

MINERAL POINT, WISCONSIN

U.S.A.

THE CIDER FARM

Tasting Room

Winter Wednesday-Thursday Food Menu

Shareables

Raclette Board 20

Petit skillet of melted Emme Roth Swiss Raclette cheese, braised local potatoes, caramelized Chipollini onions, Seven Seeds Farm organic shaved ham, gherkins, two mustards

Duck Nuggets 15

Classic French duck confit nuggets rolled in seasoned Madison Sourdough bread crumbs, organic greens, house dipping sauce

Pretzel and Cider Cheese Board 14

Warmed, large soft pretzel; Carr Valley 10-year aged cheddar, Hook's 3-year aged cheddar, chef's béchamel and The Cider Farm Oak Aged cider in a melted cheese sauce

Smashed Truffle Potatoes 8

Organic fingerling potatoes, steamed, smashed, fried crispy, tossed in truffle oil, chives, parsley, shaved Hook's Triple Play cheese, served with garlic aioli

Wisconsin Cheese & Charcuterie Boards

Chef's selection of some of Wisconsin's finest artisanal cheeses and charcuterie.

Boards served with two mustards, pickles, cider-braised Door County dried cherries in The Cider Farm honey, sliced Madison Sourdough baguette or gluten-free crackers

3 Selection 18 or 5 Selection 27

3 selection = 2 cheese, 1 meat or all cheese

5 selection = 2 meat, 3 cheese or all cheese

Dessert

Vanilla Bean Ice Cream 6

Thick vanilla bean custard drizzled with The Cider Farm brandy-maple syrup

Chocolate Ganache Cake 7

A deliciously rich chocolate on chocolate cake

The Cider Farm Apple Brandy Chocolate Truffles 9

Three Madison Chocolate Company liquid caramel truffles done with The Cider Farm 2-year aged Apple Brandy

(The Cider Farm Chocolate Truffles with Apple Brandy are available in boxes for take home)
