

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, rhubarb plum 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

Stack Farm Rabbit Terrine 16

frisée, pickled carrots, breakfast radishes, dijonnaise, truffle jus

Grilled *Green Barn Farm* Broccoli 15

whipped ricotta, crispy Spanish chorizo, Door County black cherry chimichurri

Sugar Snap Pea Tlayuda 17

quesillo, mint, crema, serrano chilies, pepitas, salsa cruda, avocado

Roasted Beets 15

market green and yellow wax bean salad, white jasmine tandoori gouda, toasted pecans, brown butter-buttermilk vinaigrette

Black Kale Caesar Salad 13 | grilled chicken +10

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

Cauliflower Tater Tots 18

Green Barn farm pickled cauliflower, haricot verts, soppressata, sarvecchio-black truffle aioli, califlower puree

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

Steamed Prince Edward Island Mussels 24

Singing Fawn sungold tomatoes, green and yellow summer squash, Beauregarde snow peas, spicy green curry coconut broth, garlic baguette

Son of a Beach Farm Bavette Steak* 40

new potatoes, oyster mushrooms, spring onions, asparagus, bearnaise sauce

7 Seeds Organic Pork Belly 32

fried zucchini, spring onion and heirloom tomato salad, spicy coconut vinegar, chicharron, crispy garlic rice

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

Door County cherry compote, sour cream ice cream

Pavlova 11

Valor Acres raspberry sauce, vanilla bean ice cream, lemon curd, *Lutz Family Farm* blueberries

Ice Cream Sandwich 11

chocolate meringue cake, caramel ice cream, brûléed marshmallow, graham crumbs

**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

Graze Sangria

Sauvignon Blanc, peach liqueur, orange, lemon, seltzer

Sharpshooter

Four Roses Yellow Label bourbon, *Ron Abuelo* rum, *Stateline Coffee* liqueur, *Lustau* sweet vermouth, *Angostura* bitters, homemade vanilla whip cream

Letterman

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

Quaranta

Planteray 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