

GRAZE

SMALL PLATES

Bread and Spread 14 (GF, Veg)

Black Earth Valley spinach dip, *Capri* feta, Argumato lemon oil, fried potato, garlic milk bread

❖ Extra Milk Bread +5

Wisconsin Cheese Board* 19 (GF, Veg)

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

❖ Extra Baguette +3

Hook's Cheese Curds 10 (Veg)

buttermilk ranch

Korean Fried Chicken 19 (DF)

honey garlic gochujang glaze, pickled radish, perilla-parmesan ranch

Bures Berry Patch Delicata Squash 15 (DF, GF, Veg, Vn)

spiced autumn frost squash purée, *Ela Orchard* pears, salsa macha, cotija, brussel sprouts

Roasted Beets 16 (DF, GF, Veg, Vn)

Dream Farm chèvre, market green and yellow beans, pickled *Live Jewelry Farm* strawberries, spicy yuzu vinaigrette, roasted macadamia nuts

Black Kale Caesar Salad 14 (GF, Veg)

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

❖ Add Grilled Chicken +11

Seven Seeds Organic Pork Belly 20 (DF)

Ela orchard honey crisp apple, shaved fennel, dijionaise, apple cider reduction

Shrimp Cocktail Verde 20 (DF)

Pahua Vang Farm chayote guacamole falso, celtuce, radish, jalapeño, tortilla chips

MEAT / FISH / PASTA

Dolsot Bibimbap | 7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 19

crispy fried rice, spinach muchim, market vegetables, kimchi, spicy gochujang sauce, sunny side up egg*

❖ served in a hot stone bowl (DF, GF, Veg, Vn)

Graze Burger* 27 (DF, GF)

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

Roasted Beet and Mushroom Burger 20 (Veg)

Capri feta, herbed greek yogurt, cucumbers, tomato, arugula, on a seeded brioche bun

❖ Side Choice: Fries | Mixed Greens

Arctic Char 38 (GF)

coconut milk dal, rock shrimp, *Black Earth Valley* spinach, *Rooted Farm* garleeks

Son of a Beach Beef Steak Frites 42 (DF)

SarVecchio-garlic frites, au poirve cream sauce

House Made Strozzapreti 25 (Veg)

Seven Seeds organic guanciale, oyster mushrooms, Tuscan black kale, pecorino, black pepper, egg yolk

Chioccioline alla Vodka 25 (Veg)

whipped ricotta, basil pesto, pecorino romano

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR LOCAL PASTURES

Hooks Cheese | Mineral Point
Leroux Fresh Produce | Fond du Lac
Sassy Cow Creamery | Columbus
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
Marieke Gouda | Thorp
LaClare Creamery | Malone
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Small Family Farm | La Farse
Squashington Farm | Mt. Horeb
Valor Acres | Rio
Ela Orchard | Rochester
Vammeej Yang & King Lue | Waunakee
Barnard Orchard | Sturgeon Bay
Gentle Breeze Honey | Mt. Horeb
Moren Orchard | Oxfordville
Blakesville Creamery | Port Washington
Westons Antique Apples | New Berlin

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER