

# GRAZE

## SMALL PLATES

### Bread and Spread 13

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

### Wisconsin Cheese Board\* 19

selection of three cheeses, blueberry rhubarb 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

### Grilled *Green Barn Farm* Broccoli 15

whipped ricotta, crispy Spanish chorizo, Door County black cherry chimichurri

### *Leroux Produce* Cauliflower Tahini 15

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

### *Alsum Farm* Sweet Corn 17

spiced cheddar corn bread, bacon, wild white shrimp,  
pickled blueberries, white wine cream sauce, chipotle-honey butter

### Roasted Beets 15

market green and yellow wax bean salad, *White Jasmine* tandoori gouda,  
toasted pecans, brown butter-buttermilk vinaigrette

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

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

## MEAT / FISH / PASTA

**Dolsot Bibimbap** | *7 Seeds Farm* Organic Pork Bulgogi 23 | Spicy Tofu 19  
crispy fried rice, spinach muchim, market vegetables, kimchi,  
spicy gochujang sauce, sunny side up egg\*  
❖ served in a sizzling hot stone bowl

### Graze Burger\* 26

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

### Steamed Prince Edward Island Mussels 24

*Singing Fawn* sungold tomatoes, green and yellow summer squash,  
Beauregarde snow peas, spicy green curry coconut broth, garlic baguette

### Grilled *Son of a Beach Farm's* Market Cut Steak\* 40

*Savory Accents* shishito peppers, new potatoes, sweet onions, sweet corn,  
Pleasant Ridge Reserve mornay sauce, salsa verde

### *LaClare* Chèvre Cavatelli 23

Pecorino Romano, lemon, pine nuts, pesto

### Chioccioline alla Vodka 23

spicy pork sausage, *SarVecchio*, spicy vodka cream sauce

### *Wonka's Harvest* Eggplant Parmesan 23

burrata, heirloom tomatoes, Door County Apricots, *L'Etoiles's* garden holy basil, Calabrian chili oil

## 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

### Ice Cream Sandwich 11

chocolate meringue cake, caramel ice cream,  
brûléed marshmallow, graham crumbs

### Pavlova 11

*Young Earth Farm* strawberry sauce, vanilla bean ice cream,  
lemon curd, *Lutz Family Farm* blueberries

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

## SEASONAL COCKTAILS

14

### Graze Sangria

Sauvignon Blanc, peach liqueur, *Ramazzotti Rosato*, orange, lemon, seltzer

### Sharpshooter

*Four Roses Yellow Label* bourbon, *Ron Abuelo* rum, *Stateline Coffee* liqueur, *Lustau* sweet vermouth, *Angostura* bitters, homemade vanilla whip cream

### Letterman

*Altos* tequila blanco, *Chinola* passionfruit liqueur, *Aperol*, lemon, Thai chili infused *Wheatly* vodka

### Quaranta

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

## NON-ALCOHOLIC BEVERAGES

7

### Seasonal House Lemonade

*add vodka, gin, 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

# GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER