

GRAZE

LUNCH

Wisconsin Cheese Board 19

selection of three cheeses, cranberry & seckel pear jam, hickory smoked almonds, housemade baguette

Hook's Cheese Curds 10

buttermilk ranch

Dumpling Soup 15

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

Chopped Salad 16 | grilled chicken +10

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

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

Hummus & Flatbread 13

housemade warm flatbread, *Snug Haven Farm* carrots, pickled *Roots Down Community Farm* radish, skhug

Chiocciole alla vodka 23

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

LaClare Chèvre Gnudi 22

Pecorino Romano, lemon, "cacio e pepe"

Dolsot Bibimbap | Beef Bulgogi 23 | Spicy Tofu 19

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

❖ served in a sizzling hot stone bowl

Fried Onion Double Smash Burger* 19

two *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

Birria Grilled Cheese Sandwich 19

chili braised *Son of a Beach Farm* beef, mozzarella cheese, pickled onions, housemade milk bread, beef consommé broth, spicy chili de árbol salsa

❖ DESSERT ❖

Chocolate Chip Cookies & Milk 11

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

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

BEVERAGES

SEASONAL COCKTAILS

14

Gold Coast

Soho lychee liqueur, jasmine infused *Absolut* vodka, vanilla, lemon

Clermont

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

Ten Spot

State Line Distillery gin, *Aperitivo Cappelletti*, *St. George Absinthe Verte*,
rio star grapefruit, lemon

Yellowjacket

Domeloz honey spirit, rhubarb liqueur, *Vikre* herbal liqueur,
Gentle Breeze honey, lemon, black salt

Intercontinental

West 32 soju, *Dewars* scotch, *Gentle Breeze* honey, lemon
served hot

Mission Fig Manhattan

Whistlepig Piggyback 6 Year rye, mission fig liqueur, *Lustau* sweet vermouth, *Angostura*

Graze Coquito

Mount Gay Eclipse gold rum, coconut milk, cream of coconut,
allspice, nutmeg, ginger, clove, cinnamon, *Ron Zaccapa 23* float

Banana Bread Old Fashioned

45th Parallel bourbon, banane du bresil, *St. Elizabeth* allspice dram, *Angostura*

NON-ALCOHOLIC BEVERAGES

7

Seasonal House Lemonade

add gin, vodka, 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

