

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6	BEET PICKLED EGGS (gf)	6
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	8	PIMENTO CHEESE with Sourdough or Crackers (gf)	8
ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	6	TOGARASHI FRIED CHICKPEAS (gf) (v)	5

CHEESE & CHARCUTERIE

a la carte with North Shore Boulangerie sourdough OR house gluten free crackers (gf)

HOOK'S 5 Year Cheddar / WI / Cow	6	HOUSE Chicken Liver Mousse	9
MARIEKE Original Gouda / WI / Raw Cow	8	HOUSE Smoked Trout Mousse	7
ROELLI Dunbarton Blue / WI / Raw Cow	8	HOUSE Pork Rillettes, Green Tomato Jam	8
CARR VALLEY Wildfire Blue / WI / Cow	7	HOUSE Mortadella	7
SCHROEDER KÄSE Triple Cream Brie / WI / Cow	8	HOUSE Pork Pâté	8
MITICA Caña de Cabra / Spain / Goat	7	HOUSE Beef Tongue Pastrami	8
EL ATRIO Manchego / Spain / Sheep	8	ALTOS DE IBERIA Serrano Ham / Spain	9

BOARD chef's choice of 4 cheese and/or charcuterie selections with bread OR house gluten free crackers **(gf)** 24

VEGETABLE

SALT ROASTED BEET & GRAPEFRUIT SALAD, Farm Lettuce, Endive, Hazelnuts, Gordal Olives, Sheep Milk Feta, Preserved Lemon Vinaigrette **(gf) (v)** 13

Cornmeal **FRIED OYSTER MUSHROOMS**, Cane Vinegar Mayonnaise, Creole Hot Mustard, Pickled Green Tomato, Scallion **(gf) (v)** 14

Wood-Fired **BRUSSELS SPROUTS**, Sunflower Seed Butter, Pear Kimchi, Everything Seasoning, Miso Mustard **(gf) (v)** 14

CARROT CAVATELLI, Fried Artichoke, Carrot Purée, Salsa Verde, Basil, Parsley, Manchego Crisp **(v)** 14

Hatch Chile, Chihuahua & Goat Cheese **PUPUSAS**, Curtido Viejo, Odd Duck Hot Sauce, Crema, Cilantro, Radish **(gf)** 14

CRISPY SESAME TOFU, Fried Rice Cake, Sesame Sauce, Scallion **(gf) (v)** 14

Wood-Fired Za'atar Bread, **MUHAMMARAH**, Arabic Pickles, Chickpea & Fennel Balela Salad, Dukkah, Olive Oil, Pomegranate Molasses **(v)** 26

ANIMAL

***WEST COAST RAW OYSTERS**, Anaheim Pepper & Grapefruit Mignonette **(gf)** 6 PC 18 / 12 PC 32

ODD DUCK CASSOULET, Smoked Duck Ham, Pork Lardons, Duck Confit, Toulouse Sausage, White Bean, Duck Cracklin' Bread Crumbs **(gf)** 20

Filipino Style **PORK BELLY LECHON KWALI**, Peanut Kare-Kare, Tatsoi, Sinamak Chili Vinegar, Sesame Rice Crisps **(gf)** 18

LAMB & POTATO PIEROGI, Roasted Root Vegetables, Parsnip Purée, Mustard Greens, Sunchoke 17

Classic **SEAFOOD CIOPPINO**, Scallop, Mussels, Shrimp & Cod, Saffron, Fennel, Tomato Broth, Grilled Baguette, Rouille **(gf)** 22

Berberé Braised **BEEF SHORT RIB**, Ash Roasted Sweet Potato, Da'ata, Malawah, Pine Nuts **(gf)** 19

Khao Man Gai, **HAINAN POACHED CHICKEN & RICE**, Ginger Consommé, Fermented Soybean Chili Sauce, Fresh Cucumber, Herbs, Cracklins **(gf)** 17

***Wood-Fired BAVETTE STEAK AU POIVRE**, Cognac, Green Peppercorn, Hasselback Potato, Grilled Radicchio **(gf)** 24

(gf) - Items that CAN BE MODIFIED to be gluten free **(v)** - Items that CAN BE MODIFIED to be vegan
ITEMS CONTAIN UNLISTED INGREDIENTS, INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS!
**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

