**Small Plates**

**Bread and Spread 13**  
milk bread, whipped ricotta cheese, black pepper, truffle, honey

**Wisconsin Cheese Board* 19**  
selection of three cheeses, house made jam, smoked almonds, 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

**Cantonese Cold Noodle Salad 18**  
lump crab, hakurai turnips, bok choy, broccoli, ponzu, carrot-miso vinaigrette, Sichuan chili oil

**Butter Mountain Potatoes 19**  
braised lamb, celeriac puree, roasted carrots, parsnips, pomegranate, pine nuts, cabernet jus

**Spiced Delicata Squash 15**  
roasted green chili cream sauce, cranberry gastrique, gran cru gruyère, Thai basil meringue

**Spiced Apple Beignets 19**  
lemon grass braised pork belly, Thai chili-honey crisp apple relish, holy basil, apple cider reduction

**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**

**Korean Bibimbap | Beef Bulgogi* 22 or Spicy Tofu 19**  
crispy fried rice, spinach muchim, market vegetables, kimchi*  
spicy gochujang sauce, sunny side up egg

**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 Caught Fluke Filet 34**  
smoked purple sweet potato, curtido, mole amarillo, salsa cilantro, lime crema

**Fischer Family Farms Bavette Steak* 38**  
mashed potatoes, bacon-hot honey brussels sprouts, caramelized onion-blue cheese compound butter, aged balsamic

**LaClare Chèvre Gnudi 22**  
lemon, pecorino, “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

**Basque Cake 13**  
Wetherby cranberry compote, sour cream ice cream

**Apple Crisp 11**  
Ela Orchard apples, pecan streusel, brown butter ice cream

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*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

**Spice Run 14**  
*Plantation 5yr* rum, *Averna* amaro, chai, *Morren Orchard* apple cider, lemon

**Midnight Grove 14**  
*Hendrick’s* gin, creme de violette, *Heirloom* creme de flora, lemon

**Rough Patch 14**  
*Bombay Sapphire Gin*, coconut washed *Rubin’s Bitter Grapefruit* liqueur, *Campari*, lime, lemon

**Pembroke 13**  
*Wetherby* cranberry infused *Field Notes* vodka, rhubarb liqueur, lemon

**Autumn Sour 13**  
*Dancing Goat* brandy, *Barrow’s Intense Ginger* liqueur, *Angostura* bitters, lemon, vegan egg wash, nutmeg

Draft House Wine

**Zardetto** Prosecco Brut 10  
Prosecco, Italy NV

**P’tit Loup** Muscadet 10 · 40  
Chasselorr, France 2020

**Troublemaker** Red Blend 10 · 40  
Central Coast, CA

Non-Alcoholic Beverages

**Seasonal House Lemonade 7**  
*add* vodka, gin, tequila

**Unhinged 6**  
hibiscus, blackpepper, cardamom, lemon, luxardo maraschino cherry, ginger beer

**Magic Coffee | iced 16oz 6**  
*Wonderstate* coffee, cinnamon, molasses, brown sugar, half and half