GRAZE

DINNER

❖ Starters ❖

Wisconsin Cheese Board* 19 (GF, Veg)
selection of three artisan cheeses, seasonal jam, hickory smoked almonds, housemade baguette
❖Extra Baguette **+3**

***Hook's* Fried Cheese Curds 10** (Veg)
buttermilk ranch*

Korean Fried Chicken 19 (DF)
honey garlic gochujang glaze, pickled radish, perilla-parmesan ranch

Black Kale Caesar Salad 14 (GF, Veg)
garlic bread crumbs, soft boiled egg*, SarVecchio, Caesar vinaigrette*
❖Add Grilled Chicken **+12**

Roasted Beets 16 (DF, GF, Veg, Vn)
brûléed figs, *Dream Farm* chèvre, *Gentle Breeze* hot honey, crispy prosciutto, arugula, orange vinaigrette

Graze Mac & Cheese 18 (Veg)
Hook's 5 Yr Cheddar, *Widmer's* brick cheese, Korean barbeque, kimchi, *Pecatonica* smoked kielbasa, crispy shallot, scallions

Bread and Spread 14 (GF, DF, Veg, Vn)
Savana Institute honeynut squash tahini, spicy salsa macha, garlic butter
❖Extra Garlic Milk Bread **+5**

❖ Entrees ❖

***Fox Heritage Farms* Sirloin* 46** (DF, GF)
five spice au poive, confit fingerling potatoes, bok choy, chili crisp, char sui, scallions

Bang Island Mussels 32 (GF)
Lovefood Farms red carmen peppers, fennel, crushed red pepper, white wine, cream, garlic, olive oil, *7 Seeds Organic* italian sausage, baguette
❖Extra Baguette **+3**

***Willow Creek* Bone-In Pork Chop* 42** (GF, DF)
sweet and sour cabbage, *Ela Orchard* apple bacon compote, rosti, sour cream

Dolsot Bibimbap (DF, GF, Veg,Vn)
Seven Seeds Farm Pork Bulgogi **25** | Spicy Tofu **21**
crispy fried rice, spinach muchim, market vegetables, kimchi, spicy gochujang sauce, sunny side up egg*
❖ *served in a hot stone bowl*

Ricotta Cavatelli 25 (Veg)
brown butter, *Olden Organics* Delicata Squash, *Ela Orchard* honeycrisp apples, *Crossroad Community Farms* brussel sprouts, Sarvecchio, pistachio, balsamic
❖Add Grilled Chicken **+12**

Chiocciole 26 (DF, Veg)
spicy marinara, *Seven Seeds* and *Son of a Beach Farms* meatballs, ricotta, basil, Sarvecchio

Graze Burger* 27 (DF, GF)
three-meat patty*: brisket, short rib, and bacon; caramelized onion-Cabernet jus, garlic aioli* Swiss compound butter, sesame duck fat bun
❖ **Side Choice:** Fries | Mixed Greens

Roasted Beet and Mushroom Burger 20 (Veg)
Capri feta, herbed greek yogurt, cucumbers, tomato, arugula, seeded brioche bun
❖ **Side Choice:** Fries | Mixed Greens

Denotes dietary modifications available

Executive Chef Tory Miller ❖ Chef De Cuisine Ryan getka
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

Our Local Pastures

Hooks Cheese | Mineral Point
Olden Organics | Ripon
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
Cross Roads Community Farm | Cross Plains
Roots Down Farm | Milton
Green Barn Farm | Ripon
Son of a Beach Family Farm | Monroe
Seven Seeds Farm | Spring Green
Wonka's Harvest | Hollandale
Marieke Gouda | Thorp
LaClare Creamery | Malone
Steadfast Acres | *Lone Rock*
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Squashington Farm | Mt. Horeb
Valor Acres | Rio
Don's Produce | Arena
Willow Creek Farm | Loganville
Ela Orchard | Rochester
Vammeej Yang & King Lue | Waunakee
Barnard Orchard |Sturgeon Bay
Gentle Breeze Honey | Mt. Horeb
Harmony Valley Farm | *Viroqua*
Blakesville Creamery | Port Washington
Alsums Farms & Produce | Randolph
Vitruvian Farms | McFarland
Dreamfarm | Cross Plains
Murphy's Farm | Soldiers Grove
Little Heathens Farm | Cottage Grove
Kissed by the Sun |Spring Green
Sue Vang Farm | Madison
Uplands Cheese | Dodgeville
Sitka Seafood | Madison
Love Food Farm | Stoughton
Marquardts Maple | Wittenberg
Vindictor Farms | Viola
Ecotone Farms | Mt. Horeb