

GRAZE

SMALL PLATES

Bread and Spread 13

garlic milk bread, *Hook's* 5 year aged cheddar-kimchi pimento cheese, chili oil

Wisconsin Cheese Board* 19

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

Hook's Cheese Curds 10

buttermilk ranch

Korean Fried Chicken 19

honey garlic gochujang glaze, pickled radish, perilla-parmesan ranch

Roots Down Farm Radishes* 21

red and breakfast radishes, Lump Crab salad, Yuzu curd, wasabi-rice cracker furikake

Wild Rock Shrimp Aguachile* 18

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

House Made Stracciatella 17

shaved mortadella, pistachios, pickled carrots, Calabrian chili, honey, croutons

Roasted Beets 15

Dream farm chèvre fondue, Magic Coffee-bacon jam, arugula, potato chips, balsamic glaze

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

Wild Alaskan Halibut 38

crushed new potato hash, baby bok choy,
brown butter-tamarind jeow som, maitake mushrooms

Korean BBQ Style Short Rib 36

Son of a Beech Farm's bone in short rib, asparagus-ramp fried rice,
bean sprout salad, cashew ssamjang

Rhubarb BBQ Glazed Pork Belly* 32

Hook's cheddar grits, fried green tomatoes, serrano chili honey,
rhubarb buttermilk ranch

LaClare Chèvre Cavatelli 23

Pecorino Romano, lemon, pine nuts, pesto

Chioccioline 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

Basque Cake 13

Wetherby cranberry compote, sour cream ice cream

Rhubarb Crisp 11

brown sugar streusel, caramel 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

Shelby Bottoms

Four Roses Yellow Label bourbon, *Barrow's* ginger liqueur, *Gentle Breeze* honey,
One Barrel Gentry's dry cider, Japanese chili & lime bitters

Clermont

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

Sharpshooter

Four Roses Yellow Label bourbon, *Scarlet Ibis* rum, *Stateline Coffee* liqueur, *Lustau*
sweet vermouth, *Angostura* bitters, homemade vanilla whip cream

Letterman

Altos tequila blanco, *Chinola* passionfruit liqueur, *Aperol*, lemon, Thai chili infused
Wheatly vodka

Quaranta

Plantation 3 Star white rum, *Barrow's Intense* ginger liqueur,
Yobo Kish hibiscus liqueur, orgeat, lime

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