

CHEESE & CHARCUTERIE

a la carte with seasonal accompaniments & Troubadour Bakery bread (gf)

HOOK'S Five-Year Aged Cheddar / WI / Cow	5
SEQUATCHIE COVE Shakerag Blue / TN / Cow	7
LANDMARK Anabasque / WI / Sheep	6
PRAIRIE FRUITS FARM Little Bloom / WI / Cow & Goat	6
WESTFIELD FARM Classic Blue Capri / MA / Goat	6
LARRUN GAZTA Idiazabal / Spain / Raw Sheep	6
HOUSE Beef Tongue Pastrami	6
HOUSE Chicken Liver Mousse	6
HOUSE Smoked Duck Ham	7
HOUSE Mortadella	6
HOUSE Pork Shoulder Rillettes	6
HOUSE Country Pork Pâté	6
GIANCARLO Prosciutto di Parma / Italy	8

BOARD

chef's choice of 4 cheese and/or charcuterie selections with bread & accompaniments (gf)

22

SNACKS

DILLY BEANS (gf) (v)	4
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	6
SWEET ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	6
SPANISH CORN NUTS (gf) (v)	4
BEET PICKLED EGGS (gf)	5
POPCORN DUSTED PIMENTO CHEESE BALL (gf)	5
KERALA SPICED BEEF STICK, MANGO PICKLE (gf)	5

RAW

OYSTERS DU JOUR

½ Dozen Oishii Oysters, Yuzu Kosho Mignonette (gf) 14

CRUDO OF ALBACORE TUNA

Nam Jim Jaew (gf) 9

ANIMAL

Suckling Pig **QUESABIRRIA**, Fresh Tortillas, Queso Oaxaca, Jicama Slaw, Consume (gf) 16

TROUT Under-A-Fur-Coat Salad, Smoked Trout, Carrot, Beet, Egg, Creamy Potato, Crispy Potato, Roe (gf) 12

Beef **SHORTTRIB** a la Gascogne, Carrot, Fingerling Potato, Mushroom, Spring Onion, Red Wine, Sourdough (gf) 17

Malaysian **LAMB** Rendang, Curry Eggplant, Sambal, Chilis, Roti Jala, Lime 16

Vietnamese **SEAFOOD STEW**, Fresh Turmeric Coconut Broth, House Fish Cake, Scallop, Shrimp, Rice Ball, Herbs (gf) 18

Wood Roasted 5-Spice **DUCK** Breast, Leg Confit & Foie Gras Croquette, Charred Radicchio, Citrus, Chestnut (gf) 16

Salsiccia di Coniglio **RABBIT SAUSAGE**, Handmade Gnocchi, Carrot Ash, Salsa Verde, SarVecchio Parmesan, Carrot Purée 15

CHICKEN CALVADOS Chicken Galantine, Fondant Potato, Pearl Onion, Beech Mushroom, Tarragon, Apple (gf) 16

Korean **STEAK SSAM**, Grilled Koji Marinated Bavette, Sticky Rice, Ssamjang Sauce, Bean Sprout Banchan, Radish Kimchi, Garlic Sesame Spinach, Gamja Potatoes, Butter Lettuce Cups (gf) 34

VEGETABLE

Tempura **OYSTER MUSHROOMS**, Tsukemono Cucumber, Furofuki Daikon, Wagarashi Miso Sauce (gf) (v) 12

SALAD LAITUE - Butter Lettuce, Radish, Pickled Turnip, Herbs, Sesame Crisp, Cured Egg Yolk, Green Goddess (gf) (v) 10

Wood Fired **BROCCOLI** Aglio Olio, Pecorino Romano, Calabrese Chili, Pine Nuts (gf) (v) 12

Jerk **CAULIFLOWER** Scotch Bonnet Jam, Festival Fritters, Escovich Pickle, Cauliflower Puree (gf) (v) 13

King Trumpet Mushroom **HUARACHE**, Black Bean, Queso Fresco, Cascabel Guajillo Purée, Cilantro (gf) (v) 12

