

cheese fondues

Our cheese fondues are accompanied by **signature dippers** including pretzel bread, tortilla chips, 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 \$15.95

THE MONTEREY

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

© QUESO FUEGO

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

HOT HONEY PROSCIUTTO ALPINE +\$1

Gruyère, fontina and Raclette cheeses, white wine, roasted garlic, prosciutto, tomato, hot honey, scallion | GF

your curation \$14.95

1. PICK A FONDUE BASE

ALPINE

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

CHEDDAR

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

VEGAN +\$1

Cheddar-style shreds, vegetable broth, garlic, mustard, black pepper | V, GF

2. PICK THREE MIX-INS

Spinach	Basil Pesto
Broccoli	Roasted Garlic
Sliced Mushroom	Jalapeño
Diced Tomato	Gorgonzola
Scallion	Fresh Salsa +\$1
Garlic Crunch	Smoked Bacon* +\$1

All Mix-Ins are GF

Ask your server for their favorite curation.

additional dippers

Add any additional **signature dipper** +\$1.50

Zucchini +\$1.25 GF	© Rosemary Fries +\$2.95 GF
Prosciutto +\$1.95 GF	Pickle Fries +\$3.25
Mini Corn Dog +\$1.95	Citrus Shrimp +\$3.75 GF
Crispy Brussels +\$1.95 GF	Seasoned Steak* +\$3.75 GF
Herb Chicken +\$2.50 GF	

shareables

© MeltSO MAC + CHEESE \$11.95

Six-cheese mac over four-cheese crostini, topped with your choice of bacon* or garlic crunch | V* without bacon

| Cajun Shrimp +\$3

SWEET SPICED STICKY RIBS \$18.95

Crispy pork ribs, gochujang, toasted sesame seed, scallion

LOADED FONDUE FRIES \$16.95

Rosemary fries, cheddar fondue, crispy smoked bacon*, tomato, Gorgonzola crumble, garlic crunch, scallion, jalapeño, angry ranch, MeltSO sauce

CRISPY VEGGIE POTSTICKERS \$11.95

Served with teriyaki, spicy mayo, sesame seed, pickled vegetable | V

PICKLE FRIES \$9.95

Served with angry ranch | V

TUNA TOSTADA \$17.95

Ponzu tuna, scallion, avocado, corn tostada chips, radish, pickled jalapeño, cilantro, furikake, spicy mayo

SHRIMP TACOS \$14.95

Crispy citrus shrimp, corn tortilla, kohlrabi slaw, radish, jalapeño, Tajin crema, cilantro, green onion, salsa, avocado

RACLETTE + PROSCIUTTO \$18.95

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

soup + salads

© MeltSO HOUSE SALAD \$12.50 full | \$6.50 half

Spring mix, fontina, red cabbage, shredded carrot, pretzel croutons, cucumber, tomato, choice of dressing | V, GF without croutons

CAESAR SALAD \$13.95 full | \$6.95 half

Romaine, Parmesan-dusted pine nuts, pretzel croutons, housemade Caesar dressing | GF without croutons

TOMATO BASIL BISQUE \$6.95

Fresh basil, cream, onion, four-cheese crostini, basil oil | V

Add to any salad: Herb Chicken \$5 GF | Citrus Shrimp \$7 GF | Ponzu Tuna* \$7 Impossible™ Vegan "Meatballs" \$7 GF | Seasoned Steak* \$7 GF

flatbreads

SWEET SPICED BBQ CHICKEN \$15.95

Herb chicken, sweet spiced bbq, fontina and cheddar cheeses, smoked bacon*, balsamic onion, garlic crunch, scallion

FLAMING MARGHERITA \$14.95

Fresh mozzarella, EV00, tomato, basil, garlic crunch, pesto, oregano flambé | V

© - 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.