COCKTAILS \$14

#32 ALTO DEL CARMEN PISCO RESERVADO, FRUITFUL CLEMENTINE LIQUEUR, QUINCE NECTAR, LEMON

#44 BANHEZ MEZCAL, 21 SEEDS VALENCIA ORANGE TEQUILA, HEIRLOOM GENEPY, RED BELL PEPPER JUICE, LEMON, BLACK LAVA SALT

#58 CACHAÇA, COCONUT LIQUEUR, SOHO LYCHEE, PASSION FRUIT, LIME, GUARANÁ ANTARCTICA BRAZILIAN SODA

#61 DENIZEN DARK RUM, CIHUATÁN JADE RUM, STATELINE COFFEE LIQUEUR, GIFFARD BANANE DU BRESIL, YEMENI SPICED ORGEAT, LEMON

#75 ARETTE REPOSADO TEQUILA, BASIL EAU DE VIE, ROTHMAN & WINTER ORCHARD PEAR LIQUEUR, FENNEL SEED CORDIAL, LIME, FENNEL SALT

#83 TANQUERAY SEVILLA ORANGE GIN, BLOOD ORANGE, ROSEMARY, JUNIPER BERRIES, RISHI SCARLET TEA ICE, FEVER TREE INDIAN TONIC WATER

#98 STATELINE GIN, HOUSE SPICED HONEYCRISP LIQUEUR, CHERRY HEERING, BÉNÉDICTINE, CHERRY JUICE, LIME, ANGOSTURA BITTERS, CO2

FAVORITES

#13 KNOB CREEK BOURBON, COINTREAU, HOUSE SWEET VERMOUTH BLEND, 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 SYRUP, GRAPEFRUIT JUICE, LEMON

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

#102 CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, RAW HONEY, LEMON

NON-ALCOHOLIC COCKTAILS \$12

#84 THE SAME AS COCKTAIL #83 WITH CLEAN CO CLEAN G N/A GIN ALTERNATIVE INSTEAD OF GIN

#111 SEEDLIP SPICE 94 N/A SPIRIT, MARTINI & ROSSI VIBRANTE N/A APERITIVO, SAGE, GRAPEFRUIT, LEMON

#121 SEEDLIP GROVE 42 N/A SPIRIT, PINEAPPLE SAMBAL SHRUB, FAIR STATE CITRA & GALAXY HOP WATER

FEATURED COCKTAIL \$14

WITHOUT BORDERS

SUMAC INFUSED GIN, MINT-WASHED BLANC VERMOUTH, POMEGRANATE MOLASSES, DATE HONEY, POMEGRANATE & LEMON JUICE ****A PORTION OF THESE PROCEEDS BENEFIT DOCTORS WITHOUT BORDERS****

BEER DRAFT

BREWER'S KITCHEN, A LITTLE IDIOM, BUDDHA'S HAND & PLUM SOUR

5% Chicago, IL 7

INDEED, HELLO MILWAUKEE, LIGHT LAGER

4.5% Milwaukee, WI 6

TOPPLING GOLIATH, ROVER TRUCK OATMEAL STOUT

5% Decorah, IA 7

UNIBROUE, LA FIN DU MONDE, BELGIAN TRIPEL

9% Quebec, Canada 9

STEEL TANK, AMERICAN IPA

7% Oconomowoc, WI 6

1840 BREWING, CASHMERE SWEATER, DOUBLE IPA

8% Milwaukee, WI 8

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

Schell's, Firebrick, Vienna-Style Amber 4.8% New Ulm, MN 5

Central Waters, Mudpuppy Porter 5.8% Milwaukee, WI 7

New Holland, The Poet, Oatmeal Stout 5.8% Holland, MI 6

BELGIAN STYLE/SOUR

New Belgium, La Folie, Sour Brown Ale 6.5% Fort Collins, CO 12

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

Fair State Roselle Hibiscus Sour 5.7% Minneapolis, MN 5

Chimay, Red, Trappist Ale 7% Chimay, Belgium 8

HOPPY

Company, Lordy Lordy, Hazy IPA 6.5% Milwaukee, WI 6

New Glarus, Moon Man, No Coast Pale Ale 5% New Glarus, WI 6

Bell's, Two Hearted, IPA 7% Kalamazoo, MI 6

LIGHTER/WHEAT

Enlightened, Cream City Brix, Cream Ale 5% Milwaukee, WI 6

Gathering Place, Treffpunkt, Kolsch (16oz.) 4.6% Milwaukee, WI 5

New Glarus, Spotted Cow, Farmhouse Ale 4.8% New Glarus, WI 6

Pilsner Urquell 4.4% Plzeň, Czech Republic 6

Krombacher, Weizen, Wheat Beer 5.3% Kreuztal, Germany 6

GLUTEN FREE/NA/CIDER/OTHER

Loon Juice, Honeycrisp Cider 6% Spring Valley, MN 6

Hinterland, Saving Gracie, GF Hazy IPA 5.1% Green Bay, WI 6

Athletic, Run Wild, NA IPA Less Than 0.5%, Stratford, CT 6

Krombacher, NA Pilsner 0% Kreuztal, Germany 5

NessAlla, Blueberry Mint Kombucha 0% Madison, WI 5