

GRAZE

DINNER GLUTEN FREE

SMALL PLATES

Bread and Spread 14

housemade gluten free bread, feta, roma tomato confit, capers, and kalamata olives

Wisconsin Cheese Board* 19

selection of three cheeses, blueberry & cranberry jam, hickory smoked almonds, housemade gluten free bread

Roasted Beets 16

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

Black Kale Caesar Salad 14 | grilled chicken* +11 soft boiled egg, SarVecchio, Caesar vinaigrette*

Baked *Alpinage* Mount Raclette 18

Butter Mountain potatoes, roasted pearl onions, cornichons, leek fondue

ENTREES

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
steamed rice, spinach muchim, market vegetables, kimchi*, sunny side up egg*
❖ served in a sizzling hot stone bowl

Graze Burger* 27

brisket, short rib, and bacon patty, caramelized onion-Cabernet jus, Swiss compound butter, garlic aioli*, housemade gluten free bun
❖ Side Choice: Fries (gluten sensitive) | Mixed Greens

Grilled *Son of a Beach Farm's* Sirloin Steak* 42

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

Icelandic Cod 36

unbreaded black cod, fingerling potatoes, baby bok choy, citrus-yuzu kosho relish, cilantro oil, beurre blanc

DESSERTS

Chocolate Chip Cookies & Milk 11

four housemade gluten free 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

DINNER VEGETARIAN MENU

SMALL PLATES

Wisconsin Cheese Board* 19

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

Hook's Cheese Curds 10

buttermilk ranch

Baked *Alpinage* Mount Raclette 18

Butter Mountain potatoes, roasted pearl onions, cornichons, leek fondue

Gnocchi alla Romana 18

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

Roasted Beets 16

Ela Orchard apples, cardamom-honey carrots, arugula,
walnuts, Greek yogurt, pepita chutney
(can be made vegan without Greek yogurt)

Black Kale Caesar Salad 14 | grilled chicken +11

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

Bread & Spread 14

housemade garlic milk bread, feta, roma tomato confit, capers, and kalamata olives
(can be made vegan without feta)

ENTREES

Dolsot Bibimbap 21

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

❖ served in a hot stone bowl

(can be made vegan without protein & egg)

LaClare Chèvre Cavatelli 25

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

Chiocciole alla Vodka 25

SarVecchio, spicy vodka cream sauce
(can be made vegan without cheese, butter, & cream)

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GRAZE

BRUNCH GLUTEN FREE

Breakfast Sandwich 18

fried mortadella, egg, fresh mozzarella,
arugula, tomato, calabrian chili aioli, gluten free bun
❖ **Side Choice:** Fries (*gluten sensitive*) | Mixed Greens

Tortilla Española 15

potato, onions, marcona almonds, mixed greens,
roasted bell pepper vinaigrette

Greek Yogurt Parfait 10

strawberries, pistachio crumble, Greek yogurt*

Black Kale Caesar 14

soft boiled egg, SarVecchio, Caesar vinaigrette

Wisconsin Cheese Board 19

three seasonal cheeses, blueberry & cranberry jam,
hickory smoked almonds, gluten free baguette

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
steamed rice, spinach muchim, market vegetables,
kimchi, sunny side up egg, Sichuan chili oil
❖ *served in a sizzling hot stone bowl*

Fried Onion Double Smash Burger* 20

two *Son of a Beach Farm* beef patties, b&b pickles,
shaved fried onion, shaved iceberg lettuce,
burger sauce, American cheese, gluten free bun
❖ **Side Choice:** Fries | Mixed Greens

Two Eggs Any Style 15

served with gluten free bread
Choice of: meat (*bacon or sausage*) & eggs

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GRAZE

BRUNCH VEGETARIAN MENU

Eggs Benedict* 15

sourdough English muffin,
hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 18

egg*, fresh mozzarella,
arugula, tomato, calabrian chili aioli,
brioche bun

❖ **Side Choice:** Fries | Mixed Greens

Smoked Salmon Lox 17

housemade everything spiced pretzel, cream
cheese, scallions, pickled shallots,
capers, mixed greens
(vegetarian without Salmon)

Nutella Pancakes 13

toasted hazelnuts, raspberry coulis, whipped
cream

Tortilla Española 15 | *unmodifiable*

eggs, potato, onions, marcona almonds,
mixed greens, roasted bell pepper
vinaigrette

Loaded Hashbrown 17

two eggs*, pico de gallo,
green chili hollandaise, queso fresco

Greek Yogurt Parfait 10

raspberry, pistachio crumble,
raspberry coulis, Greek yogurt,
housemade coconut & oat granola

Black Kale Caesar 14

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

Wisconsin Cheese Board 19

three seasonal cheeses, strawberry
raspberry jam, hickory smoked
almonds, housemade baguette

Dolsot Bibimbap 21

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

❖ *served in a hot stone bowl*

(can be made vegan without protein & egg)

Two Eggs Any Style* 15

served with fried hashbrown
Choice of: bread, eggs

❖ BRUNCH SIDES ❖

Hook's Cheese Curds 10

buttermilk ranch*

Milk Bread Cinnamon Roll 7

cinnamon sugar, sweetened cream
cheese

Fried Hashbrown (1) 4

One Egg* 2 | *Fried, Scrambled, or
Poached*

Milk Bread Toast 3

English Muffin 3 |

Gluten Free Bread 4

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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