

GRAZE

LUNCH

Wisconsin Cheese Board 19

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

Hook's Cheese Curds 10

buttermilk ranch

Dumpling Soup 15

pork dumplings, napa cabbage, chili crisp, duck fat, double chicken stock

Chopped Salad 16 | grilled chicken +10

iceberg lettuce, gulf shrimp, bacon, avocado, cherry tomato, cucumber, red wine vinaigrette

Roasted Beets 13

green goddess Greek yogurt, ancho-chocolate crumble, hazelnuts

Black Kale Caesar Salad 13 | grilled chicken +10

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

Hummus & Flatbread 13

crudite vegetables, pickled vegetables, skhug, warm flatbread

Chiocciole alla vodka 23

spicy pork sausage, SarVecchio, spicy vodka cream sauce

LeClare Chèvre Gnudi 22

lemon, pecorino, "cacio e pepe"

Korean Bibimbap | Beef Bulgogi 22 or Spicy Tofu 19

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

Fried Onion Double Smash Burger* 19

two 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 17

beet & walnut patty, cucumber, red onion, feta cheese, lemon Greek yogurt* oregano vinaigrette, arugula, brioche bun

❖ Side Choice: Fries | Mixed Greens

Japanese Egg Salad Sandwich 16

grilled milk bread
pickled radish & kimchi served on the side

❖ Side Choice: Fries | Mixed Greens

Birria Grilled Cheese Sandwich 19

chili braised *Son of a Beach* beef, mozzarella cheese, pickled onions, housemade rye bread

served with consommé broth, and spicy chili de arbol salsa

❖ DESSERT ❖

Chocolate Chip Cookies & Milk 11

four 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

BEVERAGES

SEASONAL COCKTAILS

Spice Run 14

Plantation 5yr rum, Averna amaro, chai, Morren Orchard apple cider, lemon

Midnight Grove 14

Hendrick's gin, creme de violette, Heirloom creme de flora, lemon

Rough Patch 14

Bombay Sapphire Gin, coconut washed Rubin's bitter grapefruit liqueur, Campari, lemon, lime

Autumn Sour 13

Dancing Goat brandy, Barrow's intense ginger liqueur, Angostura bitters, lemon, vegan egg wash, nutmeg

DRAFT HOUSE WINE

Zardetto Prosecco Brut 10

Presecco, Italy NV

P'tit Loup Muscadet 10 • 40

Chasselorr, France 2020

Troublemaker Red Blend 10•40

Central Coast, CA

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