Pardina Lentil-Crusted **CARROTS**, Hearty Lentil Stew, Zhoug, Preserved Lemon, Sumac Onion (gf) (v) 11

MATAR PANEER, Coconut, Cashew, Peas, Green Chili Chutney, Cilantro, Idli Rice Cakes, Ghee (gf) 12

Szechuan **EGG NOODLE**, Ground House Seitan, Spicy Mala Sauce, Cilantro 14

SALATIM PLATTER, Wood Fired Za'atar Bread, Hummus, Arabic Pickle, Fennel Citrus Olives, Salt Roasted Beets, Eggplant Pomegranate Salad (v) 22

*(gf) - Items that are or can be modified to be gluten free
(v) - Items that are or can be modified to be vegan*

COCKTAILS \$12

#23 GUSTOSO BLANCO RUM, SOHO LYCHEE LIQUEUR, HOUSE LIME CORDIAL, COCONUT, LIME, CO2

#33 MAL BIEN MEZCAL, GIFFARD PIMENT D'ESPELETTE LIQUEUR, COMBIER ORANGE LIQUEUR, TAMARELO TAMARIND LIQUEUR, PINEAPPLE JUICE, LIME, CHILE SMOKED PINEAPPLE

#43 CIMARRON REPOSADO TEQUILA, CHINOLA PASSIONFRUIT LIQUEUR, APALOGUE SAFFRON LIQUEUR, CARROT JUICE, ACID-ADJUSTED ORANGE JUICE

#51 WHEATLEY VODKA, LILLET BLANC, LEMON, SALERS APERITIF, POMEGRANATE, SPARKLING WINE

#63 ROKU GIN, KYOYA YUZU GIN, JOTO YUZU SAKE, WHITE TEA-INFUSED DOLIN BLANC VERMOUTH, BENEDICTINE, LIME

#73 PLYMOUTH GIN, PAJAROTE GRAPEFRUIT & ROSEMARY LIQUEUR, OKAR ISLAND BITTER, GRAPEFRUIT JUICE, STIEGL GRAPEFRUIT RADLER

#77 RITTENHOUSE RYE, SUZE GENTIAN LIQUEUR, HOUSE CLEMENTINE MARMALADE, LEMON, BASIL

#83 BOODLES STRAWBERRY-RHUBARB GIN, LEMON, JUNIPER, STRAWBERRY, RISHI HIBISCUS ICE, FEVER TREE INDIAN TONIC

#93 TAPATIO BLANCO TEQUILA, CELERY SACCHARUM, SAUVIGNON BLANC, BLOOD ORANGE, LIME, SEA SALT

FAVORITES

#13 KNOB CREEK BOURBON, COINTREAU, NOILLY PRAT ROUGE, ANGOSTURA BITTERS

#14 BUFFALO TRACE BOURBON, ST. GEORGE BRUTO AMERICANO, COCCHI DI TORINO VERMOUTH, BITTERCUBE CHERRY-BARK VANILLA BITTERS, LUXARDO CHERRY

#27 CITADELLE GIN, ELDERFLOWER LIQUEUR, SAGE CORDIAL, GRAPEFRUIT JUICE, LEMON

#102 CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, HONEY SYRUP, FRESH LEMON

