

GRAZE

LUNCH

Wisconsin Cheese Board 17

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

Hook's Cheese Curds 9

buttermilk ranch

Dumpling Soup 14

pork dumplings, napa cabbage, chili crisp, duck fat, double chicken stock

Chopped Salad 15 | grilled chicken +10

iceberg lettuce, gulf shrimp, bacon, avocado, cherry tomato, cucumber, red wine vinaigrette

Roasted Beets 12 | grilled chicken +10

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

Black Kale Caesar 12 | grilled chicken +10

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

Hummus & Flatbread 12

crudite vegetables, pickles, schug, warm flatbread

Chioccioline alla vodka 22

spicy pork sausage, SarVecchio, spicy vodka cream

Dreamfarm Chèvre Gnudi 21

lemon, pecorino, "cacio e pepe"

Korean Bibimbap | Beef Bulgogi 21 *or* Spicy Tofu 18

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

Fried Onion Double Smash Burger* 18

house ground short rib, brisket and bacon patties, shaved fried onion, American cheese, pickles shaved iceberg, burger sauce, sesame duck fat bun

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

Beet Burger 16

vegetarian beet patty, cucumber, red onion, feta cheese, lemon Greek yogurt* oregano vinaigrette, arugula, SarVecchio bun

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

Japanese Egg Salad Sandwich 15

bread and butter pickles, grilled milk bread

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

DESSERT

Chocolate Chip Cookies & Milk 10

four cookies, *Sassy Cow* milk ❖ allow 10 minutes to bake

Banana Pudding 10

house made nilla wafers, salted caramel sauce

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

Orange Delight 14

St. Elizabeth allspice & cardamom infused *Absolut* vodka,
Aperol, orange liqueur, lemon

Bitter Truth 13

Beefeater gin, *cynar*, juniper pink peppercorn, lime

Tlacolula Valley 15

rosemary infused *Xicala* mezcal, basil, tonic, lemon

Pisco Sour 14

Contol C pisco, *Ancho Reyes* chili liqueur, bitters, lime, vegan egg white

DRAFT HOUSE WINE

Zardetto Prosecco Brut 10 • 40
Prosecco, Italy NV

P'tit Loup Muscadet 10 • 40
Chasselorr, France 2020

Troublemaker Red Blend 10 • 40
Central Coast, CA 2019

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

