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## STARTERS & SHARES

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**Fried Hook's Cheese Curds** (A,V) 10 half 6

vodka batter, buttermilk ranch\*

**Hand-Cut Fries** (V, DF) 6 half 3

garlic aioli\*

**Chicken Nuggets\*** (DF) six-piece 6 twelve-piece 10

*Vindicator* chicken; honey mustard, BBQ sauce

**Taquitos** three per order 12

Oaxaca cheese, housemade chorizo\*, avocado crema, pico de gallo, salsas

**Mac n' Cheese** (V) 14

*Hook's* 10-year cheddar, SarVecchio, and mozzarella cheeses; herbed breadcrumbs  
**smoked pork\*** +3

**Soft Pretzel** (V) 7

house made mustards, *Widmer's* brick cheese spread

**Mixed Green Salad** (V, GF; M to VN, DF) 10

Dijon vinaigrette, SarVecchio  
**grilled chicken** +10

**Wisconsin Cheeses\*** (V; M to GF) 15

three local cheeses\*, baguette, jam, house butter  
**additional bread** 1.5

**Charcuterie\*** (M to GF) 17

three meat selections\*, baguette, pickles, house butter, gribiche\*, mustard  
**additional bread** 1.5

**Oysters\*** three per order 10

mignonette, lemons, ketchup, horseradish  
**additional oysters** 3 each

**Roasted Beets** (V, GF, N; M to DF, NF, VN) 14

pickled fennel, arugula, *Capri* chèvre, toasted hazlenuts, clover honey

**Honey Roasted Carrots** (V, GF, N; M to DF, NF, VN) 14

citrus, Greek yogurt, crispy chili oil, roasted peanuts

**New Orleans BBQ Shrimp\*** (P; M to GF) 21

creole butter sauce, grilled baguette

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## PLATES & BURGERS

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**Graze Burger\*** (A; M to GF, DF, AF) 25

three-meat patty\*: brisket, short rib, and bacon; caramelized onion-Cabernet jus, garlic aioli\*, *Hook's* Swiss compound butter, SarVecchio brioche bun

**Seven Seeds Double Cheese Smash Burger\***

(M to DF, GF, V) 15

American cheese, bread & butter pickles, burger sauce\*, duck fat bun

**Beet & Walnut Burger** (N, V; M to DF) 15

vegetarian patty, cucumber, red onion, arugula, feta cheese, lemon Greek yogurt, oregano vinaigrette, SarVecchio brioche bun

**Bibimbap** (DF; M to GF, V, VN) 17

choice of marinated: ground pork\* or tofu  
crispy rice, sunny-side up egg\*, bok choy, market vegetables, spicy gochujang

**Korean Fire Chicken\*** 30

Savoy cabbage, oyster mushrooms, mozzarella, spicy soy-chili sauce, rice

**Mezze Rigatoni Rigate** (M to DF) 25

Bianca di Napoli tomato and *Heritage Farm* pork ragù\*, fresh ricotta, Wisconsin pecorino

**Salt and Pepper Calamari\*** 22

leaf lettuce ssam, spicy Korean cucumbers, ham and cheese macaroni salad\*, fresh herbs, gochujang mayo\*

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## DESSERTS

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**Brownie Bowl** (N; M to NF) 9

caramel blondie, peanut brittle, banana ice cream, whipped cream

**Blueberry Swirl Cheesecake** 9

graham cracker crust, lemon curd, butter toffee, whipped cream

**Cookies and Milk** four per order (M to GF) 9

*Sassy Cow* milk, chocolate chip cookies  
-please allow 10 minutes to bake-

**Basque Cake** 12

seasonal fruit compote, sour cream frozen custard

**Executive Chef - Tory Miller**

**Pastry Chef - Kristine Miller**

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Dining at a *Deja Food Restaurant* will include a 10% service charge.

\* Consuming raw or under-cooked food items may increase the risk of food borne illness.

Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note we are not always able to avoid cross-contamination.

DF: Dairy Free, GF: Gluten Free, VN: Vegan, V: Vegetarian, P: Pescatarian, N: Contains Nuts, A: Contains Alcohol, M to: Modifiable to

## SPECIALTY COCKTAILS

<b>Seasonal Sangria</b>	12
<i>Sauvignon Blanc, Heirloom pineapple liqueur, Canton ginger liqueur, citrus, mint</i>	
<b>Blueberry Bliss</b>	14
<i>Absolute vodka, lemon shrub, blueberry &amp; basil syrup</i>	
<b>Desert Rose</b>	13
<i>Vida mezcal, Solerno Blood Orange liqueur, cucumber juice, rose bud syrup, lemon</i>	
<b>Good &amp; Plenty</b>	12
<i>Beefeater gin, Aperol, blood orange liqueur, thyme, lemon</i>	
<b>Tête-à-tête</b>	14
<i>lavendar-infused gin, cara-cara orange shrub, Fever Tree ginger beer, lemon</i>	
<b>Passionfruit Margarita</b>	12
<i>Chinola passion fruit amaro, Cimarron tequila, lime syrup, triple sec</i>	
<b>Reverse Manhattan</b>	12
<i>WhistlePig PiggyBack rye, sweet vermouth, cherry bark vanilla bitters</i>	
<b>Graze Old Fashioned</b>	14
<i>Central Standard brandy or Border bourbon; muddled cherries, orange, demarara, bitters</i>	
<b>Beet Negroni</b>	14
<i>beet-infused gin, Campari, sweet vermouth</i>	

## NA BEVERAGES

<b>Seasonal House Lemonade</b>	5
<i>ask your server for details add gin or vodka</i>	
<b>Sage Advice</b>	5
<i>sage, lemon, lime, grapefruit add gin or vodka</i>	
<b>Magic Coffee iced</b>	5
<i>Wonderstate coffee, cinnamon, molasses, brown sugar, half and half</i>	
<b>Rishi Hot Tea</b>	4
<b>Fever Tree Ginger Beer</b>	4
<b>Potosi Root Beer 12oz bottle</b>	4
<b>Lagunitas IPNA (Non-alcoholic IPA)</b>	4
<i>Petaluma, CA &lt;0.5% ABV 12oz bottle</i>	

## DRAFT BEER

<b>The Cider Farm Cyser</b>	9
<i>Middleton, WI 8.7% 10oz</i>	
<b>Working Draft To Those Who Wait Czech Pilsner</b>	7
<i>Madison, WI 4.2%</i>	
<b>Young Blood Beer Co. Blueberries and Cream Silkshake Cream Ale</b>	8
<i>Madison, WI 5.5% 10oz</i>	
<b>WarPigs Foggy Geezer Hazy IPA</b>	7
<i>Munster, IN 6.8%</i>	
<b>Hop Haus Magic Dragon Double IPA</b>	6
<i>Fitchburg, WI 8.2% 10oz</i>	
<b>Ale Asylum Ambergeddon Red Amber Ale</b>	7
<i>Madison, WI 6.8%</i>	
<b>New Glarus Brewing Co. Coffee Stout</b>	6
<i>New Glarus, WI 5.8%</i>	
<b>Lakefront New Grist Gluten-Free Pilsner</b>	5
<i>Milwaukee, WI 5.1% 12oz bottle</i>	

## WINE

GLASS • HALF CARAFE • CARAFE

### SPARKLING

<b>Zardetto Prosecco Brut</b>	9
<i>Prosecco, Italy NV</i>	

### WHITES

<b>Mohua Sauvignon Blanc</b>	11•33•44
<i>Marlborough, New Zealand 2021</i>	
<b>Xarmant Txakolina</b>	10•30•40
<i>Artamano, Spain 2018</i>	
<b>Dr. Loosen Grey Slate Riesling</b>	10•30•40
<i>Mosel, Germany 2020</i>	
<b>Au Bon Climat Chardonnay</b>	14•42•56
<i>Santa Barbra, CA 2020</i>	

### REDS

<b>Poggio Anima Belial Sangiovese</b>	9•27•36
<i>Tuscany, Italy 2018</i>	
<b>Broadside Cabernet Sauvignon</b>	10•30•40
<i>Paso Robles, CA 2019</i>	
<b>Ken Wright Pinot Noir</b>	14•42•56
<i>Willamette Valley, OR 2020</i>	

# Our Local Pastures

Our menu is composed from local ingredients year-round. This is achieved through our partnership with a large network of small-scale farms. They provide most of our meats, poultry, dairy, and produce, including cellared root crops and greens harvested from solar houses throughout the winter.

## CHEESE & DAIRY

Dreamfarm Cross Plains • Emmi Roth Monroe  
Farmer John Dodgeville • Hollands' Family Farm Thorpe  
Hook's Cheese Mineral Point • Roelli Shullsburg  
Sartori Antigo • Sassy Cow Creamery Columbus  
Uplands Dairy Dodgeville • Widmer's Cheese Theresa

## MEAT & FISH

Fischer Family Farm Cambria • Pinn-Oak Ridge Farm Delavan  
Plymouth Springs Fish Co. Plymouth • Seven Seeds Farm Spring Green  
Vindicator Brand LLC Loganville • Willow Creek Farm Loganville

## PRODUCE

Blue Moon Community Farm Stoughton  
The Biersachs Columbus • Canopy Gardens Antigo  
Don's Produce Arena • Door County Fruit Markets Egg Harbor  
Driftless Organics Soldiers Grove • Ela Orchard Rochester  
Elderberry Hill Farm Waunakee  
Equinox Community Farms Waunakee • Garden To Be Spring Green  
Gentle Breeze Mount Horeb • Green's Pleasant Springs Orchard Stoughton  
Harvey and Beverly Ruehlow Columbus • Healthy Ridge Farm Door County  
Heck's Farm Market Arena • Jamie and Diane Ramsey Merrimac  
JenEhr Family Farm Sun Prairie • Keeywadin Farms Viola  
Kissed by the Sun Spring Green • Los Abuelos Verona • Roots Down Milton  
Singing Fawn Gardens Arena • Snug Haven Farm Belleville  
Sprouting Acres Cambridge • Va Veng Eau Claire  
Vitruvian McFarland • Wetherby's Warrens