

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE BOHEMIAN

The Bohemian first rose to fame in the SoHo neighborhood of New York City. A favorite cheeseburger among the local artists, it has served as the inspiration for many world-renowned works of art. Thanks to The Bohemian's affordability, SoHo's starving artists have recently rebranded themselves as fully satisfied.

THE TOPPINGS & FIXINGS: Wisconsin Gouda Cheese, Beef Patty, Fried Prosciutto, Sliced Turkey, Pesto Mayonnaise, and Wilted Spinach on Oat Bread.



WISCONSIN GOUDA

If you think wooden shoes are the only thing to come from Holland, think again. Gouda was first produced there more than 800 years ago. Both the age and flavor of Gouda can be determined by the color of the wax casing: red suggests mild, yellow or clear suggests aged or flavored, and black or brown suggests smoked.

THE FLAVOR: Light, buttery, and nutty.

THE PAIRINGS: Which beverages are the lucky recipients of its affection? Sauvignon blanc, pinot gris, brandy, and, of course, stout and lager beers.

