


BRUNCH AT CHEESETIQUE

est.  2004



STICKY BUN

the best way to kick off brunch, we promise
cream cheese icing, caramel, pecans 8

BRUNCH MAINS

CRISPY CHICKEN & CHEESY WAFFLES

fried chicken, cheddar-gruyère waffles, warm maple syrup 19

SPINACH-ARTICHOKE BAKED EGGS

creamy spinach-artichoke base, baked eggs*, grilled bread 17

CROQUE MADAME

grilled sourdough, ham, gruyère, béchamel, sunny egg 18

RICOTTA PANCAKES

thick ricotta pancakes, seasonal fruit, maple syrup 16

CHALLAH FRENCH TOAST

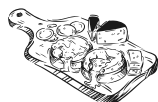
thick-cut challah, caramelized sugar crust, maple syrup 16

THE CLASSIQUE

Two eggs* over easy, bacon, sourdough toast, creamy grits 15

CHEESE & CHARCUTERIE BOARD

choose three items from our rotating list, plus our signature pimiento cheese, baguette, sweet & savory accompaniments 27



gluten-free
pasta or
bread 3

SANDWICHES

sub rosemary chips 3, tots 4, fries 4
add avocado 5, bacon 5, chicken breast 8



GROWN-UP GRILLED CHEESE

artisan iowa cheddar, grilled sourdough, mixed greens (pro tip: add bacon!) 18

BLACKENED CHICKEN BREAST

bacon, avocado, cheddar, mayonnaise, brioche roll, french fries 18

GREEN GODDESS

fresh mozzarella, tomato, avocado, cucumber, green goddess sauce, ciabatta, mixed greens 17

BRIE & PEARSCIUTTO

brie, asian pear, crisp prosciutto, grilled sourdough, honey, mixed greens 18

SASSY GOAT

chèvre, bacon, avocado, roasted tomatoes, grilled ciabatta, mixed greens 18

SOUTHERN COMFORT

our signature spicy pimiento cheese, bacon, sweet pickles, grilled sourdough, mixed greens 18

'TIQUE CHEESESTEAK

creamy-robust taleggio, aioli, arugula, ciabatta, mixed greens (truly one of a kind!) 22

WAGYU BURGER *

aged new york cheddar, special sauce, french fries 20

DESSERTS

ORIGINAL CHEESECAKE 11

KEY LIME CHEESECAKE 12

UBE CHEESECAKE 12

CHOCOLATE MOUSSE 10



SIDES & LIGHT FARE

GRAPEFRUIT BRÛLÉE

torched sugar, fresh mint 8

CREAMY STEEL-CUT OATMEAL

brown sugar, toasted nuts, cream 10

BREAKFAST TOTS

crispy potato tots, garlic aioli 10

CLOTHESLINE BACON

thick-cut bacon, maple-black pepper lacquer 14

AVOCADO TOAST

smoked salmon, capers, microgreens 19

TRUFFLE MAC 'N CHEESETIQUE 16

three-cheese blend, truffle breadcrumbs

STARTERS TO SHARE

FRIED CHEESE CURDS

sharp wisconsin cheddar, aioli, marinara 11

BAKED BRUNCH CHEESE

savory & creamy cheese blend, grilled bread 15

BAKED BRIE

walnuts, preserves, baguette 16

WARM OLIVES & MANCHEGO

exotic olive blend, mellow manchego cheese 9

MARINATED CHÈVRE

garlic-herb-lemon-olive oil, crostini 11

WARM SPINACHOKE DIP

house-made tortilla chips 15

SOUPS

CREAMY TOMATO 10

GOLDEN GAZPACHO 10

CHILLED SPRING PEA w/ CHÈVRE 10

FRENCH ONION 13

SALADS

add burrata 6, chicken breast 8, shrimp 8, salmon 12

CAESAR

baguette croutons, parmigiano reggiano, traditional or vegetarian dressing 15

ARUGULA & WARM GOAT CHEESE

asian pears, spiced walnuts, baked chèvre medallion, sherry vinaigrette 18

SHRIMP, WATERMELON & FETA

mesclun, quinoa, kalamata olives, tomato, mint, basil, citrus dressing 20

BRUNCH COCKTAILS

BLOODY MARY 12

IRISH COFFEE 12

MIMOSA 11

KIR ROYAL 11

MIMOSA BUCKET

bottle of bubbly, carafe of oj 25

