

cheese fondues

Our cheese fondues are accompanied by our **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

© QUESO FUEGO

Cheddar and Emmentaler cheeses, Big Storm Wavemaker Ale, fresh salsa, green onion, 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

your curation \$14.95

1. PICK A FONDUE BASE

ALPINE

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

CHEDDAR

Aged cheddar, Emmentaler, garlic, mustard, black pepper, Big Storm Wavemaker | v

FONTINA

Butterkäse, fontina, lemon, vegetable broth, black pepper, garlic | v, GF

VEGAN +\$1

Cheddar-style shreds, vegetable broth, garlic, mustard, black pepper | v*

2. PICK THREE MIX-INS

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

Ask your server for their favorite curation.

additional dippers

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

Zucchini +\$1.25	© Rosemary Fries +\$2.95
Prosciutto +\$1.95	Pickle Fries +\$3.25
Mini Corn Dog +\$1.95	Fried Green Tomato +\$3.25
Crispy Brussels +\$1.95	Citrus Shrimp +\$3.75
Black Pepper Salami +\$2.50	Seasoned Steak* +\$3.75
Herb Chicken +\$2.50	

shareables

Portioned to serve two guests.

© MeltSO MAC + CHEESE \$11.95

Six-cheese mac, four-cheese crostini, made with your choice of bacon, jalapeño or garlic crunch

| Add Cajun Shrimp \$3

SWEET SPICED STICKY RIBS \$13.95

Crispy pork ribs, gochujang, toasted sesame seed, scallion

CRISPY VEGGIE POTSTICKERS \$11.95

Teriyaki, spicy mayo, sesame seed, pickled vegetable | v

PICKLE FRIES \$9.95

Trio of dipping sauces: roasted garlic ketchup, MeltSO sauce, and angry ranch | v

ROSEMARY FRIES \$7.95

Trio of dipping sauces: roasted garlic ketchup, MeltSO sauce, and angry ranch | v, GF

TUNA TOSTADA \$15.95

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

FGT STACK \$12.95

Fried green tomato, Carolina red slaw, angry ranch, scallion | v

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 | Citrus Shrimp \$6 | Ponzu Tuna* \$6 | Impossible™ Vegan "Meatballs" \$7 | Seasoned Steak* \$7

flambé flatbreads

© MEDITERRANEAN \$15.95

Zucchini, tomato, goat cheese, EV00, Italian parsley, artichoke and olive tapenade, oregano flambé | v

MARGHERITA \$14.95

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

Add to any flatbread: Herb Chicken \$5 | Citrus Shrimp \$6 | Impossible™ Vegan "Meatballs" \$7 | Seasoned Steak* \$7

© - 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

SHRIMP + FGT \$27.95

Grilled colossal Cajun shrimp, fried green tomato, Carolina red slaw, angry ranch, scallion

MISO CRUNCH SALMON* \$26.95

Miso-yaki panko crust, ancient grains, roasted Brussels sprouts, sweet mustard drizzle

© SoBOWL \$19.95

Ponzu tuna, edamame, cucumber, avocado, radish, tomato, shredded carrot, garlic crunch, spicy mayo, toasted sesame seed, scallion, served over your choice of ancient grains or mixed greens | GF without spicy mayo

SWEET SPICED STICKY RIBS \$27.95

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

handhelds

Served with Rosemary Fries.

FONDUE BURGER \$16.95

Double-stacked sirloin burger*, romaine, tomato, toasted potato bun, topped with choice of Alpine, Cheddar or Fontina 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 | Cup of soup \$4.95

sides

BRUSSELS + BACON \$8.95 | GF

BROCCOLI AU GRATIN \$6.95 | V*

ROASTED GARLIC POTATOES \$5.95 | V*, GF

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

*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.

Automatic 20% gratuity added to parties of 8 or more.

chocolate fondues

Our chocolate fondues are accompanied by our 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

WILDBERRY SWIRL

Buttery flavor of white chocolate, wildberry purée, fresh berries | 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

Crunchy Peanut Butter

Wildberry Purée

Heath Bar®

Graham Cracker

Gummi Bears

Tabasco® Honey

Chocolate Sandwich Cookie

Flaked Coconut

Cookie Dough +\$1

Crushed Pretzel

Smoked Bacon +\$1

Honey-Roasted Almonds

Kahlúa † +\$2

Marshmallow Creme

Baileys † +\$2

Caramel

Ask your server for their favorite curation.

additional dippers

Add any additional signature dipper +\$1.50

Brownie +\$2.25

Macaron +\$3.50

Belgian Waffle +\$2.50

Mochi Ice Cream +\$4.25

Caramel-Filled Churro +\$3.25