

GRAZE

DINNER

❖ STARTERS ❖

Wisconsin Cheese Board* 19 (GF, Veg)
selection of three artisan cheeses, seasonal jam,
hickory smoked almonds, housemade baguette
❖ Extra Baguette +3

Hook's Fried Cheese Curds 10 (Veg)
buttermilk ranch

Bread and Spread 14 (GF)
caramelized onions, crème fraîche,
crispy shallot, chives
❖ Extra Milk Bread +5

Kimchi Cornbread 16
Seven Seeds Farm pork shoulder, *Hook's* 1yr cheddar,
honey butter, pickled jalapeños, gochujang

Little Heathens Farm Asparagus 17 (DF, GF, Veg)
Murphy Farm cottage cheese dunk, Jamón Ibérico,
bread crumbs, radishes, lemon oil

Korean Fried Chicken 19 (DF)
honey garlic gochujang glaze, pickled radish,
perilla-parmesan ranch

Roasted Beets 16 (DF, GF, Veg, Vn)
Dream Farm chèvre, pickled spring onions,
charred spring onion vinaigrette,
Flyte Family Farm cucumbers, pepitas,
Roots Down grilled gem lettuce

Seven Seeds Farm Pork Belly 19
rhubarb barbeque, braised greens,
honey smoked carrots, crispy shallot, radish

Black Kale Caesar Salad 14 (GF, Veg)
garlic bread crumbs, soft boiled egg*, SarVecchio,
Caesar vinaigrette*
❖ Add Grilled Chicken +12

❖ ENTREES ❖

Dolsot Bibimbap (DF, GF, Veg, Vn)
Seven Seeds Farm Pork Bulgogi 25 | Spicy Tofu 21
crispy fried rice, spinach muchim,
market vegetables, kimchi, spicy gochujang sauce,
sunny side up egg*
❖ served in a hot stone bowl

Son of a Beach Farm Al Pastor Steak 42 (DF, GF)
rhubarb pico de gallo, spanish rice, queso fresco,
Vitruvian Farm baby bok choy, chili vinaigrette,
green chili crema

Roasted Beet and Mushroom Burger 20 (Veg)
Capri feta, herbed greek yogurt, cucumbers,
tomato, arugula, seeded brioche bun
❖ Side Choice: Fries | Mixed Greens

Prince Edward Island Mussels 29 (DF, GF)
soffrito, chorizo, manzanilla olive, lemon, baguette

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

Mountain Brown Trout 40 (DF, GF)
new potato, asparagus, carrot, radish, turnip,
herb salad, rye crutons, yuzu buerre blanc

Dream Farm Cavatelli 25 (Veg)
Dream Farm goat cheese, ramp pesto,
poached turnips, lemon, radish,
Vitruvian Farm oyster mushrooms,
Su Vang asparagus, Sarvecchio
❖ Add Grilled Chicken +12

Chioccioline alla Vodka 25 (Veg)
whipped ricotta, basil pesto, pecorino romano

DENOTES DIETARY MODIFICATIONS AVAILABLE

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

OUR LOCAL PASTURES

Hooks Cheese | Mineral Point
Leroux Fresh Produce | Fond du Lac
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
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
Steadfast Acres | Lone Rock
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Squashington Farm | Mt. Horeb
Valor Acres | Rio
Ela Orchard | Rochester
Vammeej Yang & King Lue | Waunakee
Barnard Orchard | Sturgeon Bay
Gentle Breeze Honey | Mt. Horeb
Harmony Valley Farm | Viroqua
Blakesville Creamery | Port Washington
Westons Antique Apples | New Berlin
Vitruvian Farms | McFarland
Dreamfarm | Cross Plains
Murphy's Farm | Soldiers Grove
Little Heathens Farm | Cottage Grove
Sue Vang Farm | Madison
Uplands Cheese | Dodgeville
Sitka Seafood | Madison
Love Food Farm | Stoughton
Marquardts Maple | Wittenberg
Vindictor Farms | Viola

