

GRAZE

DINNER GLUTEN FREE

SMALL PLATES

Bread and Spread 17

housemade gluten free bread, *Hook's* 4yr white cheddar pimento cheese, jalepeños, icebox pickled green tomatoes

Wisconsin Cheese Board* 22

selection of three cheeses, blueberry & cranberry jam, hickory smoked almonds, housemade gluten free bread

Roasted Beets 16

Dream Farm chèvre, market green and yellow beans, pickled *Kissed by the Sun* blueberries, spicy yuzu vinaigrette, roasted macadamia nuts

Black Kale Caesar Salad 14 | grilled chicken* +11
soft boiled egg, *SarVecchio*, Caesar vinaigrette*

Market Heirloom Tomatoes 16

Young Earth Farm sugar cube melon, whipped *Murphy's* cottage cheese, cherry bomb nuóc chấm

Mixed Green Salad 6

mixed greens, market vegetables, *SarVecchio*, dijon vinaigrette

Bures Berry Patch Delicata Squash 15

spiced autumn frost squash puree, *Ela Orchard* pears, salsa macha, cotija

ENTREES

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
steamed rice, spinach muchim, market vegetables, kimchi*, sunny side up egg*
❖ served in a sizzling hot stone bowl

Graze Burger* 29

brisket, short rib, and bacon patty, caramelized onion-Cabernet jus, Swiss compound butter, garlic aioli*, housemade gluten free bun
❖ **Side Choice:** Fries (gluten sensitive) | Mixed Greens

Roasted Beet and Mushroom Burger 22

Capri feta, herbed greek yogurt, cucumbers, tomato, arugula, on a gluten free bun
❖ **Side Choice:** Fries (gluten sensitive) | Mixed Greens

Arctic Char 38

coconut milk dal, rock shrimp, *Black Earth Valley* spinach

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.

DINNER DAIRY FREE MENU

SMALL PLATES

Korean Fried Chicken 19

honey garlic gochujang glaze, pickled radish

Roasted Beets 16

market green and yellow beans,
pickled *Live Jewelry Farm* strawberries, spicy yuzu vinaigrette,
roasted macadamia nuts

Mixed Green Salad 6

mixed greens, market vegetables, dijon vinaigrette

Bures Berry Patch Delicata Squash 15

spiced autumn frost squash puree,
Ela Orchard pears, salsa macha

Market Heirloom Tomatoes 16

Young Earth Farm sugar cube melon, kataifi,
cherry bomb nuóc chẳm

Seven Seeds Organic Pork Belly 20

Ela orchard honey crisp apple, shaved fennel, dijionaise,
apple cider reduction

ENTREES

Spicy Tofu Dolsot Bibimbap 21

steamed rice, spinach muchim, market vegetables, kimchi*, sunny side up egg*
❖ served in a sizzling hot stone bowl

Graze Burger* 29

brisket, short rib, and bacon patty, caramelized onion-Cabernet jus,
garlic aioli*, housemade gluten free bun
❖ **Side Choice:** Fries (gluten sensitive) | Mixed Greens

***Son of a Beach* Beef Steak Frites 42**

served with regular fries

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DINNER VEGETARIAN MENU

SMALL PLATES

Wisconsin Cheese Board* 19
selection of three cheeses, housemade jam,
hickory smoked almonds, housemade baguette

Hook's Cheese Curds 10
buttermilk ranch

Market Heirloom Tomatoes 16
Young Earth Farm sugar cube melon, whipped *Murphy's* cottage cheese,
cherry bomb nước chấm
(vegan without cottage cheese)

Roasted Beets 16
Dream Farm chèvre, market green and yellow beans,
pickled *Kissed by the Sun* blueberries, spicy yuzu vinaigrette,
roasted macadamia nuts
(vegan without chèvre)

Black Kale Caesar Salad 14
garlic bread crumbs, soft boiled egg*, *SarVecchio*,
Caesar vinaigrette*

Mixed Green Salad 6
mixed greens, market vegetables, *SarVecchio*, dijon vinaigrette
(vegan without *SarVecchio*)

Bures Berry Patch Delicata Squash 15
spiced autumn frost squash puree, *Ela Orchard* pears,
salsa macha, cotija
(vegan without cotija)

ENTREES

Dolsot Bibimbap 21
Spicy Tofu, crispy fried rice, spinach muchim, market vegetables,
spicy gochujang sauce, sunny side up egg*
❖ served in a hot stone bowl
(can be made vegan without egg)

Roasted Beet and Mushroom Burger 20
Capri feta, herbed greek yogurt, cucumbers, tomato, arugula, on a seeded brioche bun
❖ Side Choice: Fries | Mixed Greens

House Made Strozzapreti 25
Savory Accents Jimmy Nardello peppers, Japanese eggplant,
SarVecchio, pine nuts, balsamic glaze

Chiocciole alla Vodka 25
whipped ricotta, basil pesto, pecorino romano

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BRUNCH GLUTEN FREE

❖ STARTERS ❖

Wisconsin Cheese Board 19

three seasonal cheeses, strawberry raspberry jam, hickory smoked almonds, gluten free bread

