

GRAZE

BRUNCH

❖ STARTERS ❖

Wisconsin Cheese Board 19

three artisan cheeses, seasonal jam,
hickory smoked almonds, housemade baguette

Bacon, Egg & Cheese Egg Rolls (2)* 12

scrambled egg, American cheese, *Nueske's* bacon,
spicy aioli

Greek Yogurt Parfait 10

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

Black Kale Caesar 14 | grilled chicken +11

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

Hook's Cheese Curds 10

buttermilk ranch*

❖ SIDES ❖

Fried Hashbrown (1) 4**House Cut French Fries 6****Sausage Links or *Nueske's* Bacon 5****One Egg* 3 | *Fried, Scrambled, or Poached*****Milk Bread Toast 3 | Rye Toast 3****English Muffin 3 | Gluten Free Bread 4**

❖ SWEETS ❖

Milk Bread Cinnamon Roll 8

cinnamon sugar, sweetened cream cheese

Chocolate Chip Cookies & Milk 11

Four cookies, *Sassy Cow* milk

Substitute Gluten Free Cookies

❖ ENTREES ❖

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 19
crispy fried rice, spinach muchim, market vegetables,
spicy gochujang sauce, kimchi, sunny side up egg*
❖ *served in a sizzling hot stone bowl*

Fried Onion Double Smash Burger* 20

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

Korean Fried Chicken And Waffle 22

honey garlic gochujang glaze, whipped honey butter

Breakfast Tacos 17

7 Seeds Farm pork sausage, potatoes, scrambled eggs,
queso fresco, salsa verde, corn tortillas, lime; 3 tacos

Eggs Benedict* 18

sourdough English muffin, *Seven Seeds Farm* ham,
hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 19

fried mortadella, egg*, fresh mozzarella,
arugula, tomato, calabrian chili aioli, duck fat bun
❖ **Side Choice:** Fries | Mixed Greens

Lemon Berry Pancakes 15

Meyer lemon curd, macerated fruit, candied almonds

Tortilla Española 15

eggs, potato, & onions baked together; marcona almonds,
mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 22

two sunny side up eggs*, housemade chorizo, pico de gallo,
Nueske's bacon, green chili hollandaise, queso fresco

Dumpling Soup 17

Seven Seeds Farm pork dumplings, napa cabbage,
chili oil, chicken broth

Two Eggs Any Style* 16

served with a fried hashbrown
choice of meat and toast

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

COCKTAILS

Bloody Mary 14

Wheatley vodka, brown sugar, black pepper, pickle juice, sriracha, horseradish
❖ **Deluxe +4** | add house-infused dill vodka & bourbon maple candied bacon

Graze Really Magic 14

Graze Magic Coffee, *Planteray* 5 Year Barbados dark rum, *Disaronno* amaretto liqueur

Buenos Brunch 13

Cimarron tequila blanco, passion fruit liqueur, lemon, honey, ancho reyes, orange bitters

Cold Fashioned 14

Four Roses bourbon, *Stateline* coffee liqueur, cold brew, angostura bitters

Berry Brunch Spritz 13

housemade cranberry purée, lemon, cava, soda

Mimosa 12 | Select One Flavor

CLASSIC | APPLE CIDER | CRANBERRY | PASSION FRUIT +2 | HOUSE LEMONADE +2

Mimosa Flight 20 | 3oz Serving of Three

CLASSIC | APPLE CIDER | CRANBERRY | PASSION FRUIT +2 | HOUSE LEMONADE +2

MOCKTAILS

Midwest Mule 10

housemade fruit purée, lime, sugar, ginger beer
LIME | POM-HIBISCUS | CRANBERRY

Sinless Orchard 10

Ela Orchard apple cider, cranberry-rosemary, cinnamon, lemon

Mojito Mocker 10

housemade seasonal lemonade, lime, agave, mint, soda

The Pearfect Break 10

Rishi black tea, pear shrub, lemon, honey, soda

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | Iced 16oz

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

Seasonal House Lemonade 8

add gin, vodka, tequila

