

# 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, donut peach 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

### Thai Style Kohlrabi Salad 15

sea scallops, cherry tomatoes, long beans, carrots, peanuts, spicy tamarind vinaigrette

### Wild Rock Shrimp Aguachile\* 18

mini cucumber, avocado, red onion, citrus, serrano chilies, tostaditas

### Maine Lobster Arancini 18

spicy vodka sauce, herb salad

### House Made Stracciatella 17

shaved mortadella, pistachios, pickled carrots, Calabrian chili, honey, croutons

### Roasted Beets 15

*Dream farm* chèvre fondue, Magic Coffee-bacon jam, arugula, potato chips, balsamic glaze

### Black Kale Caesar Salad 13 | grilled chicken\* +10

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

## 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

### Halibut Filet\* 34

Tetsukabuto squash, lacinato kale, roasted garlic confit,  
Iberian chorizo, romesco sauce

### Picanha Bourguignon\* 36

mashed potatoes, roasted carrots, mushrooms, turnips,  
bacon lardons, pearl onions, red wine jus

### Grilled Willow Creek Farm Pork Chops\* 38

roasted sweet potatoes, Brussels sprouts, savoy cabbage,  
celeriac-fennel slaw, honey mustard sauce

### *LaClare* Chèvre Cavatelli 23

Pecorino Romano, lemon, pine nuts, pesto

### Chiocciole alla Vodka 23

spicy pork sausage, SarVecchio, spicy vodka cream sauce

## DESSERTS

### Chocolate Chip Cookies & Milk 11

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

### Basque Cake 13

*Wetherby* cranberry compote, sour cream ice cream

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

## SEASONAL COCKTAILS

14

### Shelby Bottoms

*Four Roses Yellow Label* bourbon, *Barrow's* ginger liqueur, *Gentle Breeze* honey,  
*One Barrel Gentry's* dry cider, Japanese chili & lime bitters

### Clermont

*Nosotros* tequila blanco, *Tattersall* creme de flora, grapefruit, lime, cinnamon, clove

### Letterman

*Altos* tequila blanco, *Chinola* passionfruit liqueur, *Aperol*, lemon, Thai chili infused  
*Wheatly* vodka

### Quaranta

*Plantation 3 Star* white rum, *Barrow's Intense* ginger liqueur,  
Yobo Kish hibiscus liqueur, orgeat, lime

## NON-ALCOHOLIC BEVERAGES

7

### Seasonal House Lemonade

*add vodka, gin, 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

# GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER