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

WAGYU STEAK & EGGS
tender wagyu sirloin, two eggs, sourdough toast, greens 38

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 28

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 19

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

gluten-free pasta or bread 3

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 22

DESSERTS

ORIGINAL CHEESECAKE 12
PUMPKIN CHEESECAKE 12
TIRAMISU 11
CHOCOLATE MOUSSE 11



SIDES & LIGHT FARE

GRAPEFRUIT BRÛLÉE
half grapefruit, torched sugar top, fresh mint 8

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

FANCY FRIES 8
parmigiano, garlic & herbs

STARTERS TO SHARE

FRIED CHEESE CURDS
sharp wisconsin cheddar, aioli, marinara 12

BAKED BRIE
walnuts, preserves, baguette 17

WARM OLIVES & MANCHEGO
exotic olive blend, cubed manchego cheese 10

WARM SPINACHOKE DIP
house-made tortilla chips 15

SOUPS

CREAMY TOMATO 10
BUTTERNUT SQUASH 10
FRENCH ONION 13

SALADS

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

ARUGULA & WARM GOAT CHEESE
asian pears, spiced walnuts, baked chèvre medallion, sherry vinaigrette 18

CAESAR
baguette croutons, parmigiano reggiano, traditional or vegetarian dressing 15

HERB-GRILLED SHRIMP SALAD
mesclun, red cabbage, carrot, tomato, pickled onion, olives, feta, parsley vinaigrette 20



$9 SPRITZES

all brunch long

BRUNCH COCKTAILS

BLOODY MARY 12
IRISH COFFEE 12
MIMOSA 11
KIR ROYAL 11
MIMOSA BUCKET
bottle of bubbly, carafe of oj 25



Before placing your order, please inform your server if a person in your party has a food allergy. * May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At Cheesetique, we automatically charge a gratuity of 20% to parties of 8 or more.