LET'S CONNECT! BECOME A MELTISO MANIAC TO STAY CONNECTED WITH MELTISO EVENTS + RECEIVE OFFERS.

meltso mains

© CHICKEN + WAFFLE \$24.95

Crispy chicken, Belgian waffle, maple-infused caramel, crispy bacon*, Tabasco® honey, scallion

STEAK FRITES \$28.95

6 oz. flat iron steak*, rosemary fries, citrus-dressed greens, warm goat cheese fondue sauce |GF

SHRIMP TACOS \$23.95

Crispy citrus shrimp, corn tortilla, kohlrabi slaw, radish, jalapeño, Tajín crema, cilantro, green onion, salsa, avocado, served with cheddar queso fondue and tortilla chips

MISO CRUNCH SALMON* \$26.95

Misoyaki panko crust, supergrain trio, roasted Brussels sprouts, sweet mustard drizzle

© SoBOWL \$21.95

Ponzu tuna, supergrain trio, spring mix, edamame, cucumber, avocado, radish, tomato, kohlrabi slaw, garlic crunch, spicy mayo, sesame, scallion

SWEET SPICED STICKY RIBS \$28.95

Crispy pork ribs, gochujang, toasted sesame seed, scallion, served with Mac + Cheese

handhelds

Served with Rosemary Fries (GF) or substitute Pickle Fries +\$2

FONDUE BURGER \$16.95

Double-stacked sirloin burger*, romaine, tomato, toasted potato bun, topped with choice of Alpine or Cheddar cheese fondue

© RACLETTE BURGER \$18.95

Double-stacked sirloin burger*, romaine, tomato, crispy pickle fries, melted-to-order aged Raclette cheese, toasted potato bun

IMPOSSIBLY SOCIAL BURGER \$17.95

Impossible™ burger, vegan cheddar, romaine, tomato, toasted vegan bun |GF, VG*

CRISPY CHICKEN CAPRESE PANINI \$16.95

Crispy buttermilk chicken, fresh mozzarella, tomato, basil pesto, balsamic aioli, Parmesan-crust naan

TURKEY BACON CLUB \$17.95

Roasted turkey, crispy bacon*, romaine, avocado, tomato, ranch mayo, toasted ciabatta

GRILLED CHICKEN + AVOCADO PANINI \$16.95

Herb chicken, avocado, tomato, romaine, angry ranch, Parmesan-crust naan

Add to any handheld: Crispy bacon* \$2.95 GF | Cup of soup \$4.95

sides

BRUSSELS + BACON* \$8.95 | GF*

BROCCOLI AU GRATIN \$6.95 | V*

ROASTED GARLIC POTATOES \$5.95 | V*, GF*

ROSEMARY FRITES \$7.95 | GF, VG*

sweet additions

© COOKIE SOUFFLÉ \$12.50

Seasonal selection, served with artisan gelato |V*

GELATO SCOOP \$2.95

Ask your server for this week's flavor |V*, GF*

MATCHA BEIGNETS \$11.50

Matcha sugar dusted, dark chocolate fondue dipping sauce |V*

† Must be 21+ to order

chocolate fondues

Our chocolate fondues are accompanied by signature dippers including strawberries, bananas, marshmallows, pretzel rods, 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 \$15.95

© FLAMING TURTLE

Creamy flavor of milk chocolate, caramel, candied pecans, caramel flambé |V, GF

S'MORES

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

GOLDEN TICKET +\$2

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

your curation \$14.95

1. PICK A FONDUE BASE FLAVOR

MILK |V, GF*

WHITE |V, GF*

DARK |V, GF*

VEGAN +\$1 |VG*, GF*

2. PICK THREE MIX-INS

Candied Pecans |GF*

Crunchy Peanut Butter |GF*

Wildberry Purée |GF*

Heath Bar® |GF*

Graham Cracker

Gummi Bears |GF*

Flaked Coconut |GF*

Chocolate Sandwich Cookie

Crushed Pretzel

Cookie Dough +\$1

Honey-Roasted Almonds |GF*

Smoked Bacon* +\$1 |GF*

Marshmallow Creme |GF*

Kahlúa † +\$2 |GF*

Caramel |GF*

Baileys † +\$2 |GF*

Ask your server for their favorite curation.

additional dippers

Add any additional signature dipper +\$1.50

Brownie +\$2.25

Macaron +\$3.50 |GF*

Belgian Waffle +\$2.50

Mochi Ice Cream +\$4.25 |GF*

Caramel-Filled Churro +\$3.25

*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.

AVL 12.23