

# GRAZE

## SMALL PLATES

### Wisconsin Cheese Board\* 19 (GF, Veg)

selection of three artisan cheeses, seasonal jam, hickory smoked almonds, housemade baguette

❖ Extra Baguette +3

### Hook's Fried Cheese Curds 10 (Veg)

buttermilk ranch

### Bread and Spread 14 (GF)

caramelized onions, crème fraîche, crispy shallot, chives

❖ Extra Milk Bread +5

### Kimchi Cornbread 16

*Seven Seeds Farm* pork shoulder, *Hook's* 1yr cheddar, honey butter, pickled jalapeños, gochujang

### Za'atar Winter Root Vegetables 17 (DF, GF, Veg, Vn)

*Driftless Organics* carrots and parsnips, brussel sprouts, radishes, turnips, cannellini bean purée, chimi churri, pine nuts, pomegranate

### Korean Fried Chicken 19 (DF)

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

### Pickled & Roasted Beets 16 (DF, GF, Veg, Vn)

cashew tahini, smoked cashews, frisée, apple, dijon vinaigrette

### Black Kale Caesar Salad 14 (GF, Veg)

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

❖ Add Grilled Chicken +11

## MEAT / FISH / PASTA

### Dolsot Bibimbap

*Seven Seeds Farm* 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 (DF, GF, Veg, Vn)

### Graze Burger\* 27 (DF, GF)

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

### Roasted Beet and Mushroom Burger 20 (Veg)

*Capri* feta, herbed greek yogurt, cucumbers, tomato, arugula, seeded brioche bun

❖ Side Choice: Fries | Mixed Greens

### Prince Edward Island Mussels 29 (DF, GF)

soffrito, chorizo, mananilla olive, lemon, baguette

### Coffee Rubbed Steak 42 (DF, GF)

sweet potato and chorizo hash, braised lacinato kale, cotija, mole poblano

### *Seven Seeds Farm* Pork Schnitzel 35

sweet and sour braised red cabbage, apple brown butter

### House Made Strozzapreti 25 (Veg)

*Seven Seeds* organic guanciale, oyster mushrooms, Tuscan black kale, pecorino, black pepper, egg yolk

❖ Add Grilled Chicken +11

### Chioccioline alla Vodka 25 (Veg)

whipped ricotta, basil pesto, pecorino romano

❖ Add Grilled Chicken +11

\*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

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**EXECUTIVE CHEF** ❖ TORY MILLER

**PASTRY CHEF** ❖ KRISTINE MILLER