

GRAZE

LUNCH

Wisconsin Cheese Board 19

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

Hook's Cheese Curds 10

buttermilk ranch

Dumpling Soup 15

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

Chopped Salad 16 | grilled chicken +10
iceberg lettuce, gulf shrimp, bacon, avocado, cherry tomato, cucumber, red wine vinaigrette

Roasted Beets 13 | grilled chicken +10

LeClare chèvre, *Warm Belly Farms* Strawberry, smoked almonds, arugula, black garlic vinaigrette

Black Kale Caesar 13 | grilled chicken +10

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

Hummus & Flatbread 13

crudite vegetables, pickled vegetables, skhug, warm flatbread

Chiocciole alla vodka 23

spicy pork sausage, SarVecchio, spicy vodka cream sauce

LeClare Chèvre Gnudi 22

lemon, pecorino, "cacio e pepe"

Korean Bibimbap | Beef Bulgogi 22 *or* Spicy Tofu 19
crispy fried rice, spinach muchim, market vegetables, spicy gochujang sauce, sunny side up egg

Fried Onion Double Smash Burger* 19

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

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

Beet & Walnut Burger 17

beet & walnut patty, cucumber, red onion, feta cheese, lemon Greek yogurt* oregano vinaigrette, arugula, brioche bun

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

Japanese Egg Salad Sandwich 16

grilled milk bread
pickled radish & kimchi served on the side

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

Snug Haven Heirloom Tomato BLT 18

applewood smoked bacon, arugula, avocado, pesto mayo, honey whole wheat bread

❖ DESSERT ❖

Chocolate Chip Cookies & Milk 11

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

S'more Pie 11

chocolate cream pie, graham cracker crust, marshmallow

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

Starry Night 14

Absolut vodka, Italicus, Heirloom Genepey, Peychaud's bitters, lemon, mint

Pink Flamingo 13

Farmers Market strawberry infused *Beefeater* gin,
Soho lychee liqueur, *Supasawa*, lemon

Dill or No Deal 15

Farmers Market cucumber & dill infused *Xicaru* Mezcal,
Vikre herbal liqueur, lemon

Blackberry Gum Drop 13

Farmers Market blackberries, *Bombay Sapphire* Gin, *St. Germain* Elderflower liqueur, lime

DRAFT HOUSE WINE

Zardetto Prosecco Brut 10

Prosecco, Italy NV

Troublemaker Red Blend 10 • 40

Central Coast, CA

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

