

# Cheese Fondue

Our cheese fondues are accompanied by our **signature dippers** including pretzel bread, roasted potatoes, apples, broccoli and grape tomatoes. Each fondue is portioned to serve one to two guests.

GF\* and VG\* dippers available upon request.

## chef's curations

\$12.95

### © QUESO FUEGO

Cheddar and Emmenthaler cheeses, Hi-Wire Bed of Nails Brown Ale, salsa, green onion, tortilla chips, jalapeño flambé | V\*

### THE MONTEREY +\$1

Gruyère, fontina, and Raclette cheeses, rosé, roasted garlic, Gorgonzola, spinach, honey-roasted almonds | V\*

### SPINACH ARTICHOKE

Butterkäse and fontina cheeses, vegetable broth, spinach, garlic, artichoke heart, Parmesan, Tabasco® | V\*, GF\*

### RACLETTE + PROSCIUTTO \$16.95

Melted-to-order aged Raclette cheese, prosciutto-wrapped fig crostini, cornichons, served with herb dijon and sour cherry mustards

*not fondue but a worthy contender*

## your curation

\$12.50

Ask your server for their favorite curation.

### 1. PICK A FONDUE BASE

#### ALPINE

Gruyère, fontina, Raclette, white wine, nutmeg, lemon, garlic, black pepper | V\*

#### CHEDDAR

Aged cheddar, Emmenthaler, garlic, mustard, black pepper, Hi-Wire Bed of Nails Brown Ale | V\*

#### FONTINA

Butterkäse, fontina, lemon, vegetable broth, black pepper, garlic | V\*, GF\*

#### VEGAN +\$1

Cheddar-style shreds, vegetable broth, garlic, mustard, black pepper | V\*, VG\*

### 2. PICK THREE MIX-INS

#### Spinach

#### Diced Tomato

#### Basil Pesto

#### Gorgonzola

#### Broccoli

#### Scallion

#### Roasted Garlic

#### Fresh Salsa +\$1.25

#### Sliced Mushroom

#### Elbow Pasta

#### Jalapeño

#### Smoked Bacon +\$1.50

## additional dippers

| Add any additional signature dipper +\$1.50

#### Zucchini +\$1.25

#### Mini Corn Dogs +\$1.95

#### Peppered Salami +\$2.50

#### Seasoned Steak\* +\$3.75

#### Tortilla Chips +\$1.25

#### Crispy Brussels +\$1.95

#### Rosemary Fries +\$2.95

#### Pickle Fries +\$3.25

#### Prosciutto +\$1.95

#### Herb Chicken +\$2.50

#### Citrus Shrimp +\$3.75

#### Fried Green Tomato +\$3.25

© - MeltSO Favorite | GF\* - Gluten Free | V\* - Vegetarian | VG\* - Vegan

\*Please be advised that while we do take every precaution to prevent cross-contamination, we do not have dedicated cooking equipment for V, VG and GF food items.



We're happy to serve Kindred Creamery Cheddar in our cheddar cheese fondues. Kindred Creamery proudly partners with local Wisconsin dairy farmers who employ their one-of-a-kind Cows First™ Protocol.

\*THESE ITEMS ARE SERVED RAW/UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.

# Chocolate Fondue

Our chocolate fondues are accompanied by our **signature dippers** including strawberries, bananas, marshmallows, pound cake and crispy marshmallow treats.

Each fondue is portioned to serve one to two guests.

GF\* and VG\* dippers available upon request.

## chef's curations \$13.95

### ☉ FLAMING TURTLE

Creamy flavor of milk chocolate, caramel, candied pecan, caramel flambé |V\*

### S'MORES

Creamy flavor of milk chocolate, marshmallow creme, graham cracker, caramel flambé

### WILDBERRY SWIRL

Buttery flavor of white chocolate, wildberry purée, fresh berries |V\*,GF\*

### GOLDEN TICKET +\$1

Decadent flavors of dark, white, and milk chocolate, marshmallow creme, caramel, cookie crumble, mochi ice cream dippers

### Not Fondue, But a Worthy Contender

### ☉ COOKIE SOUFFLÉ \$10.95

Sea salt, caramel, white chocolate, crunchy pretzel, toffee, artisan gelato |V\*

## your curation \$13.50

Ask your server for their favorite curation.

### 1. PICK A FONDUE BASE FLAVOR

MILK |V\*,GF\*

DARK |V\*,GF\*

WHITE |V\*,GF\*

VEGAN +\$1 |V\*,GF\*,VG\*

### 2. PICK THREE MIX-INS

Candied Pecan

Honey-Roasted Almonds

Gummi Bears

Kahlúa † +\$2.95

Wildberry Purée

Marshmallow Creme

Chocolate Sandwich Cookie

Appalachian Butter Pecan Sippin' Cream † +\$2.50

Graham Cracker

Caramel

Cookie Dough +\$1.50

Appalachian Banana Pudding Sippin' Cream † +\$2.50

Carolina Reaper Caramel

Crunchy Peanut Butter

Smoked Bacon +\$1.50

Baileys † +\$2.95

Flaked Coconut

Heath Bar®

Crushed Pretzel

## additional dippers | Add any additional signature dipper +\$1.50

Pretzel Rods +\$1.25

Housemade Sweet Waffle +\$2.50

Churro +\$3.25

Mochi Ice Cream +\$4.25

Brownie +\$2.25

Macaron +\$3.50

☉ - MeltSO Favorite | GF\* - Gluten Free | V\* - Vegetarian | VG\* - Vegan

† Must be 21+ to order

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We are proud to serve chocolate fondue certified by Cacao-Trace®, a program that helps cocoa farmers earn a more sustainable living and focuses on post-harvest fermentation to produce superior tasting chocolate.

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Before placing your order, please inform your server if a person in your party has a food allergy or sensitivity.