

GRAZE

DINNER

❖ STARTERS ❖

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*

Korean Fried Chicken 19 (DF)
honey garlic gochujang glaze, pickled radish,
perilla-parmesan ranch

Black Kale Caesar Salad 14 (GF, Veg)
garlic bread crumbs, soft boiled egg*, SarVecchio,
Caesar vinaigrette*
❖ Add Grilled Chicken +12

Savory Accents Roasted Shishito 17 (GF, DF, Veg)
green chili crema, egg yolk bottarga,
cotija, lime, cilantro

Roasted Beets 16 (DF, GF, Veg, Vn)
brûléed figs, *Dream Farm* chèvre, *Gentle Breeze* hot
honey, crispy prosciutto, arugula,
orange vinaigrette

Graze Mac & Cheese 18 (Veg)
Hook's 5 Yr Cheddar, *Widmer's* brick cheese,
Korean barbeque, kimchi, *Pecatonica* smoked
kielbasa, crispy shallot, scallions

Bread and Spread 14 (GF, DF, Veg, Vn)
Savana Institute honeynut squash tahini, spicy salsa
matcha, garlic butter
❖ Extra Garlic Milk Bread +5

❖ ENTREES ❖

Fox Heritage Farms Sirloin* 46 (DF, GF)
five spice au poivre, confit fingerling potatoes,
bok choy, chili crisp, char sui, scallions

Bang Island Mussels 32 (GF)
Lovefood Farms red carmen peppers, fennel, crushed
red pepper, white wine, cream, garlic, olive oil,
baguette
❖ Extra Baguette +3

Willow Creek Bone-In Pork Chop* 42 (GF, DF)
sweet and sour cabbage, *Ela Orchard* apple bacon
compote, rosti, sour cream

Dolsot Bibimbap (DF, GF, Veg, Vn)
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

Ricotta Cavatelli 25 (Veg)
brown butter, *Olden Organics* Delicata Squash, *Ela
Orchard* honeycrisp apples, *Crossroad Community
Farms* brussel sprouts, Sarvecchio,
pistachio, balsamic
❖ Add Grilled Chicken +12

Chiocciole 26 (DF, Veg)
spicy marinara, *Seven Seeds* and *Son of a Beach Farms*
meatballs, ricotta, basil, Sarvecchio

Graze Burger* 27 (DF, GF)
three-meat patty*: brisket, short rib, and bacon;
caramelized onion-Cabernet jus, garlic aioli*
Swiss compound butter, 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

DENOTES DIETARY MODIFICATIONS AVAILABLE

EXECUTIVE CHEF TORY MILLER ❖ CHEF DE CUISINE RYAN GETKA
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.

OUR LOCAL PASTURES

Hooks Cheese | Mineral Point
Olden Organics | Ripon
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
Cross Roads Community Farm | Cross Plains
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
Steadfast Acres | Lone Rock
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Squashington Farm | Mt. Horeb
Valor Acres | Rio
Don's Produce | Arena
Willow Creek Farm | Loganville
Ela Orchard | Rochester
Vammeej Yang & King Lue | Waunakee
Barnard Orchard | Sturgeon Bay
Gentle Breeze Honey | Mt. Horeb
Harmony Valley Farm | Viroqua
Blakesville Creamery | Port Washington
Alsums Farms & Produce | Randolph
Vitruvian Farms | McFarland
Dreamfarm | Cross Plains
Murphy's Farm | Soldiers Grove
Little Heathens Farm | Cottage Grove
Kissed by the Sun | Spring Green
Sue Vang Farm | Madison
Uplands Cheese | Dodgeville
Sitka Seafood | Madison
Love Food Farm | Stoughton
Marquardts Maple | Wittenberg
Vindictor Farms | Viola
Ecotone Farms | Mt. Horeb

