

GRAZE

SMALL PLATES

Bread and Spread 13

garlic naan, *Carandale farm* quince chutney, raita, toasted cashews

Wisconsin Cheese Board* 19

selection of three cheeses, cranberry & seckel pear jam, hickory smoked almonds, housemade baguette

Hook's Cheese Curds 10

buttermilk ranch

Korean Fried Chicken 19

honey garlic gochujang glaze, pickled radish, wasabi furikake ranch

Thai Style Kohlrabi Salad 15

sea scallops, cherry tomatoes, long beans, carrots, peanuts, spicy tamarind vinaigrette

Wild Rock Shrimp Aguachile* 18

mini cucumber, avocado, red onion, citrus, serrano chilies, tostaditas

Butter Mountain Potatoes 19

braised lamb, celeriac pureé, roasted carrots, parsnips, pomegranate, pine nuts, cabernet jus

Grilled *Driftless Organics* Savoy Cabbage 15

sweet potato pureé, maitake mushrooms, Calabrian chili-hazelnut brown butter

Roasted Beets 13

green goddess Greek yogurt, ancho-chocolate crumble, hazelnuts

Black Kale Caesar Salad 13 | grilled chicken* +10

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

MEAT / FISH / PASTA

Dolsot Bibimbap | *7 Seeds Farm* Organic Pork Bulgogi 23 | Spicy Tofu 19
crispy fried rice, spinach muchim, market vegetables, kimchi*,
spicy gochujang sauce, sunny side up egg*

❖ served in a sizzling hot stone bowl

Graze Burger* 26

three-meat patty*: brisket, short rib, and bacon;
caramelized onion-Cabernet jus, Swiss compound butter,
garlic aioli*, sesame duck fat bun

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

Veracruz Style Fluke Filet 34

Snug Haven spinach, polenta, San Marzano tomatoes, capers,
manzanilla olives, pickled jalapeños

Seven Seeds Farm Organic Beef Cheek Bourguigon 32

mashed potatoes, roasted carrots, mushrooms, turnips,
bacon lardons, pearl onions, red wine jus

Seven Seeds Farm Organic Pork Belly 24

porchetta spices, beluga lentils, grilled radicchio & fennel salad,
door county tart cherry mustard

LaClare Chèvre Gnudi 22

Pecorino Romano, lemon, “cacio e pepe”

Chiocciole alla Vodka 23

spicy pork sausage, SarVecchio, spicy vodka cream sauce

DESSERTS

Chocolate Chip Cookies & Milk 11

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

Pavlova 11

Barnard Farms cherry sorbet, almond cream, lemon curd, almond brittle

Basque Cake 13

Wetherby cranberry compote, sour cream ice cream

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

SEASONAL COCKTAILS

14

Gold Coast

Soho lychee liqueur, jasmine infused *Absolut* vodka, vanilla, lemon

Clermont

Nosotros tequila blanco, *Heirloom* creme de flora, grapefruit, lime, cinnamon, clove

Ten Spot

State Line Distillery gin, *Aperitivo Cappelletti*, *St. George Absinthe Verte*,
rio star grapefruit, lemon

Espresso Martini

Vanilla bean infused *Ketel One* vodka, *State Line Distillery* coffee liqueur,
Magic Coffee, demerara, foaming merengue bitters

Sassafras

Plantation 5 Year Barbados rum, *Four Roses* bourbon, falernum,
Damiana herbal liqueur, root beer bitters

Intercontinental

West 32 soju, *Dewars* scotch, *Gentle Breeze* honey, lemon
served hot

Padre Pio

Frangelico, *Field Notes* vodka, *Doundrin's* maple liqueur, lime, foaming merengue bitters

Cambridge

Dancing Goat Distillery brandy, *Amaro Sfumato*, *Gentle Breeze* honey, lemon, *Angostura*

NON-ALCOHOLIC BEVERAGES

7

Seasonal House Lemonade

add vodka, gin, tequila

Unhinged

hibiscus, black pepper, cardamom, lemon,
luxardo maraschino cherry, ginger beer

Magic Coffee | iced 16oz

Wonderstate coffee, cinnamon, molasses,
brown sugar, half and half

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER