

PROUDLY HONORING



WISCONSIN CHEESE

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## THE ATLANTA

The Atlanta knows a thing or two about Southern charm. Packed with comfort-food goodness, it can satisfy the hungriest of appetites in just one bite. It's overflowing with fried mac and cheese, pickled jalapeños, and thick peppered bacon. Undeniably, Southern hospitality at its tastiest.

**THE TOPPINGS & FIXINGS:** Wisconsin Aged Cheddar Cheese, Wisconsin Havarti Cheese, Beef Patty, Fried Mac and Cheese, Thick Peppered Bacon, and Pickled Jalapeños on a Hamburger Bun.



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## WISCONSIN CHEDDAR

Leading the nation in producing this captivating cheese, Wisconsin is the Cheddar Capital of the U.S. Aromatic and complex, Cheddar can be aged for up to ten years. Aging increases sharpness and allows different flavors and textures to develop.

**THE FLAVOR:** Rich, nutty, and smooth when young, it becomes increasingly sharp, complex, and crumbly with age.

**THE PAIRINGS:** Goes hand in hand with wines such as cabernet sauvignon and pinot gris. Loves most beers, and spirits like scotch.



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## 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.

