

GRAZE

SMALLS

Bread and Spread 12

milk bread, garlic butter, whipped *Murphys Farm* cottage cheese, herb chimmichurri

Wisconsin Cheese Board 17

selection of three cheeses, house made jam, smoked almonds, baguette

Hook's Cheese Curds 9

buttermilk ranch

Korean Fried Chicken 18

honey garlic gochujang glaze, pickled radish, wasabi furikake ranch

Huevos Rotos 17

olive oil fried potatoes, eggs, shaved Jamón ibérico

Pork Belly "Carnitas" Tostada 18

mezcal-rhubarb purée, iceberg lettuce, queso fresco, rhubarb pico de gallo, chipotle crema

Roasted Beets 12 | grilled chicken +10

Dreamfarm chèvre, *Warm Belly Farms* strawberry, smoked almonds, arugula, black garlic vinaigrette

Smashed Persian Cucumbers 11

Greek yogurt, sichuan chili oil, herb salad, buckwheat

Green Barn Farm Asparagus 14

French-style feta, pistachios, baharat vinaigrette, ramp oil

Black Kale Caesar 12 | grilled chicken +10

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

Gambas al Ajillo 15

wild gulf shrimp, garlic-chili oil, sherry vinegar, baguette

MEAT / FISH / PASTA

Korean Bibimbap | Beef Bulgogi 21 or Spicy Tofu 18

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

Graze Burger* 25

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

Nashville Hot Halibut Cheeks 27

southern style potato salad, spring vegetables, sorrel tartar sauce

Grilled *Fischer Family Farm* Bavette Steak 36

grilled gem lettuce, *Hook's* Blue Paradise, bacon, asparagus-ramp relish, house made steak sauce glaze

Dreamfarm Chèvre Gnudi 21

lemon, pecorino, "cacio e pepe"

Chioccioline alla Vodka 22

spicy pork sausage, sarvecchio, spicy vodka cream

DESSERTS

Chocolate Chip Cookies & Milk 10

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

Basque Cake 12

Barnard Farms cherry compote, sour cream ice cream

Lemon Meringue Tartlet 10

vanilla bean ice cream, *Warm Belly Farms* strawberry sauce, Marcona almonds

Banana Pudding 10

house made nilla wafers, salted caramel sauce

**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

Starry Night 14

Absolut vodka, *Italicus*, *Heirloom Genepy*, *Psychaud's* bitters, lemon, mint

Bitter Truth 13

Beefeater gin, *Cynar*, juniper pink peppercorn, lime

La Piña 15

Altos Blanco Tequila, *Ancho Reyes* chili liqueur, seasonal tepache, cinnamon, clove

Pisco Sour 14

Contol C pisco, *Ancho Reyes* chili liqueur, bitters, lime, vegan egg white

DRAFT HOUSE WINE

Dr.Loosen Riesling 10 · 40

Mosel, Germany 2020

Scotto Cabernet Sauvignon 10 · 40

Lodi, CA 2020

NON-ALCOHOLIC BEVERAGES

Seasonal House Lemonade 7

add gin or vodka

Unhinged 6

hibiscus, blackpepper, cardamom, lemon, luxardo maraschino cherry, ginger beer

Magic Coffee | iced 16oz 6

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

GRAZE



EXECUTIVE CHEF ❖ TORY MILLER

PASTRY CHEF ❖ KRISTINE MILLER