

GRAZE

BRUNCH

❖ ENTREES ❖

Dolsot Bibimbap

Seven Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
crispy fried rice, spinach muchim, market vegetables,
spicy gochujang sauce, kimchi, sunny side up egg*
❖ served in a sizzling hot stone bowl

Fried Onion Double Smash Burger* 20

Son of a Beach Farm beef patties, b&b pickles,
fried onion, shaved iceberg lettuce, burger sauce,
American cheese, sesame duck fat bun
❖Side Choice: Fries | Mixed Greens

Korean Fried Chicken And Waffle 22

honey garlic gochujang glaze, whipped honey butter

Black Kale Caesar 14 | grilled chicken +12

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

Bulgur Wheat Bowl 18

Seven Seeds Farm pork sausage, avocado, spinach,
Harissa Aioli*, pickled red onion, cilantro,
everything bagel seasoning, sunny side up egg*

Eggs Benedict* 18

sourdough English muffin, *Seven Seeds Farm* ham,
hollandaise*, mixed greens, dijon vinaigrette

Croque Monsieur 20

milk bread, grand cru mornay, *Seven Seeds Farm* ham, chives
❖Side Choice: Fries | Mixed Greens

Breakfast Sandwich 19

fried mortadella, egg*, fresh mozzarella,
arugula, tomato, calabrian chili aioli, duck fat bun
❖Side Choice: Fries | Mixed Greens

Lemon Berry Pancakes 15

yuzu lemon curd, macerated fruit, candied almonds

Greek Yogurt Parfait 10

raspberry, pistachio crumble, raspberry coulis,
Greek yogurt, housemade coconut & oat granola

Loaded Hashbrown 22

two sunny side up eggs*, housemade chorizo, pico de
gallo, *Nueske's* bacon, green chili hollandaise*,
queso fresco

❖ A LA CARTE ❖

Wisconsin Cheese Board* 19

three artisan cheeses, seasonal jam, hickory smoked almonds,
housemade baguette

Hook's Cheese Curds 10

buttermilk ranch*

House Cut French Fries 6

Sausage Links or *Nueske's* Bacon 5

One Egg* 3 | Fried, Scrambled, or Poached

Milk Bread Cinnamon Roll 8

cinnamon sugar, sweetened cream cheese

Chocolate Chip Cookies & Milk 11

four cookies, Sassy Cow milk

Substitute Gluten Free Cookies

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

COCKTAILS

Bloody Mary 14

Wheatley vodka, brown sugar, black pepper, pickle juice, sriracha, horseradish
❖ **Deluxe +4** | add house-infused dill vodka & bourbon maple candied bacon

Graze Really Magic 14

Graze Magic Coffee, *Planteray* 5 Year Barbados dark rum, *Lazzaroni* amaretto liqueur
MAKE IT PUMPKIN +1.50

Cranberry Crush 14

Wheatly vodka, cranberry-orange, supasawa, lemon, soda

Sunday Scaries 15

Planteray 5 Year Barbados dark rum, brown sugar, pineapple juice, orange juice, lime

Second Chances 14

Midwest gin, pear-vanilla, lemon, orange juice, angostura bitters

Mimosa 12 | Select One Flavor

CLASSIC|APPLE CIDER|CRANBERRY-ORANGE|HOUSE LEMONADE +2

Mimosa Flight 20 | 3oz Serving of Three

CLASSIC|APPLE CIDER|CRANBERRY-ORANGE|HOUSE LEMONADE +2

MOCKTAILS

October Sunset 10

orange juice, cranberry, lemon, spiced orange

Core Values 10

Ela Orchard apple cider, maple syrup, sage, lemon

About Thyme 10

muddled blackberries, blackberry-thyme, lemon

Mojito Mocker 10

housemade seasonal lemonade, lime, agave, mint, soda

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | Iced 16oz

Wonderstate coffee, cinnamon, molasses, brown sugar, half and half
MAKE IT PUMPKIN +1.50

Seasonal House Lemonade 8

add gin, vodka, tequila

