

GRAZE

LUNCH

Wisconsin Cheese Board 19

selection of three cheeses, housemade 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 14

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

Roasted Beets 16

Ela Orchard apples, cardamom-honey carrots, arugula, walnuts, Greek yogurt, pepita chutney

Hummus & Flatbread 14

Snug Haven Farm carrots, skhug, warm flatbread

Chiocciolate alla vodka 25

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

LaClare Chèvre Cavatelli 25

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

Dumpling Soup 15

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

Indian Farm Mushroom Soup 6 | 12

SarVecchio, truffle crema, and crispy potatoes

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
crispy fried rice, spinach muchim, market vegetables, kimchi, spicy gochujang sauce, sunny side up egg*

❖ served in a hot stone bowl

Fried Onion Double Smash Burger* 20

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 18

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

Baked Alpinage Raclette 19

smoked ham, *Ela Orchard* apple-onion relish, parsley, dill dijonnase served on a toasted baguette

❖ Side Choice: Fries | Mixed Greens

DESSERTS

Chocolate Chip Cookies & Milk 11

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

Pumpkin Tiramisu 11

Valor Acres raspberry sauce, candied pecans

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

MOCKTAILS

The Grape Escape 8

grape & Sumac syrup, lime, ginger beer

Hidden Clues 7

blackberry shrub, tonic soda

Spooky Season 8

Ela Orchard Apple Cider, burnt sugar, condensed milk, lemon

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | iced 16oz

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

Seasonal House Lemonade 7

add gin, vodka, tequila

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

