

MINERAL POINT, WISCONSIN
U.S.A.

THE CIDER FARM

Tasting Room

Shareables Menu

Pretzel and Cider Cheese Board 14

Warmed, large soft pretzel. Served with a cheese sauce made from our Oak Aged cider and Hook's 3-year aged cheddar.

Smashed Truffle Potatoes 8

Steamed, smashed, fried, organic fingerling potatoes. Tossed in truffle oil, chives, parsley, and shaved Hook's Triple Play cheese. Served with garlic aioli.

Mini Q 9

Two Brennan's Smokehouse pulled pork sliders on pretzel buns. Dressed with cranberry chutney and pickled Vidalia onion. Side of cider loaded baked beans.

Burrata Board 18

Fresh burrata cheese, local organic cherry tomatoes, balsamic glaze, olive oil, Madison Sourdough baguette slices (Gluten-free crackers can be substituted for baguette)

The Mediterranean 28

We add to our Burrata Board, above, prosciutto, and two Italian traditional salumes – vento and capocollo. Served with dried organic figs and dates.

Wisconsin Cheese & Charcuterie Boards

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

Boards served with two mustards, pickles, Brown Dog Farm honey, mixed nuts, dried fruit and 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

The Cider Farm Apple Brandy Caramel Truffles 9

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