

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE FIREHOUSE

If you smell smoke when taking a bite of The Firehouse, don't be alarmed. It's just your taste buds going up in flames. This hot and spicy cheeseburger should only be eaten under the immediate supervision of firefighters wearing flame-retardant clothing. The Firehouse is not recommended for anyone using a pacemaker.

THE TOPPINGS & FIXINGS: Wisconsin Havarti Cheese, Wisconsin Provolone Cheese, Beef Patty, Capicola or Spicy Ham, Pickled Jalapeños, Pepperoncini, Ketchup, Mayonnaise, and Fresh Dill on an Italian Roll.



WISCONSIN HAVARTI

Raise your hand if you have a heart for Havarti. Smooth, supple, and originally from Denmark, it's been perfected by Wisconsin cheesemakers. A special Wisconsin-style Havarti was developed at the University of Wisconsin and is firmer and more buttery than other varieties.

THE FLAVOR: Buttery, creamy, and slightly acidic.

THE PAIRINGS: What do red zinfandel, sauvignon blanc, merlot, and pilsner beer all have in common? They all go well with Havarti.



WISCONSIN PROVOLONE

A cheese closely related to Mozzarella, let's say its first cousin, Provolone is distinguishable by its fuller flavors achieved through the use of more cultures. Early cheesemakers originally used ropes to hang and cure Provolone, then reused the ropes to transport it by horseback. Provolone comes in both smoked and unsmoked varieties.

THE FLAVOR: Slightly tart when young, growing sharper with age.

THE PAIRINGS: Nothing puts a smile on Provolone's face like Beaujolais, Syrah, port, or a frosty pint of your favorite pale ale.

