

GRAZE

BRUNCH

❖ STARTERS ❖

Wisconsin Cheese Board 19

three artisan cheeses, seasonal jam,
hickory smoked almonds, housemade baguette

Bacon, Egg & Cheese Egg Rolls (2)* 12

scrambled egg, American cheese, *Nueske's* bacon,
spicy aioli

Sitka Seafood Smoked Sablefish Spread 17

housemade everything spiced pretzel, scallions,
pickled shallots, capers, mixed greens

Greek Yogurt Parfait 10

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

Black Kale Caesar 14 | grilled chicken +11

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

Hook's Cheese Curds 10

buttermilk ranch*

❖ SIDES ❖

Fried Hashbrown (1) 4

House Cut French Fries 6

Sausage Links or *Nueske's* Bacon 5

One Egg* 3 | *Fried, Scrambled, or Poached*

Milk Bread Toast 3 | Rye Toast 3

English Muffin 3 | Gluten Free Bread 4

❖ SWEETS ❖

Milk Bread Cinnamon Roll 8

cinnamon sugar, sweetened cream cheese

Chocolate Chip Cookies & Milk 11

Four cookies, *Sassy Cow* milk

Substitute Gluten Free Cookies

❖ ENTREES ❖

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* 20

Son of a Beach Farm beef patties, b&b pickles,
fried onion, shaved iceberg lettuce,
burger sauce, American cheese, sesame duck fat bun
❖ **Side Choice:** Fries | Mixed Greens

Korean Fried Chicken And Waffle 22

honey garlic gochujang glaze, whipped honey butter

Biscuits and Gravy 17

two buttermilk biscuits, breakfast sausage gravy,
hot sauce gastrique

Eggs Benedict* 18

sourdough English muffin, *Seven Seeds Farm* ham,
hollandaise, mixed greens, dijon vinaigrette

Breakfast Sandwich 19

fried mortadella, egg*, fresh mozzarella,
arugula, tomato, calabrian chili aioli, duck fat bun
❖ **Side Choice:** Fries | Mixed Greens

Nutella Pancakes 15

toasted hazelnuts, raspberry coulis, whipped cream

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, green chili hollandaise, 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

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
❖ **Deluxe +4** | add house-infused dill vodka & bourbon maple candied bacon

Graze Really Magic 14

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

Buenos Brunch 14

Cimarron tequila blanco, passion fruit liqueur, lemon, honey, ancho reyes, orange bitters

Cold Fashioned 14

Four Roses bourbon, cold brew, angostura bitters, coffee liqueur

Fleur de Soleil 14

lemon-sage simple syrup, elderflower liqueur, cava, soda

Mimosa 12 | Select One Flavor

CLASSIC | TART CHERRY | WATERMELON | PASSION FRUIT +2 | HOUSE LEMONADE +2

Mimosa Flight 20 | 3oz Serving of Three

CLASSIC | TART CHERRY | WATERMELON | PASSION FRUIT +2 | HOUSE LEMONADE +2

MOCKTAILS

Midwest Mule 10

housemade fruit puree, lime, sugar, ginger beer
LIME | WATERMELON | TART CHERRY

Herbal Hour 10

sage lemon simple syrup, lemon,
iced tea, soda, sage

Mojito Mocker 10

housemade seasonal lemonade, lime, agave, mint, soda

NON-ALCOHOLIC BEVERAGES

Magic Coffee 7 | Iced 16oz

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

Seasonal House Lemonade 8

add gin, vodka, tequila

