

PROUDLY HONORING



WISCONSIN CHEESE

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## THE ROADHOUSE

If you're the kind of person who orders a milkshake with a cheeseburger then has the audacity to drink it with a straw, please do us all a big favor and steer clear of The Roadhouse. Prepared to go toe to toe with the heartiest of appetites, this bad boy packs a punch that'll leave your chops wondering what hit 'em.

**THE TOPPINGS & FIXINGS:** Wisconsin Gruyère Cheese, Beef Patty, Caramelized Onions, Bacon, Onion Rings, and Garlic Mayonnaise on a Toasted Onion Roll.



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## WISCONSIN GRUYÈRE

Any cheese with an accent mark must be tasty. Gruyère originated in the Alpine region between France and Switzerland around the 11th century. Today, Wisconsin produces Gruyère using classic techniques involving handcrafted copper vats. Scrumptious when young, it becomes increasingly sweet, nutty, and granular with age.

**THE FLAVOR:** Nutty, rich, sweet, and full-bodied. Flavors increase with age.

**THE PAIRINGS:** Only a select few beverages know Gruyère up close and personal, like Syrah, merlot, port, and full-bodied lager or stout.

