

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*

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

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

Savory Accents Roasted Shishito 17 (GF, DF, Veg)
green chili crema, egg yolk bottarga,
cotija, lime, cilantro

Roasted Beets 16 (DF, GF, Veg)
brûléed figs, *Dream Farm* chèvre, *Gentle Breeze* hot
honey, crispy prosciutto, arugula,
orange vinaigrette

Graze Mac & Cheese 18 (Veg)
Hook's 5 Yr Cheddar, *Widmer's* brick cheese,
Korean barbeque, kimchi, *Pecatonica* smoked
kielbasa, crispy shallot, scallions

Bread and Spread 14 (GF, DF, Veg, Vn)
Flyte Family Farms tomatoes,
garlic-basil oil, ricotta
❖ Extra Garlic Milk Bread +5

❖ ENTREES ❖

Fox Heritage Farms Sirloin* 46 (DF, GF)
heirloom tomatoes, *Flyte Family Farm* roasted pota-
toes, *Maggie's Farm* string beans, *Don's Produce* oven
dried tomato bearnaise

Barramundi 42 (DF)
market ratatouille, mashed potato, sauce
provençale, pea tendrils, aged balsamic

Willow Creek Bone-In Pork Chop* 42 (GF)
jalapeño pimento cheese grits, Alabama white
barbeque, *Don's Produce* pickled tomatoes,
Steadfast Acres collard greens, *Barnard Farm*
peach gastrique

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

***Dream Farm* Chèvre Cavatelli 25** (Veg)
Olden Organics summer squash, *Cross Roads* zucchini,
Alsums sweet corn, Pecorino Romano, basil
❖ Add Grilled Chicken +12

Chiocciole 26 (DF, Veg)
spicy marinara, *Seven Seeds* and *Son of a Beach Farms*
meatballs, ricotta, basil, Sarvecchio

Graze Burger* 27 (DF, GF)
three-meat patty*: brisket, short rib, and bacon;
caramelized onion-Cabernet jus, garlic aioli*
Swiss compound butter, sesame duck fat bun
❖ Side Choice: Fries | Mixed Greens

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

DENOTES DIETARY MODIFICATIONS AVAILABLE

EXECUTIVE CHEF TORY MILLER ❖ CHEF DE CUISINE RYAN GETKA
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.

OUR LOCAL PASTURES

Hooks Cheese | Mineral Point
Olden Organics | Ripon
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
Cross Roads Community Farm | Cross Plains
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
Don's Produce | Arena
Willow Creek Farm | Loganville
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
Alsums Farms & Produce | Randolph
Vitruvian Farms | McFarland
Dreamfarm | Cross Plains
Murphy's Farm | Soldiers Grove
Little Heathens Farm | Cottage Grove
Kissed by the Sun | Spring Green
Sue Vang Farm | Madison
Uplands Cheese | Dodgeville
Sitka Seafood | Madison
Love Food Farm | Stoughton
Marquardts Maple | Wittenberg
Vindictor Farms | Viola
Ecotone Farms | Mt. Horeb

