

GRAZE

SMALL PLATES

Bread and Spread 13

milk bread, whipped ricotta cheese, sun gold cherry tomato pesto, pistachios, calabrian chili oil

Wisconsin Cheese Board* 19

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

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

Sugar Cube Melon* 16

Door County plums, Prosciutto di Parma, SarVecchio frico, hazelnut oil, harissa-Greek yogurt

Roasted Cauliflower 16

red Bartlett pears, ground cherries, sage-brown butter, Widmers aged brick cheese & beer fondue

Market Sweet Corn* 18

chipotle-garlic grilled Gulf shrimp, salsa cruda, grilled spring onions, cilantro criollo, tostaditos

Roasted Beets 13

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

Black Kale Caesar Salad 13 | grilled chicken* +10

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

MEAT / FISH / PASTA

Korean Bibimbap | Beef Bulgogi* 22 or Spicy Tofu 19

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

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 Alaskan King Salmon* 34

heirloom tomatoes, soy sauce braised new potatoes, miso beurre blanc, chili crisp

Fischer Family Farms Bavette Steak* "Alambre" 38

blistered shishitos, spring onions, bacon, melted cheese, salsa borracha

Willow Creek Farm Pork Chop Tonkatsu* 36

Door County peaches, dragon tongue beans, jalepeño, curry vinaigrette, katsu sauce

LeClare Chèvre Gnudi 22

lemon, pecorino, "cacio e pepe"

Chioccioline 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

seasonal fruit compote, sour cream ice cream

Peach Crisp 11

Morren Orchard peaches, pecan streusel, vanilla bean frozen custard

S'more Pie 11

chocolate cream pie, graham cracker crust,
marshmallow meringue, raspberry 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*, *Peychaud's* bitters, lemon, mint

Pink Flamingo 13

Farmers Market strawberry infused *Beefeater* gin,
Soho lychee liqueur, *Supasawa*, lemon

Dill or No Deal 15

Farmers Market cucumber & dill infused *Xicaru* Mezcal,
Vikre herbal liqueur, lemon

Raspberry Gum Drop 13

Farmers Market raspberries, *Bombay Sapphire* Gin, *Bertina* Elderflower liqueur, lime

Peach, Please 15

Door County peaches, *Bushmills* Irish whiskey, passion fruit liqueur,
lemon, Islay scotch spritz

DRAFT HOUSE WINE

Zardetto Prosecco Brut 10

Presecco, Italy NV

P'tit Loup Muscadet 10 · 40

Chasselorr, France 2020

Troublemaker Red Blend 10 · 40

Central Coast, CA

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