

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, donut peach jam, hickory smoked almonds, housemade baguette

Hook's Cheese Curds 10

buttermilk ranch

Korean Fried Chicken 19

honey garlic gochujang glaze, pickled radish, wasabi furikake ranch

Thai Style Kohlrabi Salad 15

sea scallops, cherry tomatoes, long beans, carrots, peanuts, spicy tamarind vinaigrette

Wild Rock Shrimp Aguachile* 18

mini cucumber, avocado, red onion, citrus, serrano chilies, tostaditas

Maine Lobster Arancini 18

spicy vodka sauce, herb salad

House Made Stracciatella 17

shaved mortadella, pistachios, pickled carrots, Calabrian chili, honey, croutons

Roasted Beets 13

green goddess Greek yogurt*, ancho-chocolate crumble, hazelnuts

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

Wild Caught Fluke Filet* 34

Tetsukabuto squash, lacinato kale, roasted garlic confit,
Iberian chorizo, romesco sauce

Top Sirloin Beef Bourguignon* 36

mashed potatoes, roasted carrots, mushrooms, turnips,
bacon lardons, pearl onions, red wine jus

Grilled Willow Creek Farm Pork Chops* 38

roasted sweet potatoes, Brussels sprouts, savoy cabbage,
celeriac-fennel slaw, honey mustard sauce

LaClare Chèvre Gnudi 22

Pecorino Romano, lemon, “cacio e pepe”

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

Milk Chocolate Cheesecake 11

passionfruit sorbet, salted caramel

**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

Shelby Bottoms

Four Roses Yellow Label bourbon, *Barrow's* ginger liqueur, *Gentle Breeze* honey,
One Barrel Gentry's dry cider, Japanese chili & lime bitters

Guernica

bacon fat-washed *Limousin 6 Year* rye, *Yobo Kish* smoked mushroom liqueur,
Apologue celery liqueur, Japanese umami bitters

Clermont

Nosotros tequila blanco, *Heirloom* creme de flora, grapefruit, lime, cinnamon, clove

Levant Bramble

Hendrick's gin, *Vedrenne* creme de framboise, lemon, *Massenez* rosemary cordial

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