

PROUDLY HONORING



WISCONSIN CHEESE

[CheeseAndBurger.com](http://CheeseAndBurger.com)

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## THE PIONEER

In a world of artificial flavoring, preservatives, and pre-packed meals nuked on high for three minutes, it's reassuring to know that a cheeseburger like The Pioneer exists. A throwback to a time when families grew their own vegetables and hunted their own meat, The Pioneer is fresh, wild, and as natural as the untamed Earth.

**THE TOPPINGS & FIXINGS:** Wisconsin Swiss Cheese, 2 Beef Patties, Sautéed Wild Mushrooms, Cremini Mushrooms, Rosemary, Bacon, Garlic Aioli, and lettuce on a Sesame Seed Bun with Rosemary Garnish.



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## WISCONSIN SWISS

No, the moon is not made out of Swiss cheese. However, its surface does bear a striking resemblance to that of this crater-filled, ivory-white cheese. The tradition of making Swiss cheese in 200-pound wheels began in the Middle Ages when cheesemakers were taxed on the number of pieces they produced rather than total weight.

**THE FLAVOR:** Mellow, buttery, and nutty.

**THE PAIRINGS:** When it comes to beverages, Swiss is anything but neutral. It plays nice with Riesling, cabernet sauvignon, merlot, and weiss beers.

