

# **SMALL PLATES**

## Bread and Spread 14

garlic milk bread, feta, roma tomato confit, capers, and kalamata olives

#### Wisconsin Cheese Board\* 19

selection of three cheeses, housemade jam, hickory smoked almonds, housemade baguette

### Hook's Cheese Curds 10

buttermilk ranch

#### Korean Fried Chicken 19

honey garlic gochujang glaze, pickled radish, perilla-parmesan ranch

## Baked Alpinage Mount Raclette 18

Butter Mountain potatoes, roasted pearl onions, cornichons, leek fondue

#### Gnocchi alla Romana 18

*Indian Farm* oyster mushrooms, rock shrimp, white wine cream sauce, hot sauce gastrique

### Roasted Beets 16

Ela Orchard apples, cardamom-honey carrots, arugula, walnuts, Greek yogurt, pepita chutney

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

# MEAT / FISH / PASTA

**Dolsot Bibimbap** | *7 Seeds Farm* Organic 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 howl

## Graze Burger\* 27

three-meat patty\*: brisket, short rib, and bacon; caramelized onion-Cabernet jus, Swiss compound butter, garlic aioli\*, sesame duck fat bun

\* Side Choice: Fries | Mixed Greens

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# Alaskan Cod 36

panko crusted cod, fingerling potatoes, baby bok choy, citrus-yuzu kosho relish, cilantro oil, beurre blanc

## Grilled Son of a Beach Farm's Market Cut Steak\* 42

*Valor Acres* brussel sprouts, potato purée, bacon, balsamic glaze, beauty heart radish compound butter

### Half Fried Chicken 34

Wautoma Family of Farms chicken, creamy polenta, braised black kale, calabrian salsa verde, lemon

Please allow 25 minutes to cook

## LaClare Chèvre Cavatelli 25

Squashington Farm koginut squash, apples, pecans, dried cherries, sage brown butter, cider reduction

## Chiocciole alla Vodka 25

spicy pork sausage, SarVecchio, spicy vodka cream sauce

\*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 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





EXECUTIVE CHEF 
TORY MILLER
PASTRY CHEF 
KRISTINE MILLER