

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 strawberry 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

Leroux Produce Cauliflower Tahini 15

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

Gnocchi alla Romana 18

Indian Farm oyster mushrooms, rock shrimp, white wine cream sauce, hot sauce gastrique

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*

Ela Orchard Pears 16

whipped ricotta, pistachios, mortadella, SarVecchio frico, hot honey

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

Spanish Style Seafood Stew 26

Mussels, clams, calamari, shrimp, chorizo, manzanilla olives, heirloom tomatoes, fennel, spicy tomato broth, garlic baguette

Grilled *Son of a Beach Farm's* Sirloin Steak* 40

Valor Acres brussel sprouts, potato purée, bacon, balsamic glaze, beauty heart radish compound butter

LaClare Chèvre Cavatelli 24

Squashington Farm koginut squash, apples, pecans, dried cherries, sage brown butter, cider reduction

Chioccioline alla Vodka 24

spicy pork sausage, SarVecchio, spicy vodka cream sauce

Seven Seeds Organic Pork Belly 25

Ube purée, parsnip butter, pickled peppers, spiced peanuts, *Morren Orchard* concord grape mostarda

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

Peanut Butter Cheesecake 11

milk chocolate ganache, concord grape sauce, peanut brittle, whipped cream

Caramel Blondie Sundae 11

spiced *ela orchard* apple compote, vanilla bean ice cream, bourbon caramel sauce, streusel

**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
Leroux Fresh Produce | Fond du Lac
Sassy Cow Creamery | Columbus
Alsums Sweet Corn | Randolph
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
LaClare Creamery | Malone
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Warm Belly Farm | Fort Atkinson
Barnard Farms | Sturgeon Bay

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER
PASTRY CHEF ❖ KRISTINE MILLER