

Wine & Cheese by TCC

Café Menu

Plates to Share

Served with Pretzel Bread, Olives and San Pellegrino Italian Sparkling Water

COLD PLATES

Cheese Plate

Chef's Choice or Choose Your Own

3 or more choices, 2 ounces of each cheese—\$5 plus price of cheeses selected

Cheese Condiments - \$.50 for each

Fig Jam, Quince Paste, Pimento Jam

Add any Charcuterie - \$4 for each

Served with crusty French baguette and grapes.

Charcuterie Plate

Chef's Choice or Choose Your Own

\$18 for 4 choices, \$4 per each additional item

Prosciutto di Parma 18 month, Organic Lardo, Coppa,

Smoked Duck Breast, Choice of Artisanal Salames,

Spanish Chorizo, Lomo (Cured Spanish Pork Loin)

Duck Liver Mousse w/ Cognac

*Served with fresh shaved Pecorino, whole grain mustard, cornichons
and crusty French baguette.*

Chef's Choice Bruschetta

*Ask your server about this week's bruschetta created using fresh local and
seasonal ingredients.*

\$12

Antipasto Plate

*Sopressata dry cured salame, Pecorino Romano cheese, Peppadew peppers, green
and black Cerignola olives, cherry tomatoes and fire-roasted peppers tossed
with extra virgin olive oil. Served with crusty French baguette. GFO*

\$15

GF = Gluten Free
GFO = Gluten Free Optional

Wine & Cheese by TCC

Salmon Carpaccio

Thinly sliced smoked salmon with fresh spring greens accompanied by capers, mascarpone, red onion and fresh lemon. Served with crusty French baguette. GFO

\$16

Hummus Plate

House made hummus topped with French feta, Peppadew peppers and red onion. Drizzled with extra virgin olive oil and served with fennel Croccantini. GFO

\$14

HOT PLATES

Grown Up Mac N' Cheese

An updated version of your childhood favorite. Elbow macaroni mixed with Nut Brown Ale Caerphilly and a blend of artisan cheeses laced with savory spices and baked with a crunchy breadcrumb topping.

\$11

Add House Cured Bacon for \$2

Roasted Chevre

Fresh goat milk cheese roasted over organic tomatoes topped with sundried tomato pesto and fresh basil. Served with crusty French baguette. GFO

\$12

Baked Brie

Baked French brie with your choice of savory olive tapenade or sweet raspberry jam. Served with crusty French baguette. GFO

\$12

Salads

Café Salad

Oven roasted turkey, avocado, onions, Creamy Havarti and tomatoes served on a bed of spring greens. Served with your choice of all-natural Blue Cheese Dressing or certified gluten-free Aged Parmesean Ranch Dressing. GF

\$10

Spring Greens Salad

Fresh organic spring greens with tomatoes, dried cranberries, St. Peter's blue cheese, walnuts and red onions tossed with our house made vinaigrette. GF

\$9

GF = Gluten Free
GFO = Gluten Free Optional

Wine & Cheese by TCC

Gourmet Sandwiches & Soups

Full Sandwich or Half Sandwich & Soup

\$7.95

Build Your Own Gourmet Sandwich

Choose One of the Following Meats / Vegetables

Turkey

Ham

Beef

Roasted Peppers

Choose One of the Following Breads

French Baguette

Tomato Focaccia Bread

Pretzel Roll

Choose Any or All of the Following Spreads

Sundried Tomato Pesto

Whole Grain Mustard

House Made Mayonnaise - made with 100% Extra Virgin Olive Oil

Fig Jam

Choose Any or All of the Following Toppings

Red Onion

Spring Greens

Avocado

Tomato

Cucumber

Hummus

and Your Choice of One of TCC's Artisanal Cheeses

Desserts

Taleggio di Lampone

Italian Taleggio cheese layered with fresh raspberry concasse and Acacia honey, dressed with a cream of balsamic

\$7

Blue Cheese and Honey

St. Peter's Blue cheese from Faribault, Minnesota drizzled with Acacia honey

\$8

Raspberry Mousse Cups

Four dark chocolate cups filled with a rich mousse of mascarpone cheese and raspberries topped with whipped cream

\$6

Blue Cheese Cheese Cake

A sweetly decadent cheese cake with a twist! A dark chocolate crusted cheesecake lightly flavored with St. Peter's Blue cheese.

Drizzled with a rich cream of balsamic.

\$7

Dessert Wines and Port

Serena Sparking Moscato/Brachetto (Italy) - \$7.50

Motos Liberty Moscato (California) - \$8.00

Quady Electra Orange Muscat (California) - \$8.00

Quinto do Noval Black Port (Portugal) 3 oz - \$7.00

Kopke 2001 Late Bottled Vintage Port (Portugal) 3 oz - \$8.00

Milbrandt Late Harvest Riesling (Washington) 3 oz - \$8.00

Chocolate Raspberry Shot

Dark chocolate cups filled with Pacific Rim Framboise topped with whipped cream

\$3

Wine & Cheese by TCC

24104 W Lockport Street

Plainfield, IL 60544

(815) 436-3499

Fax: (815) 436-5444