NON-ALCOHOLIC \$10

#84 #83 WITH DAMRAK VIRGIN GIN

#89 SEEDLIP GROVE 42, NESSALLA GRAPEFRUIT-EUCALYTUS KOMBUCHA SPRITZ, BLOOD ORANGE, LIME CORDIAL

#108 SEEDLIP GARDEN 108, CUCUMBER, SAGE, LEMON, LAGUNITAS HOPPY REFRESHER

BEER DRAFT

THREE FLOYDS, ZOMBIE DUST, PALE ALE

6.2% Muenster, IN 7

THIRD SPACE, ROBOT BUTCHER, IMPERIAL IPA

7.8% Milwaukee, WI 8

ANDERSON VALLEY, BRINEY MELON, FRUITED SOUR

4.2% Mendocino, CA 6

INDEED, HELLO MILWAUKEE, LIGHT LAGER

4.5% Milwaukee, WI 6

ENLIGHTENED, PROTOTYPICAL PORTER

5.4% Milwaukee, WI 6

GATHERING PLACE, STOR BJORN, NORDIC RED ALE

6.6% Milwaukee, WI 7

BEER BOTTLES & CANS

BROWN/AMBER/STOUT/PORTER

Central Waters, Mudpuppy, Porter 5.6% Amherst, WI 5

Epic, Son of a Baptist, Imperial Coffee Stout

8% Salt Lake City, UT 8

Guinness, Irish Stout (16oz.) 4.2% Dublin, Ireland 9

Lake Louie, Warped Speed, Scotch Ale 7.2% Arena, WI 6

Rogue, Dead Guy Ale, Bock 6.8% Newport, OR 5

Evil Twin, Even More Jesus, Imperial Stout

12% Ridgewood, NY 9

GLUTEN FREE/NA/CIDER/OTHER

Blake's, El Chavo, Hard Cider w/Mango & Habanero

6.5% Armada, MI 6

Krombacher, NA Pilsner 0% Kreuztal, Germany 5

Lagunitas, Hoppy Refresher, Hopped Seltzer

0% Petaluma, CA 5

Lake Louie, Wild Tropic, Hard kombucha 4.5% Verona, WI 7

Loon Juice, Honeycrisp, Hard Cider 5.5% Spring Valley, MN 5

Domaine Sicera, "Mariane" Cidre Rosé (750ml)

4% Normandie, France 25

BELGIAN STYLE/SOUR

Chimay, Red, Trappist Ale 10.5% Chimay, Belgium 8

Fair State, Roselle, Sour Saison w/Hibiscus

5.7% Minneapolis, MN 6

Hoegaarden, Witbier, 4.9% Belgium 7

Surly, Grapefruit Supreme, Fruited Kettle Sour

4.5% Minneapolis, MN 6

Ommegang, Rosetta, Cherry Bruin 5.6% Cooperstown, NY 7

Omer Vander Ghinste Cuvée des Jacobins, Flemish Sour Ale

5.5% Bellegem, Belgium 9

Sierra Nevada, Wild Little Thing, Sour Ale 5.5% Chico, CA 6

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

LIGHTER/LAGER/WHEAT

3 Sheeps Pils 5.3% Sheboygan, WI 5

Asahi, Rice Lager 5.2% Asahi, Japan 5

Enlightened, Cream City Brix, Cream Ale 5% Milwaukee, WI 5

Fair State, Vienna Lager, Amber Lager (16oz.)

5.3% Minneapolis, MN 6

Gathering Place, Arrivederci, Italian Pilsner (16oz.)

5% Milwaukee, WI 6

Gathering Place, Treffpunkt, Kolsch (16oz.)

4.6% Milwaukee, WI 6

New Glarus, Spotted Cow, Farmhouse Ale

4.8% New Glarus, WI 5

Weihenstephaner, Hefeweissbier (500ml)

5.4% Freising, Germany 7

APA/IPA/IIPA/HOPPY

Door County, Vacationland, IPA 6.2% Bailey's Harbor, WI 6

Eagle Park, Push Play, Pale Ale 5.6% Milwaukee, WI 6

Indeed, Flavorwave, IPA 6.2% Minneapolis, MN 6

Revolution, Hazy Hero, Hazy IPA 7.3% Chicago, IL 6

Sierra Nevada, Hazy Little Thing, Hazy IPA 6.7% Chico, CA 6

Three Floyds, Gumballhead, Hoppy Wheat 5.5% Munster, IN 7

WarPigs, Lazurite, IPA 7.4% København, Denmark 7

WarPigs, Foggy Geezer, Hazy IPA 6.8% København, Denmark 7

Maplewood, Son of Juice, Hazy IPA (16oz.)

6.3% Chicago, IL 7