

# GRAZE

## DINNER GLUTEN FREE

### SMALL PLATES

#### Bread and Spread 14

housemade gluten free bread, feta, roma tomato confit, capers, and kalamata olives

#### Wisconsin Cheese Board\* 19

selection of three cheeses, blueberry & cranberry jam, hickory smoked almonds, housemade gluten free bread

#### Roasted Beets 16

*Ela Orchard* apples, cardamom-honey carrots, arugula, walnuts, Greek yogurt, pepita chutney

**Black Kale Caesar Salad 14** | grilled chicken\* +11  
soft boiled egg, SarVecchio, Caesar vinaigrette\*

#### Baked *Alpinage* Mount Raclette 18

*Butter Mountain* potatoes, roasted pearl onions, cornichons, leek fondue

#### Grilled Romaine Salad 16

prosciutto cotto, burrata, pecorino vinaigrette, pistachio, hot honey

#### *Seven Seeds* Organic Pork Belly 19

coconut rice, pickled mustard greens, crispy shallots, Burmese style red curry

### ENTREES

#### Dolsot Bibimbap

*7 Seeds Farm* Organic Pork Bulgogi 25 | Spicy Tofu 21  
steamed rice, spinach muchim, market vegetables, kimchi\*, sunny side up egg\*  
❖ served in a sizzling hot stone bowl

#### Graze Burger\* 27

brisket, short rib, and bacon patty, caramelized onion-Cabernet jus, Swiss compound butter, garlic aioli\*, housemade gluten free bun  
❖ **Side Choice:** Fries (gluten sensitive) | Mixed Greens

#### Ancho Chili Rubbed Market Cut Steak\* 42

*Son of a Beach Farm's* steak, jalapeno-sweet potato hash, braised broccolini, green chili bearnaise

#### Alaskan Cod 36

unbreaded black cod, fingerling potatoes, baby bok choy, citrus-yuzu kosho relish, cilantro oil, beurre blanc

### DESSERTS

#### Chocolate Chip Cookies & Milk 11

four housemade gluten free cookies, *Sassy Cow* milk  
❖ allow 10 minutes to bake

EXECUTIVE CHEF TORY MILLER ❖ PASTRY CHEF KRISTINE MILLER

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# GRAZE

## DINNER VEGETARIAN MENU

### SMALL PLATES

#### Wisconsin Cheese Board\* 19

selection of three cheeses, housemade jam,  
hickory smoked almonds, housemade baguette

#### Hook's Cheese Curds 10

buttermilk ranch

#### Baked *Alpinage* Mount Raclette 18

*Butter Mountain* potatoes, roasted pearl onions, cornichons, leek fondue

#### Roasted Beets 16

*Ela Orchard* apples, cardamom-honey carrots, arugula,  
walnuts, Greek yogurt, pepita chutney  
(*can be made vegan without Greek yogurt*)

#### Black Kale Caesar Salad 14 | grilled chicken +11

garlic bread crumbs, soft boiled egg\*, SarVecchio,  
Caesar vinaigrette\*

#### Bread & Spread 14

housemade garlic milk bread, feta, roma tomato confit, capers, and kalamata olives  
(*vegan without feta*)

#### Grilled Romaine Salad 16

burrata, pecorino vinaigrette, pistachio, hot honey

### ENTREES

#### Dolsot Bibimbap 21

Spicy Tofu, crispy fried rice, spinach muchim, market vegetables,  
spicy gochujang sauce, sunny side up egg\*  
❖ *served in a hot stone bowl*  
(*can be made vegan without protein & egg*)

#### House Made Strozzapreti 25

*Dream Farms* chevre fondue, caramelized cabbage, SarVecchio,  
lemon-garlic pangrattato

#### Chioccioline alla Vodka 25

SarVecchio, spicy vodka cream sauce  
(*can be made vegan without cheese, butter, & cream*)

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## BRUNCH GLUTEN FREE

### Breakfast Sandwich 18

fried mortadella, egg, fresh mozzarella,  
arugula, tomato, calabrian chili aioli, gluten free bun  
❖ **Side Choice:** Fries (*gluten sensitive*) | Mixed Greens

