

GRAZE

BRUNCH

❖ STARTERS ❖

Wisconsin Cheese Board 19

three seasonal cheeses, strawberry raspberry jam, hickory smoked almonds, housemade baguette

Bacon, Egg & Cheese Egg Rolls (2)* 10

scrambled egg, American cheese, *Nueske's* bacon, spicy aioli

Smoked Salmon Lox 17

housemade everything spiced pretzel, cream cheese, scallions, pickled shallots, capers, mixed greens

Greek Yogurt Parfait 10

raspberry, pistachio crumble, raspberry coulis, Greek yogurt, housemade coconut & oat granola

Black Kale Caesar 14

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

Hook's Cheese Curds 10

buttermilk ranch*

❖ SIDES ❖

Fried Hashbrown (1) 4**Sausage Links or *Nueske's* Bacon 5****One Egg* 2 | *Fried, Scrambled, or Poached*****Milk Bread Toast 3 | English Muffin 3 |
Gluten Free Bread 4**

❖ SWEETS ❖

Milk Bread Cinnamon Roll 7

cinnamon sugar, sweetened cream cheese

Chocolate Chip Cookies & Milk 11

Four cookies, *Sassy Cow* milk

❖ ENTREES ❖

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
crispy fried rice, spinach muchim, market vegetables, spicy gochujang sauce, kimchi, sunny side up egg*
❖ served in a sizzling hot stone bowl

Fried Onion Double Smash Burger* 20

Son of a Beach Farm beef patties, b&b pickles, shaved fried onion, shaved iceberg lettuce, burger sauce, American cheese, sesame duck fat bun
❖ Side Choice: Fries | Mixed Greens

Korean Fried Chicken And Waffle 19

honey garlic gochujang glaze, whipped honey butter

Biscuits and Gravy 15

two buttermilk biscuits, breakfast sausage gravy, hot sauce gastrique

Eggs Benedict* 15

sourdough English muffin, *Seven Seeds Farm* ham, hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 18

fried mortadella, egg*, fresh mozzarella, arugula, tomato, calabrian chili aioli, duck fat bun
❖ Side Choice: Fries | Mixed Greens

Nutella Pancakes 13

toasted hazelnuts, raspberry coulis, whipped cream

Tortilla Española 15 | *unmodifiable*

eggs, potato, onions, marcona almonds, mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 17

two eggs*, housemade chorizo, pico de gallo, *Nueske's* bacon, green chili hollandaise, queso fresco

Dumpling Soup 15

Seven Seeds Farm pork dumplings, napa cabbage, chili oil, duck fat, chicken stock

Two Eggs Any Style* 15

served with fried hashbrown
Choice of: meat, bread, eggs

EXECUTIVE CHEF TORY MILLER ❖❖ PASTRY CHEF KRISTINE MILLER

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

GRAZE

BEVERAGES

COCKTAILS

Bloody Mary 14

Wheatley vodka, brown sugar, black pepper, pickle juice, sriracha, horseradish

Graze Really Magic 12

Graze Magic Coffee, *Plantation 5 Year Barbados* dark rum, *Disaronno* amaretto liqueur

Paloma

Cimarron tequila, grapefruit, lime

White Russian Martini

Wheatley vodka, cointreau liqueur, *Stateline* Coffee Liqueur

Aperol Spritz 12

aperol, soda water, cava

Mimosa 12 | Select One Flavor

Ela Orchard apple cider | grapefruit | tart cherry | orange

Mimosa Flight 20 | 3oz Serving of Each

Ela Orchard apple cider | grapefruit | tart cherry

MOCKTAILS

Midwest Mule 8

housemade cranberry puree, lime, sugar, ginger beer

Winter Storm 8

cinnamon infused coconut milk, apple cider, lemon, sugar, nutmeg

Elegant Elderberry 8

Anise Hyssop Distillate, elderberry juice, lime, sugar, sage soda

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | Iced 16oz

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

Seasonal House Lemonade 7

add gin, vodka, tequila

