

# GRAZE

## LUNCH

### Wisconsin Cheese Board 19

selection of three cheeses, donut peach jam, hickory smoked almonds, housemade baguette

### Hook's Cheese Curds 10

buttermilk ranch

### Chopped Salad 16 | grilled chicken +10

iceberg lettuce, rock shrimp, *Neuske's* bacon, avocado, cherry tomato, cucumber, red wine vinaigrette

### Roasted Beets 15

*Dream farm* chèvre fondue, Magic Coffee-bacon jam, arugula, potato chips, balsamic glaze

### Black Kale Caesar Salad 13 | grilled chicken +10

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

### Hummus & Flatbread 13

housemade warm flatbread, *Snug Haven Farm* carrots, pickled *Roots Down Community Farm* radish, skhug

### Chiocciole alla vodka 23

*Seven Seeds Farm* spicy pork sausage, SarVecchio, spicy vodka cream sauce

### LaClare Chèvre Gnudi 22

Pecorino Romano, lemon, “cacio e pepe”

### Dolsot Bibimbap

*7 Seeds Farm* Organic Pork Bulgogi 23 | Spicy Tofu 19  
crispy fried rice, spinach muchim, market vegetables, spicy gochujang sauce, sunny side up egg\*

❖ served in a sizzling hot stone bowl

### Fried Onion Double Smash Burger\* 19

two *Son of a Beach Farm* beef patties, shaved fried onion, American cheese, b&b pickles shaved iceberg, burger sauce, sesame duck fat bun

❖ Side Choice: Fries | Mixed Greens

### Beet & Walnut Burger 17

beet & walnut patty, cucumber, red onion, arugula, oregano vinaigrette, feta cheese, lemon herb Greek yogurt\*, housemade brioche bun

❖ Side Choice: Fries | Mixed Greens

### Japanese Egg Salad Sandwich 16

toasted housemade milk bread, pickled *Roots Down Community Farm* radish & kimchi on side

❖ Side Choice: Fries | Mixed Greens

### Birria Grilled Cheese Sandwich 19

chili braised *Son of a Beach Farm* beef, mozzarella cheese, pickled onions, housemade milk bread, beef consommé broth, spicy chili de árbol salsa

### Dumpling Soup 15

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

## ❖ DESSERT ❖

### Chocolate Chip Cookies & Milk 11

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

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

### SEASONAL COCKTAILS

14

#### Shelby Bottoms

Four Roses Yellow Label bourbon, Barrow's ginger liqueur, Gentle Breeze honey,  
One Barrel Gentry's dry cider, Japanese chili & lime bitters

#### Guernica

bacon fat-washed *Limousin 6 Year* rye, *Yobo Kish* smoked mushroom liqueur,  
*Apologue* celery liqueur, Japanese umami bitters

#### Clermont

*Nosotros* tequila blanco, *Heirloom* creme de flora, grapefruit, lime, cinnamon, clove

#### Levant Bramble

*Hendrick's* gin, *Vedrenne* creme de framboise, lemon, *Massenez* rosemary cordial

#### Quaranta

*Plantation 3 Star* white rum, *Barrow's Intense* ginger liqueur,  
*Yobo Kish* hibiscus liqueur, orgeat, lime

### NON-ALCOHOLIC BEVERAGES

7

#### Seasonal House Lemonade

*add gin, vodka, tequila*

#### Unhinged

hibiscus, black pepper, cardamom, lemon,  
luxardo maraschino cherry, ginger beer

#### Magic Coffee | iced 16oz

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

