

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

King Salmon Kinilaw* 22

Ataulfo mango, cherry tomatoes, Thai chile, crispy lumpia, coconut milk

Stack Farm Rabbit Terrine 16

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

Market Asparagus Vol Au Vent 17

puff pastry, vermouth-leek cream, hazelnut gremolata

Sugar Snap Pea Tlayuda 17

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

Roasted Beets 15

Dream farm chèvre fondue, Magic Coffee-bacon jam, arugula, potato chips, balsamic glaze

Black Kale Caesar Salad 13 | grilled chicken +10

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

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

Spice Crusted Wild Alaskan Halibut 38

pearl couscous, sweet stem broccoli, garam masala strawberries,
schug, Greek yogurt

Son of a Beach Farm Hanger Steak* 40

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

Rhubarb BBQ Glazed Pork Belly* 32

Hook's cheddar grits, fried green tomatoes, fried pickles, collard greens,
bacon, red pepper flakes, serrano chili honey, rhubarb buttermilk ranch

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

Wetherby cranberry compote, sour cream ice cream

Rhubarb Crisp 11

brown sugar streusel, caramel ice cream

Fudge Cake 11

strawberry sauce, salted pecans, banana ice cream

**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

International Traveler

Tanqueray Rangpur Lime gin, *L.N. Mattei Quinouina* wine aperitif, *Ramazotti*, *Tattersall* creme de fleur

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

Plantation 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