

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

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

Roasted Beets 16 (DF, GF, Veg, Vn)
Dream Farm chèvre fondue, *Kissed by the Sun*
blueberries, *Vitruvian Farms* arugula, walnuts,
mustard vinaigrette

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

Bread and Spread 14 (GF)
Ecotone Farms garlic scape salsa verde,
whipped ricotta, hot honey
❖ Extra Garlic Milk Bread +5

❖ ENTREES ❖

Son of a Beach Farm Market Steak* 45 (DF, GF)
Vitruvian Farm oyster mushrooms,
Flyte Family Farm roasted potatoes, *Valor Acres* spring
onions, *Little Heathens* asparagus, chimi churri

Mountain Brown Trout 40 (DF, GF)
new potato, asparagus, carrot, radish, turnip,
herb salad, rye croutons, yuzu buerre blanc

Willow Creek Bone-In Pork Chop* 42 (GF)
jalapeño pimento cheese grits,
Don's Produce pickled green tomatoes,
Steadfast Acres collard greens,
Alabama white barbeque, *Kissed by the Sun*
blueberry 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 Cavatelli 25 (Veg)
Dream Farm goat cheese, ramp pesto,
poached turnips, lemon, radish,
Vitruvian Farm oyster mushrooms,
Su Vang asparagus, Sarvecchio
❖ Add Grilled Chicken +12

Chioccioline 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
Leroux Fresh Produce | Fond du Lac
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
ChaVang Produce | Mauston
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
Westons Antique Apples | New Berlin
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

