

BEHIND THE SCENES



Melt bistro

Tucked inside Renard's Artisan Cheese Store, you'll find a hidden gem by the name of Melt Bistro. The concept of this casual dining establishment began to take shape in 2019. Owner Ann Renard was seeking a new way for customers to experience our handcrafted cheeses. Ann reflects on those first days, "I wanted something that would enable us to showcase our cheeses, while inspiring customers by allowing them to taste the possibilities." She wanted customers to taste for themselves the difference that locally sourced milk and natural ingredients brings to our cheese, whether eaten by itself or used as an ingredient in a favorite recipe. She hit upon the idea of creating a bistro that would offer simple but elegant dishes, made fresh to order, many of which would feature our most popular cheese varieties.

The Renard's Artisan Cheese team partnered with a local chef to help bring the concept to life. In addition to creating new recipes that accentuated our cheeses, Chef Julie assisted with visualizing the entire customer experience- from the aprons that the employees don to the dishes the food is served on, she helped us convey the simple goodness that we were striving to achieve.

Julie's leadership and dedication inspired our bistro staff. She taught them the key elements of recipe creation, such as flavor profiles, complementary flavors and textures, presentation, and more. Our team eagerly absorbed the knowledge and became energized by the opportunity to show off their foodie skills to customers.

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Loaded Mac

Mom's Mac topped with bacon, pulled pork, shredded medium Cheddar, baked until bubbly, topped with golden panko bread crumbs and drizzled with BBQ sauce.



Monte Cristo Melt

Gruyere cheese, ham, turkey, mustard aioli and sourdough sandwich dipped in French toast batter, grilled and served with warm blueberry pepper jelly.



Muffuletta Sandwich

Focaccia, turkey, salami, provolone, roasted tomatoes, basil, olives, balsamic reduction, greens and garlic aioli.



Smoked Cherry Chicken Salad Wrap

Pulled chicken, cherries, red onion & almonds with greens rolled inside a 12-inch wrap.

As Melt Bistro was being developed, Ann also visualized a dining area where guests could sit down and relax while they enjoyed their food. Plans were drawn up, and soon a modestly sized dining room was added onto the existing store, just a few short steps from the bistro counter. Our outdoor patio dining area was also expanded at that time, and many picnic tables were added to our front and back yards. Ann explains, "We want customers to enjoy an excellent meal, shop for some cheese and other great Door County products, and let the kids play on the playground. We want to be a destination that the whole family can enjoy."

It took us about eight months to develop the recipes, seeking customer feedback throughout the process. "Customers let us know when they loved a recipe, and when they didn't, so we knew what they wanted and we created it," Ann shares, "But they also told us that they wanted catering options, and a wider selection of items that could be taken home and enjoyed later that weren't just snacks." With that in mind, an extensive to-go **catering menu** was developed, offering everything from appetizers and side dishes to snacks, entrees, and desserts. Our Grab & Go cooler now features great meal options,

such as quiche, soups, sandwiches, and salads. They are all perfect choices for anyone who's too busy to cook, and they're made fresh in-house daily.

Melt Bistro officially opened in early 2020, and our customers have been enthusiastic about our homestyle comfort food, made fresh to order. If you're wondering how the name came about, it's because during the recipe development, "It seemed like we were always melting it (our cheese) to accentuate the flavor, so it seemed like the name just fit. Plus, a lot of our offerings are melt-style sandwiches."

Stop by anytime the store is open and try our mouthwatering selections. Melt Bistro's menu is available for dine-in or takeout.

We're open Monday-Friday 8 am – 5 pm, Saturday and Sunday 9 am – 4 pm, year-round. Call the bistro directly at 920-825-7272 x105 to place an order.



Italian Melt