

CASEUS

FROMAGERIE • BISTRO



LUNCH \$16.38

DOES NOT INCLUDE TAX OR GRATUITY

first course / choose one

the new englander

Berkshire pork loin, sharp Vermont cheddar, apples and maple butter, pressed served w. petite salad

mac & cheese

orecchiette pasta, béchamel, gouda, comte, racelette, gruyere, provolone, chevre and more, with brioche breadcrumbs and a petite salad

add house cured bacon lardons \$3

butternut & sage strata

savory bread pudding with gruyere cheese sauce & petite salad

Dessert

apple cheddar blonde w. whipped cream
dark chocolate chevre brownie w. cold milk
pumpkin pie w. maple whipped cream

CASEUS

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DINNER \$29

DOESN'T INCLUDE TAX OR GRATUITY

first course / choose one

beet salad

braised organic beets, mache & watercress, candied walnuts, fourme d'amerbert cured lemon dressing

beer n cheese soup

palm amber ale and sharp vermont cheddar soup

poutine

fresh local cheese curds, pommes frites, veloute
add foie gras to your gravy for \$4 extra

second course / choose one

mac & cheese

orecchiette pasta, béchamel, gouda, comte, racelette, gruyere, provolone, chevre and more,
with brioche breadcrumbs and a petite salad
add house cured bacon lardons \$4

moules frites

fresh PEI mussels in white wine, garlic, shallots, fresh herbs & cured lemon,
pommes frites & house mayo

provencal autumn stew

four mile river farm grass fed beef, potatoes, fall vegetables, red wine, herbs

dessert / choose one

apple cheddar blonde w. whipped cream
dark chocolate chevre brownie w. cold milk
pumpkin pie w. maple whipped cream