

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 | *unmodifiable*

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

Greek Yogurt Parfait 10

raspberry, pistachio crumble, raspberry coulis, Greek yogurt, housemade coconut & oat granola

Black Kale Caesar 14

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

Wisconsin Cheese Board 19

three seasonal cheeses, strawberry raspberry jam, hickory smoked almonds, housemade baguette

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
crispy fried rice, spinach muchim, market vegetables,

spicy gochujang sauce, kimchi, sunny side up egg*

❖ *served in a sizzling hot stone bowl*

Fried Onion Double Smash Burger* 20

Son of a Beach Farm beef patties, b&b pickles, shaved fried onion, shaved iceberg lettuce,

burger sauce, American cheese, sesame duck fat bun

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

Two Eggs Any Style* 15

served with fried hashbrown

Choice of: meat, bread, eggs

Dumpling Soup 15

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

❖ BRUNCH SIDES ❖

Milk Bread Cinnamon Roll 7

cinnamon sugar, sweetened cream cheese

Hook's Cheese Curds 10

buttermilk ranch*

Fried Hashbrown (1) 4

Sausage Links or Nueske's Bacon 5

One Egg* 2 | *Fried, Scrambled, or 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

COCKTAILS

Bloody Mary 14

Wheatley vodka, brown sugar, black pepper, pickle juice, sriracha, horseradish

Graze Really Magic 12

Graze Magic Coffee, *Plantation 5 Year Barbados* dark rum, *Disaronno* amaretto liqueur

Paloma

Cimarron tequila, grapefruit, lime

White Russian Martini

Wheatley vodka, cointreau liqueur, *Stateline* Coffee Liqueur

Aperol Spritz 12

aperol, soda water, cava

Mimosa 12 | Select One Flavor

Ela Orchard apple cider | grapefruit | blackberry shrub | orange

Mimosa Flight 20 | 3oz Serving of Each

Ela Orchard apple cider | grapefruit | blackberry shrub

MOCKTAILS

The Grape Escape 8

grape & Sumac syrup, lime, ginger beer

Hidden Clues 7

blackberry shrub, tonic soda

Spooky Season 8

Ela Orchard Apple Cider, burnt sugar, condensed milk, lemon

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | iced 16oz

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

Seasonal House Lemonade 7

add gin, vodka, tequila