Sitka Seafood Smoked Sablefish Spread 19

housemade gluten free bread, scallions, pickled shallots, capers, mixed greens

Greek Yogurt Parfait 10

raspberry, pistachio crumble, raspberry coulis, Greek yogurt

Black Kale Caesar 14 | grilled chicken +11

soft boiled egg*, SarVecchio, Caesar vinaigrette

❖ SIDES ❖

Fried Hashbrown (1) 4****House Cut French Fries** 6****Sausage Links or Nueske's Bacon 5****One Egg* 2 | Fried, Scrambled, or Poached****Gluten Free Bread 4**

❖ SWEETS ❖

GF Chocolate Chip Cookies & Milk 11

Four cookies, Sassy Cow milk

❖ allow 10m to bake

❖ ENTREES ❖

Dolsot Bibimbap

7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 21
GF steamed rice, spinach muchim, market vegetables, Sichuan chili oil, kimchi, sunny side up egg* ❖ served in a sizzling hot stone bowl

Fried Onion Double Smash Burger* 22

Son of a Beach Farm beef patties, b&b pickles, shaved fried onion, shaved iceberg lettuce, burger sauce, American cheese, GF Bun

❖Side Choice: Fries** | Mixed Greens

Eggs Benedict* 20

GF bread, Seven Seeds Farm ham, hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 21

fried mortadella, egg*, fresh mozzarella, arugula, tomato, calabrian chili aioli, GF Bun

❖Side Choice: Fries | Mixed Greens

Tortilla Española 15

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

Loaded Hashbrown 22**

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

Two Eggs Any Style* 17

served with fried hashbrown**

Choice of: meat, GF bread, eggs

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BRUNCH VEGETARIAN MENU

❖ STARTERS ❖

Wisconsin Cheese Board 19
three seasonal cheeses, strawberry raspberry jam, hickory smoked almonds, housemade baguette

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

❖ BRUNCH SIDES ❖

Hook's Cheese Curds 10
buttermilk ranch*

Milk Bread Cinnamon Roll 7
cinnamon sugar, sweetened cream cheese

Fried Hashbrown (1) 4

One Egg* 2 | Fried, Scrambled, or Poached

Milk Bread Toast 3
English Muffin 3 |
Gluten Free Bread 4

❖ ENTREES ❖

Eggs Benedict* 16
sourdough English muffin, hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 17
egg*, fresh mozzarella, arugula, tomato, calabrian chili aioli, brioche bun
❖ **Side Choice:** Fries | Mixed Greens

Nutella Pancakes 15
toasted hazelnuts, raspberry coulis, whipped cream

Tortilla Española 15 | unmodifiable
eggs, potato, onions, marcona almonds, mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 20
two eggs*, pico de gallo, green chili hollandaise, queso fresco

Dolsot Bibimbap 21
Spicy Tofu, crispy fried rice, spinach muchim, market vegetables, spicy gochujang sauce, sunny side up egg*
❖ *served in a hot stone bowl*
(can be made vegan without egg)

Two Eggs Any Style* 14
served with fried hashbrown
Choice of: bread, eggs

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BRUNCH DAIRY FREE MENU

Black Kale Caesar 14 | grilled chicken +11
garlic bread crumbs, soft boiled egg*, Caesar vinaigrette

Dolsot Bibimbap
7 Seeds Farm Organic Pork Bulgogi 25 | Spicy Tofu 19
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* 22
Son of a Beach Farm beef patties, b&b pickles,
fried onion, shaved iceberg lettuce, gluten free bun
❖ **Side Choice:** Fries | Mixed Greens

Eggs Benedict* 18
sourdough English muffin, Seven Seeds Farm ham, mixed greens,
dijon vinaigrette

Breakfast Sandwich 21
fried mortadella, egg*, arugula, tomato, calabrian chili aioli, gluten free bun
❖ **Side Choice:** Fries | Mixed Greens

Tortilla Española 15
eggs, potato, & onions baked together; marcona almonds,
mixed greens, roasted bell pepper vinaigrette

Loaded Hashbrown 22
two sunny side up eggs*, housemade chorizo, pico de gallo,
Nueske's bacon, queso fresco

Dumpling Soup 17
Seven Seeds Farm pork dumplings, napa cabbage,
chili oil, chicken broth

Two Eggs Any Style* 16
served with a fried hashbrown
choice of meat and toast

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OUR LOCAL PASTURES

Hooks Cheese | Mineral Point
Leroux Fresh Produce | Fond du Lac
Sassy Cow Creamery | Columbus
Young Earth Farm | Randolph
White Jasmine Cheese | Madison
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
Snug Haven Farm | Belleville
Flyte Family Farm | Coloma
Small Family Farm | La Farse
Squashington Farm | Mt. Horeb
Valor Acres | Rio
Ela Orchard | Rochester
Vammeej Yang & King Lue | Waunakee
Barnard Orchard | Sturgeon Bay
Gentle Breeze Honey | Mt. Horeb
Moren Orchard | Oxfordville
Blakesville Creamery | Port Washington
Westons Antique Apples | New Berlin