

GRAZE

LUNCH

Wisconsin Cheese Board 19

selection of three cheeses, rhubarb plum jam, hickory smoked almonds, housemade baguette

Hook's Cheese Curds 10

buttermilk ranch

Chopped Salad 16

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

Black Kale Caesar Salad 13

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

Roasted Beets 15

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

Hummus & Flatbread 13

housemade warm flatbread, *Snug Haven Farm* carrots, skhug

Chiocciole alla vodka 23

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

LaClare Chèvre Cavatelli 23

Pecorino Romano, lemon, pine nuts, pesto

Dumpling Soup 15

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

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

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

BLT 17

Snug Haven Farm Early Girl tomatoes, applewood smoked bacon, Bibb lettuce, basil aioli, house made toasted honey whole wheat
❖Side Choice: Fries | Mixed Greens

❖ 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

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

Iberian Spritz

Market strawberry infused *Wheatly* vodka, *Cappelletti* aperitivo, rosé cava

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

