

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

butter milk 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

Cantonese Cold Noodle Salad 18

lump crab, hakurai turnips, bok choy, broccoli, ponzu, carrot-miso vinaigrette, Sichuan chili oil

Butter Mountain Potatoes 19

braised lamb, celeriac puree, roasted carrots, parsnips, pomegranate, pine nuts, cabernet jus

Spiced Delicata Squash 15

roasted green chili cream sauce, cranberry gastrique, gran cru gruyère, Thai basil meringue

Spiced Apple Beignets 19

lemongrass braised pork belly, Thai chili-honey crisp apple relish, holy basil, apple cider reduction

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

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 Caught Fluke Filet 34

smoked purple sweet potato, curtido, mole amarillo, salsa cilantro, lime crema

Fischer Family Farms Bavette Steak* 38

mashed potatoes, bacon-hot honey brussels sprouts,
caramelized onion-blue cheese compound butter, aged balsamic

LeClare Chèvre Gnudi 22

lemon, pecorino, “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

Apple Crisp 11

Ela Orchard apples, pecan streusel, brown butter ice cream

*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

Spice Run 14

Plantation 5yr rum, Averna amaro, chai, Morren Orchard apple cider, lemon

Midnight Grove 14

Hendrick's gin, creme de violette, Heirloom creme de flora, lemon

Rough Patch 14

Bombay Sapphire Gin, coconut washed Rubin's Bitter Grapefruit liqueur, Campari, lime, lemon

Graze Really Magic 12

Graze Magic Coffee, Plantation 5 Year Barbados dark rum, Disaronno amaretto liqueur

Autumn Sour 13

Dancing Goat brandy, Barrow's Intense Ginger liqueur, Angostura bitters, lemon, vegan egg wash, nutmeg

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 vodka, gin, tequila

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