

GRAZE

SMALL PLATES

Bread and Spread 14

garlic milk bread, feta, roma tomato confit, capers, and kalamata olives

Wisconsin Cheese Board* 19

selection of three cheeses, housemade 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

Baked *Alpinage* Mount Raclette 18

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

Seven Seeds Organic Pork Belly 19

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

Roasted Beets 16

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

Grilled Romaine Salad 16

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

Black Kale Caesar Salad 14 | grilled chicken +11

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

MEAT / FISH / PASTA

Dolsot Bibimbap | 7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21

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

❖ *served in a hot stone bowl*

Graze Burger* 27

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

Alaskan Cod 36

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

Ancho Chili Rubbed Market Cut Steak 42

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

Half Fried Chicken 34

Wautoma Family of Farms chicken, creamy polenta, braised black kale, calabrian salsa verde, lemon

❖ Please allow an additional 10 minutes to cook

House Made Strozzapreti 25

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

Chioccioline alla Vodka 25

spicy pork sausage, SarVecchio, spicy vodka cream sauce

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

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

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER