

CHEESE & CHARCUTERIE

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

HOOK'S 5 Year Cheddar / WI / Cow	5
NORDIC CREAMERY Grumpy Goat / WI / Goat	6
MARIEKE Mustard Seed Gouda / WI / Raw Cow	6
LANDMARK CREAMERY Anabasque / WI / Sheep	7
CARR VALLEY Glacier Wildfire Blue / WI / Cow	6
ROELLI Dunbarton Cheddar Blue / WI / Cow	6
TULIP TREE Trillium Triple Cream / IN / Cow	6
CYPRESS GROVE Midnight Moon / CA / Goat	7
HOUSE Chicken Liver Mousse	6
HOUSE Smoked Duck Ham	7
HOUSE Mortadella	6
HOUSE Pork Shoulder Rillettes	6
HOUSE Country Pork Pâté	6
ALTOS DE IBERIA Serrano Ham / Spain	8

BOARD

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

22

SNACKS

FENNEL & CITRUS ROASTED OLIVES (gf) (v)	6
DILLY BEANS (gf) (v)	4
SWEET ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	6
SPANISH CORN NUTS (gf) (v)	4
BEET PICKLED EGGS (gf)	5
PIMENTO CHEESE BALL (gf)	5
GREEN GARLIC DEVILLED DUCK EGG (gf)	5

RAW

½ DOZEN OYSTERS, Yuzu Kosho Mignonette (gf)	15
CRUDO OF ALBACORE TUNA Nam Jim Jaew (gf)	11

VEGETABLE

Tempura **OYSTER MUSHROOMS**, Tsukemono Cucumber,
Furofuki Daikon, Wagarashi Miso Sauce (gf) (v) 13

FARM LETTUCE SALAD, Local Heirloom Tomato, House
Giardinera, Fennel Tuile, Cremoso, Fried Garlic, Radish,
Fennel, Chive (gf) (v) 11

Wood Fired **BROCCOLI** Aglio e Olio, Pecorino Romano,
Calabrese Chili, Pine Nuts (gf) (v) 13

Jerk **CAULIFLOWER** Scotch Bonnet Jam, Festival Fritters,
Escovich Pickle, Cauliflower Puree (gf) (v) 14

MOREL MUSHROOMS, Polenta Cake, Spring Asparagus,
Farmstead Feta, Charred Scallion Purée (gf) 18

Pardina Lentil-Crusted **CARROTS**, Hearty Lentil Stew,
Zhoug, Preserved Lemon, Sumac Onion (gf) (v) 12

MATAR PANEER, Coconut, Cashew, Peas, Green Chili
Chutney, Cilantro, Idli Rice Cakes, Ghee (gf) 13

Szechuan **EGG NOODLE**, Ground House Seitan, Spicy Mala
Sauce, Cilantro 15

SALATIM PLATTER, Wood Fired Za'atar Bread, Hummus,
Arabic Pickle, Fennel Citrus Olives, Salt Roasted Beets,
Eggplant Pomegranate Salad (v) 23

ANIMAL

Pinn-Oak Ridge Farm **LAMB QUESABIRRIA**, Fresh Tortillas,
Queso Oaxaca, Jicama Slaw, Consomé (gf) 17

Salsiccia di Coniglio **RABBIT SAUSAGE**, Handmade Gnocchi,
Carrot Ash, Pesto, SarVecchio Cheese, Carrot Purée 16

TROUT Under-A-Fur-Coat Salad, Smoked Trout, Carrot, Beet,
Egg, Creamy Potato, Crispy Potato, Roe (gf) 13

Foie Gras & Duck Confit **CROQUETTES**, Pernod Poached Celery,
Pea Shoots, Fried Egg Aioli 16

Vietnamese **BEEF SHORTRIB** Bó Kho, Carrot, Lemongrass, Fish
Sauce, Coconut Juice, Green Chili Condiment, Soft Baguette,
Herbs (gf) 18

SEAFOOD STEW, Fresh Turmeric, Coconut Milk, House Fish
Cake, Scallop, Shrimp, Sticky Rice Ball, Fresh Herbs (gf) 19

Wood Fired **OCTOPUS**, Peruvian Potatoes, Sauce Huancaína,
Pickled Onion, Crunchy Quicos (gf) 16

Moroccan **CHICKEN ROULADE** Chicken Merguez, Fresh Fava
Couscous, Tfaya, Harissa Jus 17

Korean **STEAK SSAM**, Grilled Koji Marinated Bavette, Sticky
Rice, Ssamjang Sauce, Bean Sprout Banchan, House Kimchi,
Garlic Sesame Spinach, Gamja Potatoes, Butter Lettuce Cups
(gf) 35

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

COCKTAILS \$13

#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, APOLOGUE 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, SHO CHIKU BAI JUNMAI SAKE, WHITE TEA-INFUSED DOLIN BLANC, BENEDICTINE, LIME

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

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

#83 HA'PENNY RHUBARB GIN, LEMON, JUNIPER BERRY, STRAWBERRY, RISHI HIBISCUS ICE, Q TONIC WATER

#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 SANS JUNIPRE N/A BOTANICAL SPIRIT

#89 SEEDLIP SPICE 94, NESSALLA GRAPEFRUIT-EUCALPYTUS KOMBUCHA, BLOOD ORANGE, LIME CORDIAL

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

BEER DRAFT

ODELL, MOUNTAIN STANDARD, IPA 6.5% Fort Collins, CO 7
EAGLE PARK, DESERT NOISES, FRUITED GOSE 5% Milwaukee, WI 7
GATHERING PLACE, YEAH WE'VE GOT BEACHES, IPA 7% Milwaukee, WI 7
DOOR COUNTY, BIG SISTER, HIBISCUS WITBIER 6% Sheboygan, WI 7
GATHERING PLACE, MIDWEST CHILL, CREAM ALE 5.1% Milwaukee, WI 7
INDEED, HELLO MILWAUKEE, LIGHT LAGER 4.5% Milwaukee, WI 6

BEER BOTTLES & CANS

BROWN/AMBER/MALT/STOUT/PORTER/DARK
Central Waters, Mudpuppy, Porter 5.6% Amherst, WI 5
Epic, Son of a Baptist, Imp. Coffee Stout 8% Salt Lake City, UT 8
Evil Twin, Even More Jesus, Imperial Stout 12% Ridgewood, NY 9
Gathering Place, Storm and Stress, Dark Lager (16oz.) 5.0% Milwaukee, WI 6
Gathering Place, Vienna Lager (16oz.) 5.3% Milwaukee, WI 6
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

GLUTEN FREE/NA/CIDER/OTHER

Blake's, El Chavo, Hard Cider w/Mango & Habanero 6.5% Armada, MI 6
Hinterland, Saving Gracie GF Hazy IPA 5.1% Green Bay, WI 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
Aval, Cidre Artisinal 6% Bretagne, France 7
Domaine Sicera, 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
Ommegang, Rosetta, Cherry Bruin 5.6% Cooperstown, NY 7
Omer Vander Ghinste Cuvée des Jacobins, Flemish Sour Ale 5.5% Bellegem, Belgium 9
Revolution, Freedom of Speech, Peach Session Sour 4.5% Chicago, IL 6
Sierra Nevada, Wild Little Thing, Sour Ale 5.5% Chico, CA 6
Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

LIGHTER/WHEAT

Asahi, Rice Lager 5.2% Asahi, Japan 5
Badger State, BRW-SKI, Light Lager (16oz.) 4.8 Green Bay, WI 7
Door County, League Night, Light Lager 4.2% Bailey's Harbor, WI 5
Enlightened, Cream City Brix, Cream Ale 5% Milwaukee, WI 5
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
New Glarus, Totally Naked, Light Lager 4.3% New Glarus, WI 6
Tecate, Lager, 4.5% Mexico 5
Warpigs/3 Floyd's, Salmon Pants, Lager 5.3% Muenster, Indiana 6
Weihenstephaner, Hefeweissbier (500ml) 5.4% Freising, Germany 7

APA/IPA/IIPA/HOPPY

Eagle Park, Push Play, Pale Ale 5.5.6% 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
Sweet Water, Hazy IPA 6.2% Atlanta, GA 6
Three Floyds, Gumballhead, Hoppy Wheat 5.5% Munster, IN 7
Three Floyd's, Zombie Dust, Pale Ale 6.5% Munster, IN 6
Toppling Goliath, King Sue, IIPA 7.8% Decorah, IA 7
WarPigs, Lazurite, IPA 7.4% København, Denmark 7
WarPigs, Foggy Geezer, Hazy IPA 6.8% København, Denmark 7