Pieces for \$2.00

Dressings

Ranch • Peppercorn Ranch • Blue Cheese Creamy Balsamic • Creamy Caesar

KIDS' MEAL

Includes Milk and your choice of side: Grapes, Apples or Chips

The Cheesehead Jr™

The classic childhood memory of Wisconsin American on Buttermilk White Bread
Try with **Sprecher Rootbeer**

Deluxe, Signature, Premium and Featured Grilled Cheese include your choice of side: Apples, Grapes, Chips, or our Signature Cole Slaw. Substitute a Cup of Soup for an additional \$0.95

Any Sandwich can be made on our Gluten-Free Wheat Bread for an additional \$0.95

 Vegetarian – contains no Meat or Fish

FEATURED GRILLED CHEESE

The Pilgrim™

Features Wisconsin Gouda, Smoked Turkey Breast, and Spinach smothered in Cranberry Mustard and Sage-butter on Honey-wheat Bread

Try with **New Glarus Fat Squirrel** or **Selbach 2010 Incline Riesling**

