

# GRAZE

## LUNCH

### Wisconsin Cheese Board 19

selection of three cheeses, mixed berry jam, hickory smoked almonds, housemade baguette

### Hook's Cheese Curds 10

buttermilk ranch

### Chopped Salad 16

iceberg lettuce, rock shrimp, *Neuske's* bacon, avocado, cherry tomato, cucumber, red wine vinaigrette

### Black Kale Caesar Salad 13

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

### Roasted Beets 15

market green and yellow wax bean salad, *White Jasmine* tandoori gouda, toasted pecans, brown butter-buttermilk vinaigrette

### Hummus & Flatbread 13

*Snug Haven Farm* carrots, skhug, warm flatbread

### Chioccioline alla vodka 24

*Seven Seeds Farm* spicy pork sausage, SarVecchio, spicy vodka cream sauce

### LaClare Chèvre Cavatelli 24

*Squashington Farm* koginut squash, apples, pecans, dried cherries, sage brown butter, cider reduction

### Dumpling Soup 15

*Seven Seeds Farm* pork dumplings, napa cabbage, chili oil, duck fat, chicken stock

### 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 hot stone bowl

### Fried Onion Double Smash Burger\* 19

*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, arugula, oregano vinaigrette, feta cheese, lemon herb Greek yogurt housemade brioche bun  
❖ Side Choice: Fries | Mixed Greens

### Japanese Egg Salad Sandwich\* 16

toasted housemade milk bread, pickled *Roots Down Community Farm* radish & kimchi on side  
❖ Side Choice: Fries | Mixed Greens

## ❖ DESSERT ❖

### Chocolate Chip Cookies & Milk 11

four cookies, *Sassy Cow* milk ❖ allow 10 minutes to bake

### Peanut Butter Cheesecake 11

milk chocolate ganache, concord grape sauce, peanut brittle, whipped cream

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

## MOCKTAILS

### **The Grape Escape 8**

grape & Sumac syrup, lime, ginger beer

### **Hidden Clues 7**

blackberry shrub, tonic soda

### **Spooky Season 7**

*Ela Orchard* Apple Cider, burnt sugar, condensed milk, lemon

## NON-ALCOHOLIC BEVERAGES

### **Magic Coffee 7 | iced 16oz**

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

### **Seasonal House Lemonade 7**

*add gin, vodka, tequila*

## OUR LOCAL PASTURES

*Hooks Cheese | Mineral Point*

*Leroux Fresh Produce | Fond du Lac*

*Sassy Cow Creamery | Columbus*

*Alsums Sweet Corn | Randolph*

*Young Earth Farm | Randolph*

*White Jasmine Cheese | Madison*

*ChaVang Produce | Mauston*

*Roots Down Farm | Milton*

*Green Barn Farm | Ripon*

*Son of a Beach Family Farm | Monroe*

*Seven Seeds Farm | Spring Green*

*Wonka's Harvest | Hollandale*

*LaClare Creamery | Malone*

*Snug Haven Farm | Belleville*

*Flyte Family Farm | Coloma*

*Warm Belly Farm | Fort Atkinson*

*Barnard Farms | Sturgeon Bay*