### Tortilla Española 15

potato, onions, marcona almonds, mixed greens,  
roasted bell pepper vinaigrette

### Greek Yogurt Parfait 10

strawberries, pistachio crumble, Greek yogurt\*

### Black Kale Caesar 14

soft boiled egg, SarVecchio, Caesar vinaigrette

### Wisconsin Cheese Board 19

three seasonal cheeses, blueberry & cranberry jam,  
hickory smoked almonds, gluten free baguette

### Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21  
steamed rice, spinach muchim, market vegetables,  
kimchi, sunny side up egg, Sichuan chili oil  
❖ *served in a sizzling hot stone bowl*

### Fried Onion Double Smash Burger\* 20

two *Son of a Beach Farm* beef patties, b&b pickles,  
shaved fried onion, shaved iceberg lettuce,  
burger sauce, American cheese, gluten free bun  
❖ **Side Choice:** Fries | Mixed Greens

### Two Eggs Any Style 15

served with gluten free bread  
Choice of: meat (*bacon or sausage*) & eggs

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## BRUNCH VEGETARIAN MENU

### Eggs Benedict\* 15

sourdough English muffin,  
hollandaise, mixed greens, dijon vinaigrette

### Breakfast Sandwich 18

egg\*, fresh mozzarella,  
arugula, tomato, calabrian chili aioli,  
brioche bun

❖ **Side Choice:** Fries | Mixed Greens

### Smoked Salmon Lox 17

housemade everything spiced pretzel, cream  
cheese, scallions, pickled shallots,  
capers, mixed greens  
(vegetarian without Salmon)

### Nutella Pancakes 13

toasted hazelnuts, raspberry coulis, whipped  
cream

### Tortilla Española 15 | *unmodifiable*

eggs, potato, onions, marcona almonds,  
mixed greens, roasted bell pepper  
vinaigrette

### Loaded Hashbrown 17

two eggs\*, pico de gallo,  
green chili hollandaise, queso fresco

### Greek Yogurt Parfait 10

raspberry, pistachio crumble,  
raspberry coulis, Greek yogurt,  
housemade coconut & oat granola

### Black Kale Caesar 14

garlic bread crumbs, soft boiled egg\*,  
SarVecchio, Caesar vinaigrette

### Wisconsin Cheese Board 19

three seasonal cheeses, strawberry  
raspberry jam, hickory smoked  
almonds, housemade baguette

### Dolsot Bibimbap 21

Spicy Tofu, crispy fried rice, spinach  
muchim, market vegetables, spicy  
gochujang sauce, sunny side up egg\*

❖ *served in a hot stone bowl*

(can be made vegan without protein & egg)

### Two Eggs Any Style\* 15

served with fried hashbrown  
Choice of: bread, eggs

## ❖ BRUNCH SIDES ❖

### Hook's Cheese Curds 10

buttermilk ranch\*

### Milk Bread Cinnamon Roll 7

cinnamon sugar, sweetened cream  
cheese

### Fried Hashbrown (1) 4

One Egg\* 2 | *Fried, Scrambled, or  
Poached*

### Milk Bread Toast 3

English Muffin 3 |  
Gluten Free Bread 4

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## OUR LOCAL PASTURES

*Hooks Cheese* | Mineral Point  
*Leroux Fresh Produce* | Fond du Lac  
*Sassy Cow Creamery* | Columbus  
*Young Earth Farm* | Randolph  
*White Jasmine Cheese* | Madison  
*ChaVang Produce* | Mauston  
*Roots Down Farm* | Milton  
*Green Barn Farm* | Ripon  
*Son of a Beach Family Farm* | Monroe  
*Seven Seeds Farm* | Spring Green  
*Wonka's Harvest* | Hollandale  
*Marieke Gouda* | Thorp  
*LaClare Creamery* | Malone  
*Snug Haven Farm* | Belleville  
*Flyte Family Farm* | Coloma  
*Small Family Farm* | La Farse  
*Squashington Farm* | Mt. Horeb  
*Valor Acres* | Rio  
*Ela Orchard* | Rochester  
*Vammeej Yang & King Lue* | Waunakee  
*Barnard Orchard* | Sturgeon Bay  
*Gentle Breeze Honey* | Mt. Horeb  
*Moren Orchard* | Oxfordville  
*Blakesville Creamery* | Port Washington  
*Westons Antique Apples* | New Berlin