

# GRAZE

## SMALLS

### Bread and Spread 12

milk bread, garlic butter, whipped *Murphys Farm* cottage cheese, herb chimmichurri

### Wisconsin Cheese Board 17

selection of three cheeses, house made jam, smoked almonds, baguette

### Hook's Cheese Curds 9

buttermilk ranch

### Korean Fried Chicken 18

honey garlic gochujang glaze, pickled radish, wasabi furikake ranch

### Huevos Rotos 17

olive oil fried potatoes, eggs, shaved Jamón ibérico

### Pork Belly "Carnitas" Tostada 18

mezcal-rhubarb purée, iceberg lettuce, queso fresco, rhubarb pico de gallo, chipotle crema

### Roasted Beets 12 | grilled chicken +10

*Dreamfarm* chèvre, *Warm Belly Farms* strawberry, smoked almonds, arugula, black garlic vinaigrette

### Smashed Persian Cucumbers 11

Greek yogurt, sichuan chili oil, herb salad, buckwheat

### Green Barn Farm Asparagus 14

French-style feta, pistachios, baharat vinaigrette, ramp oil

### Black Kale Caesar 12 | grilled chicken +10

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

### Gambas al Ajillo 15

wild gulf shrimp, garlic-chili oil, sherry vinegar, baguette

## MEAT / FISH / PASTA

### Korean Bibimbap | Beef Bulgogi 21 or Spicy Tofu 18

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

### Graze Burger\* 25

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

### Nashville Hot Halibut Cheeks 27

southern style potato salad, spring vegetables, sorrel tartar sauce

### Grilled *Fischer Family Farm* Bavette Steak 36

grilled gem lettuce, *Hook's* Blue Paradise, bacon, asparagus-ramp relish, house made steak sauce glaze

### *Dreamfarm* Chèvre Gnudi 21

lemon, pecorino, "cacio e pepe"

### Chioccioline alla Vodka 22

spicy pork sausage, sarvecchio, spicy vodka cream

## DESSERTS

### Chocolate Chip Cookies & Milk 10

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

### Basque Cake 12

*Barnard Farms* cherry compote, sour cream ice cream

### Meringue Torte 10

lemon curd, vanilla bean ice cream, *Warm Belly Farms* strawberry sauce

### Banana Pudding 10

house made nilla wafers, salted caramel sauce

*\*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

### Starry Night 14

*Absolut* vodka, *Italicus*, *Heirloom Genepy*, *Peychaud's* bitters, lemon, mint

### Bitter Truth 13

*Beefeater* gin, *Cynar*, juniper pink peppercorn, lime

### La Piña 15

*Altos* Blanco Tequila, *Ancho Reyes* chili liqueur, seasonal tepache, cinnamon, clove

### Pisco Sour 14

*Contol C* pisco, *Ancho Reyes* chili liqueur, bitters, lime, vegan egg white

## DRAFT HOUSE WINE

### Zardetto Prosecco Brut 10

Prosecco, Italy NV

### P'tit Loup Muscadet 10 • 40

Chasselorr, France 2020

### Au Bon Climat Pinot Noir 10 • 40

Santa Barbara, CA 2021

## NON-ALCOHOLIC BEVERAGES

### Seasonal House Lemonade 7

*add gin or vodka*

### Unhinged 6

hibiscus, blackpepper, cardamom, lemon, luxardo maraschino cherry, ginger beer

### Magic Coffee | iced 16oz 6

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

# GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER