

GRAZE

BRUNCH

Eggs Benedict 15

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

Breakfast Sandwich 18

fried mortadella, egg, fresh mozzarella, arugula, tomato, calabrian chili aioli, duck fat bun

❖ **Side Choice:** Fries | Mixed Greens

Bacon, Egg & Cheese Croissantwich 15

housemade croissant, American cheese

❖ **Side Choice:** Fries | Mixed Greens

Korean Fried Chicken Honey Biscuit 19

housemade biscuit, bread and butter pickles, kewpie mayo, honey garlic gochujang glaze

❖ **Side Choice:** Fries | Mixed Greens

Torrijas - Spanish French Toast 10

cinnamon-orange crème anglaise, *Gentle Breeze* honey

Belgian Waffle 12

vanilla ice cream, hickory smoked almonds, *Marquardt Tree Farms* bourbon barrel-aged maple syrup

Tortilla Española 15

potato, onions, marcona almonds, mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 17

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

Greek Yogurt Parfait 10

raspberries, pistachio crumble, Greek yogurt*, housemade coconut & oat granola

Black Kale Caesar 13 | grilled chicken +10

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

Dumpling Soup 15

Seven Seeds Farm pork dumplings, napa cabbage, chili crisp oil, duck fat, *Seven Seeds Farm* chicken stock

Wisconsin Cheese Board 19

three seasonal cheeses, cranberry & seckel pear jam, hickory smoked almonds, housemade baguette

Korean Bibimbap | Beef Bulgogi 22 or Spicy Tofu 19

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

Fried Onion Double Smash Burger* 19

two *Son of a Beach Farm* beef patties, shaved fried onion, American cheese, b&b pickles, shaved iceberg lettuce, burger sauce, housemade sesame duck fat bun

❖ **Side Choice:** Fries | Mixed Greens

Two Eggs Any Style 14

served with hashbrown

Choice of: meat, bread, eggs

❖ BRUNCH SIDES ❖

Milk Bread Cinnamon Roll 6

cinnamon sugar, sweetened cream cheese

Hook's Cheese Curds 10

buttermilk ranch

Plain Hashbrown (1) 4

Sausage Links or *Nueske's* Bacon 5

One Egg 2 | Fried, Scrambled, Poached

Milk Bread Toast 3 | English Muffin 3 |

Gluten Free Bread 4

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

SEASONAL COCKTAILS

13

Bloody Mary

Wheatley vodka, 45th Parallel dill Aquavit, brown sugar, black pepper, pickle juice, sriracha, horseradish
substitute Doundrin's spicy pepper vodka +1

Graze Really Magic

Plantation 5 Year Barbados dark rum, Disaronno Amaretto, Magic Coffee

Padre Pio

Frangelico, Field Notes Vodka, Doundrin's Maple Liqueur, Lime, Vegan Egg Wash

Maldita

Altos tequila blanco, Ancho Reyes chili liqueur, Mao Vang raspberry honey, lime, Hawaiian black salt

Midnight Grove

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

DRAFT HOUSE WINE

10

Zardetto Prosecco Brut

❖ semi sparkling ❖

Prosecco, Italy NV

P'tit Loup Muscadet

Chasselorr, France 2020

Liberty School Cabernet Sauvignon

Paso Robles, California

NON-ALCOHOLIC BEVERAGES

7

Magic Coffee | iced 16oz

Wonderstate coffee, cinnamon, molasses, brown sugar, half and half

Seasonal House Lemonade

add gin, vodka, tequila

Unhinged

hibiscus, black pepper, cardamom, lemon, luxardo maraschino, ginger beer

