

Marion Street Cheese Market

Executive Chef Leonard Hollander

Lunch Menu + Spring 2010

GREENS & SOUPS

soup of the day ask your server for today's selection	6
baby spinach salad candied hazelnuts + <i>buttermilk</i> blue cheese + cranberries + white balsamic	8
warm goat cheese* pistachio crusted chèvre + fennel + golden raisins + citrus vinaigrette	9
simple salad organic field greens + croutons + choice of dressing	6
roasted vegetable panzanella herb croutons + parmesan + champagne vinaigrette	8

SANDWICHES

spring turkey tartine* <i>legacy</i> turkey + roasted asparagus + dijonnaise + gruyere + egg + multigrain	10
banh mi crispy tempeh + pickled radish & carrots + jalapeno + cilantro + mint	8
BLTP smoked bacon + la quercia prosciutto + tomato + organic greens + basil + avocado	10
grilled cheese aged cheddar + gruyere + chevre + multigrain	8
ham n' cheese roasted pineapple + smoked mozzarella + mustard bbq + pretzel bun	9
honey roasted cauliflower shaved apples + aged cheddar + curry aioli + multigrain	8
red pepper turkey salad <i>legacy</i> turkey breast + red pepper aioli + toasted pine nuts + cucumber	8
roasted portabella melted chevre + oil cured tomatoes + marinated zucchini + toasted focaccia	8
MSCM italian beef black earth farms roast beef + fennel giardiniera + aged cheddar	10

LARGE PLATES & MORE

mac n' cheese aged cheddar + sarvecchio parmesan + <i>Laura Chenel</i> chèvre + spiral pasta	12
egg skillet of the day served with toast + butter + seasonal preserves	10
pizza of the day house-made thin crust + today's seasonal ingredients	11

you pick

Choose any of the following with **1/2 salad** or **soup of the day** 10

quiche of the day

1/2 selected sandwich

neuske's ham & cheese croissant

* not available as a half

Our menu features Green Acres produce, Seedling Orchard fruits, TJ's eggs and poultry, Duroc bacon, Becker Lane Organic Pork, Kilgus Farms Dairy, Labriola Breads, Rare Bird Preserves and items that are sourced with a focus on local, seasonal, organic, sustainable, and delicious ingredients - many available in our retail department.

Cheese

jasper hill farm 12

cabot clothbound cheddar, bayley hazen blue, rotating seasonal cheese, *ricks pick's* pickled vegetables

midwest tour 12

apriole IN goat, *milton creamery IA* prairie breeze, *shepard's way fram MN* big woods blue

españa sabrosísima 15

rendondo iglesias serrano ham, chorizo picante, garrotxa, malvarosa, ombra and membrillo jelly

francophile 15

french triple cream, cantal, *essex street* comté, petit basque, morbier badois, *st. dalfour* royal fig jam

wisconsin 15

crave brothers les frere, *sheep dairy co.* dante, *saxon* evalon, *roth kase* gruyere surchoix, *hook's* ten year cheddar, wisconsin preserves

little stinker 12

valais raclette, *mouco* colorouge, *cowgirl creamery* red hawk, *bee raw* honey

ploughman 12

english farmhouse cheddar, stichelton blue, *nueske's* liver pate on multigrain bread with *gracious gourmet* dried fruit chutney

midwest meats 12

la quercia prosciutto, *la quercia* hot coppa, *russo* soppressata, *maille* mustard and cornichons

hundred dollar ham 12

from the black iberian pig that forages on wild acorns, served with marcona almonds

antipasta plate 7

marinated broad beans, caperberries, marinated roasted tomatoes

All cheese flights come with bread, crackers, and dried fruit. Add a side of mixed olives for \$3.

Play Cheesemonger

french triple cream (p) soft, rich, and decadent

prairie breeze a well balanced cheddar

malvarosa (p) a snacky, spanish sheep's milk cheese

garrotxa a firm natural rind goat cheese with a lemon zip

valais raclette pungent and savory, the french and swiss classic

capriole goat (p) a rotating selection of goat cheese from indiana

red hawk a washed rind triple cream from california

gruyère surchoix notes of toasted butter and nuts

dante a hard and delicately flavored sheeps milk

ombra a nutty and slightly fruity cheese similar to manchego

cantalet a french version of cheddar, very creamy

10-year cheddar (p) an extremely sharp cheddar from wisconsin

english farmhouse cheddar a rotating selection of the best from the brits

bayley hazen blue (p) a dry and crumbly american original

stichelton the raw version of the classic british stilton

speck italian ham, lightly smoked

chorizo spanish, spicy dry sausage

prosciutto *la quercia* heirloom prosciutto from iowa

jamon serrano the classic dry cured spanish ham

russo sopressata—chicago made, italian inspired

pate—your choice of truffle, port, or country

**choose a total of three or five cheeses
and meats to create your own flight.**

three piece 12

five piece 15