

Fiora's

*Voted Best New Restaurant
Casual Contemporary American Fine Dining*

*Please inform your Server immediately if there is anything we can do or get for you.
Thank you for dining at Fiora's!*

ARTISAN CHEESE OFFERINGS

LINCET DELICE DE BOURGOGNE

A decadent triple-cream cheese. Incredibly rich and full-flavored, with a smooth, melt-in-the-mouth texture. The rind has a remarkable aroma, but is normally not eaten.

Suggested pairings: Wine - Terre Gaie Prosecco / Beer - Ska True Blonde Ale

DONOVAN'S AULD IRISH CHEDDAR

A "Vintage" Cheddar known for its superior flavor and texture. Rich, robust and buttery. Produced by a cooperative of small family farms.

Suggested pairings: Wine - Villa San-Juliette Cabernet Sauvignon / Beer - Guinness Stout

JUNCIA MANCHEGO

A Spanish sheep's milk cheese hailing from La Mancha. It is aged for 3 months, and has a rich buttery flavor even Cervantes would appreciate.

Suggested pairings: Wine - Pazo do Mar Albarino / Beer - Two Brothers Domaine DuPage

BLEU AFFINEE

An award-winning Wisconsin Bleu Affinée (Aged Buttermilk Blue). Creamy with a piquant flavor giving a delightful zest. Made from raw milk.

Suggested pairings: Wine - Chateau Lescalle Bordeaux / Beer - Stone IPA

GRAZIER GOUDA

Fabulous smooth and creamy Gouda from Green County, Wisconsin, with a rich, buttery and slightly sweet flavor. Aged at least 12 months. Made from whole raw milk.

Suggested pairings: Wine - Novellum Chardonnay / Beer - Stella Artois

SINGLE SELECTION

5.95

SELECTION OF THREE

15.95

Cheeses are served with apricots and figs marinated in brandy, toasted pecans, crostini and quince jam.

APPETIZERS

MARYLAND CRAB CAKES with remoulade and a citrus tossed slaw 11.95

Suggested pairings: Wine - Falernia Pedro Ximenez / Beer - Lagunitas A Little Sumpin Sumpin

SHITAKE MUSHROOM AND ARTICHOKE SALAD with red onion, spinach, mint, balsamic reduction, Anaheim peppers and garlic 7.95

Suggested pairings: Wine - La Quercia Montepulciano / Beer - BarBar Belgian Ale

CALAMARI dusted with flour, fried, drizzled with saffron aioli, and served with lemon wedges and micro greens 9.95

Suggested pairings: Wine - Giocato Pino Grigio / Beer - Ska True Blonde Ale

MUSHROOM STRUDEL baked with dill havarti cheese and garnished with lemon aioli 9.95

Suggested pairings: Wine - Le Cirque Rose / Beer - Timmerman's Strawberry Lambic

PRINCE EDWARDS ISLAND BLACK MUSSELS cooked in pernod, saffron and a light spicy tomato broth, and served with crostini 8.95

Suggested pairings: Wine - Isabel Sauvignon Blanc / Beer - Krankshaft Kolsch

SPINACH AND ARTICHOKE DIP cream, provolone cheese and a baked bread crumb topping, served with crostini 6.95

Suggested pairings: Wine - Giocato Pinot Grigio / Beer - Triple Karmeliet

SOUP AND SALADS

SOUP OF THE DAY fresh homemade soup offered daily by our Chef 4.95

SEASONAL SALAD mixed greens tossed in a pear vinaigrette dressing, topped with toasted walnuts, sliced pear, and goat cheese 7.95

CAPRESE steakhouse tomatoes layered with fresh mozzarella and basil leaf, with basil pesto, balsamic glaze and micro greens, in balsamic vinaigrette 7.95

BABY ICEBERG WEDGE applewood smoked bacon, aged Bleu Affinee cheese crumbles, tomatoes, pickled red onions, and bleu cheese dressing 6.95

WARM BABY SPINACH tossed in a bacon vinaigrette dressing, with candied lemon and shaved red onion 6.95