

PROUDLY HONORING



WISCONSIN CHEESE

CheeseAndBurger.com

THE DENVER

One part cheeseburger and one part omelet, The Denver can play nice with either a side of French fries or hash browns. Loaded with sliced ham, sautéed onions, and sweet bell peppers, The Denver is the perfect way for your mouth to start or end the day.

THE TOPPINGS & FIXINGS: Wisconsin Aged Cheddar Cheese, Wisconsin Swiss Cheese, Beef Patty, Sliced Ham, Folded Omelet, Sautéed Onions, and Sweet Bell Peppers on a Ciabatta Roll.



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.



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.

