

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE FARMER JOHN

If you spend your days baling hay, milking cows, or plowing fields, you know a thing or two about working up an appetite. Good thing for The Farmer John. Standing strong with a bevy of hunger-satisfying fixings, The Farmer John is for anyone who ends the day with calloused hands and a sweaty brow.

THE TOPPINGS & FIXINGS: Wisconsin Limburger Cheese, Beef Patty, Bacon, Onion Rings, and Hash Browns on White French Bread Slices with Parsley Garnish.



WISCONSIN LIMBURGER

Famous for its pungent tendencies, this brave and bold Belgian cheese does nothing but intensify with age. Limburger was created to complement the highly flavored meats commonly eaten in Belgium and Germany. Today, a single cheese plant in Monroe, Wisconsin produces all the surface-ripened Limburger made in the United States.

THE FLAVOR: Earthy and pungent. Intensity increases with age.

THE PAIRINGS: Nothing says “match made in Heaven” like some Limburger cheese and a glass of cabernet sauvignon or a pint of porter.

