

GRAZE

SMALL PLATES

Bread and Spread 14 (AF, NE, GF, P)

Hook's 4yr white cheddar pimento cheese, jalepeños, pickled heirloom tomatoes, garlic milk bread

❖ Extra Milk Bread +5

Wisconsin Cheese Board* 19 (AF, NE, GF, P, Veg)

selection of three artisan cheeses, seasonal jam, hickory smoked almonds, housemade baguette

❖ Extra Baguette +3

Hook's Cheese Curds 10 (NE, P, Veg)

buttermilk ranch

Korean Fried Chicken 19 (NE, DF)

honey garlic gochujang glaze, pickled radish, perilla-parmesan ranch

Bures Berry Patch Delicata Squash 15 (AF, DE, NE, GF, P, Veg, Vn)

spiced autumn frost squash purée, *Ela Orchard* pears, salsa macha, cotija

Roasted Beets 16 (AF, DE, NE, GF, P, Veg, Vn)

Dream Farm chèvre, market green and yellow beans, pickled *Live Jewelry Farm* strawberries, spicy yuzu vinaigrette, roasted macadamia nuts

Black Kale Caesar Salad 14 | grilled chicken +11 (AF, NE, GF, Veg)

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

Seven Seeds Organic Pork Belly 20 (AF, DE, NE)

Ela orchard honey crisp apple, shaved fennel, dijionaise, apple cider reduction

MEAT / FISH / PASTA

Dolsot Bibimbap | 7 *Seeds Farm* Organic Pork Bulgogi 25 | Spicy Tofu 19

crispy fried rice, spinach muchim, market vegetables, kimchi, spicy gochujang sauce, sunny side up egg*

❖ served in a hot stone bowl (AF, DE, NE, GF, P, Veg, Vn)

Graze Burger* 27 (AF, DE, NE, GF)

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

Roasted Beet and Mushroom Burger 20 (AF, NE, GF, P, Veg)

Capri feta, herbed greek yogurt, cucumbers, tomato, arugula, on a seeded brioche bun

❖ Side Choice: Fries | Mixed Greens

Arctic Char 38 (AF, NE, GF, P)

coconut milk dal, rock shrimp, *Black Earth Valley* spinach, *Rooted Farm* garleeks

Son of a Beach Beef Steak Frites 42 (AF, DE, NE)

SarVecchio-garlic frites, au poirve cream sauce

House Made Strozzapreti 25 (AF, NE, Veg)

sweet Italian sausage, *Savory Accents* Jimmy Nardello peppers, eggplant, SarVecchio, pine nuts, balsamic glaze

Chioccioline alla Vodka 25 (NE, P, Veg)

whipped ricotta, basil pesto, pecorino romano

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

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER