

# GRAZE

## SMALL PLATES

### Bread and Spread 14

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

### 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

### *Leroux Produce* Cauliflower Tahini 16

buttermilk roasted cauliflower, Sweet Prince tomato and cucumber relish, spicy chili crisp, house made flatbread

### *Ela Orchard* Pears 16

whipped ricotta, pistachios, mortadella, SarVecchio frico, hot honey

### Gnocchi alla Romana 18

*Indian Farm* oyster mushrooms, rock shrimp, white wine cream sauce, hot sauce gastrique

### Roasted Beets 16

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

### 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

### Arctic Char 32

Beluga lentils, Spanish chorizo, *Maria Vué* baby bok choy, sauce Choron

### Grilled *Son of a Beach Farm's* Market Cut Steak\* 42

*Valor Acres* brussels sprouts, potato purée, bacon, balsamic glaze, beauty heart radish compound butter

### *LaClare Chèvre* Cavatelli 25

*Squashington Farm* koginut squash, apples, pecans, dried cherries, sage brown butter, cider reduction

### Chioccioline alla Vodka 25

spicy pork sausage, SarVecchio, spicy vodka cream sauce

### *Seven Seeds Organic* Pork Belly 28

*Small Family Farm* celeriac puree, braised collard greens, rootbeer-bourbon glaze

## DESSERTS

### Chocolate Chip Cookies & Milk 11

four cookies, *Sassy Cow* milk ❖ allow 10 minutes to bake

### Basque Cake 13

Door County cherry compote, sour cream ice cream

### Pumpkin Tiramisu 11

*Valor Acres* raspberry sauce, candied pecans

### Caramel Blondie Sundae 11

spiced *Ela Orchard* apple compote, vanilla bean ice cream, bourbon caramel sauce, streusel

*\*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