



SALADS/BOARDS

GRILLED KALE SALAD* 11
CREAMY HORSERADISH DRESSING | PICKLED RED
ONION | FRIED SHALLOT

ESCAROLE SALAD 12
BLACK TRUFFLE SHEEPS CHEESE | BLACK GARLIC |
BREADCRUMBS | GRILLED LEMON VINAIGRETTE

ARUGULA SALAD* 13
ROASTED STRAWBERRIES | GOAT CHEDDAR | MARCONA
ALMONDS | STRAWBERRY-BALSAMIC GASTRIQUE

ARTISANAL CHEESE BOARD* 16
CHEF'S SELECTION OF WI ARTISAN CHEESES
PRESERVES | FRUITS | NUTS

ARTISANAL CHARCUTERIE BOARD* 16
CHEF'S SELECTION OF LOCAL ARTISAN MEATS
OLIVES | MUSTARD | PICKLES

HALF DOZEN OYSTERS* 15
LEMON | MIGNONETTE

CHEFS: MATT KERLEY | BRYAN PHILLIPS

APPETIZERS

ONION "SOUP" 12
GRILLED BREAD CHEESE | CARAMELIZED ONIONS | FRENCH
ONION BROTH | BLACK GARLIC EMULSION | BAGUETTE

VEAL TORCHON 11
SEARED STRAUSS VEAL RILLETTE | TUSCAN WHITE BEAN |
FERMENTED BERRIES | MACHE | RADISH

STEAMED MUSSELS 13
PACKERLAND PILSNER BROTH | SALAMI | GARLIC |
SHALLOT | PARSLEY | GRILLED BAGUETTE

GNOCCHI 15
MASCARPONE GNOCCHI | CALABRIAN TOMATO
RAGU | PARMESAN | PEA SHOOT OIL

24HR PORK BELLY* 16
HOISIN GLAZED PORK BELLY | DAIKON RADISH | PICKLED
APPLES | MAITAKE MUSHROOMS | PEA SHOOTS | BACON

WOOD-FIRE GRILLED OCTOPUS 18
MANILLA CLAMS | EGGPLANT | GORDAL OLIVES | CHORIZO
ARUGULA | COUSCOUS | GUAJILLO CHILI BROTH

ENTREES

PAN SEARED SEA SCALLOPS* 34
CHARRED BRUSSEL SPROUTS | UNI CREAM |
POMEGRANATE | BLACK GARLIC | MAITAKE MUSHROOMS

WOOD-FIRE GRILLED ESCOLAR* 36
LOBSTER KNUCKLE AND CLAW MEAT | BUTTERNUT SQUASH |
OYSTER MUSHROOMS | GINGER-LOBSTER BROTH | TARRAGON GEL

WOOD-FIRE GRILLED HALF CHICKEN* 25
ROASTED SUNCHOKES | BLACK TRUFFLE | ARUGULA |
PARMESAN BRODO | SHAVED PARMESAN

WOOD-FIRE GRILLED PORK CHOP* 32
BEER BRINED 12OZ PORK CHOP | GOAT CHEESE POLENTA |
PEA SHOOTS | BACON JUS | BEECH MUSHROOMS | PATE

WOOD-FIRE GRILLED NY STRIP* 38
14OZ USDA PRIME NY | CREAMED SPINACH | RED POTATO
CRISPS | BROWN BUTTER HOLLANDAISE | VEAL JUS

WOOD-FIRE GRILLED RED DEER* 52
GRILLED DELICATA SQUASH | BRAISED KALE | COCONUT
REDUCTION | FERMENTED HONEY-AGRODOLCE