

SNACKS

CHILI CRISP DEVILLED EGGS (gf)	6	ROSEMARY & CITRUS ROASTED NUTS (gf) (v)	7
FENNEL & CITRUS ROASTED OLIVES (gf) (v)	9	CHIPS & DIP French Onion, Trout Caviar (gf)	9

CHEESE & CHARCUTERIE

CHEF'S CHOICE BOARD chef's choice of 4 cheese and/or charcuterie selections with bread OR house gluten free crackers (gf) 29
A LA CARTE with North Shore Boulangerie sourdough OR house gluten free crackers (gf)

LACLARE Aged Cheddar / WI / Goat	9	HOUSE Chicken Liver Mousse (gf)	10
MARIEKE Burning Melange Gouda / WI / Raw Cow	10	HOUSE Summer Sausage (gf)	10
SCHROEDERKASE Triple Cream Brie/ WI / Cow	10	HOUSE Pork Pâté	10
CARR VALLEY Mobay/ WI / Sheep, Goat	10	SALUMERIA BIELLESE Wild Boar Soppressata (gf)	12
POINT REYES Fennel Blue / CA / Cow	10	ALTOS DE IBERIA Serrano Ham (gf)	12

RAW

*HAMACHI CRUDO , Sinamak, Sesame Cracker, Peanuts, Thai Chili, Thai Basil, Mint, Scallion (gf)	16	* WEST COAST RAW OYSTERS , Chanterelle Mignonette (gf)	6 PC 18 / 12 PC 32
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VEGETABLE

KAROTTENSALAT, Farm Carrot Salad, Apples, Scallion, Toasted Walnut, Lemon Vinaigrette (gf) (v) 14

SPRING MARKET SALAD, Lone Duck Greens, Spring Pea, Asparagus, Radish, Gordal Olive, Ramp Goddess Dressing, Pistachio Dukkah, Fresh Herbs, Green Tahini, Croutons (gf) (v) 14

SMASHED POTATOES, Caribbean Coconut Curry, Pikliz, Fresh Herbs (gf) (v) 15

FRIED WILD RICE, Fiddlehead Ferns, Spring Asparagus, Lion's Mane Mushrooms, Charred Scallion Purée, Quail Egg, Kimchi (gf) (v) 17

CRISPY OYSTER MUSHROOMS, Taiwanese 3 Cup Sauce, Tempeh, Radish, Thai Chili (gf) (v) 18

Charred **BROCCOLINI**, Bagna Cauda, Pickled Green Almonds, Polenta Crisp, Calabrian Chili Sauce (gf) (v) 17

CHINESE RAMP PANCAKES, Mala Cauliflower & Wood Ear Mushroom Salad, Szechuan Tahini (v) 22

ANIMAL

Ricotta, Nettle & **DUCK CONFIT TORTELLINI**, Spring Peas, Pickled Chanterelle Mushrooms, Duck Brodo, Parmesan, Loveage Gremolata 21

SMOKED PORK BELLY, Black Eye Peas, Fried Chard, Pickled Celery, Apricot Glaze (gf) 19

Falafel Crusted **LAMB KIBBEH**, Walnut & Red Pepper Muhammara, Arabic Pickles, Green Garlic Zhoug, Fresh Herbs (gf) 18

AVGOLEMONO SEAFOOD STEW, Little Neck Clams, Lemon Fennel Broth, Grilled Sourdough, Olive Celeriac Tapenade (gf) 20

Fried **PIRI PIRI CHICKEN**, Hot Chili Butter, Asparagus, Cucumber & Golden Raisin Salad (gf) 20

Japanese **BEEF SHORT RIB CURRY**, Carrot, Potato, Sweet Potato, Sushi Rice Cake, Tsukemono Pickles, Scallions (gf) 22

*Grilled **BAVETTE STEAK**, Papas al Horno, Aji Panca, Black Bean, Radish Salad, Chimichurri (gf) 26

(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 \$15

#11 SPANISH BRANDY, BLACKBERRY, DRY CURAÇAO, LEMON

#38 HIBISCUS & GRAPEFRUIT TEQUILA, RASPBERRY GREEN TEA ICE, PINK GRAPEFRUIT SODA, RASPBERRY SALT

#46 101 PROOF BOURBON, PINEAPPLE AMARO, PINEAPPLE GUM SYRUP, ORANGE BITTERS, VIN SANTO

#53 WHITE PEONY TEA INFUSED GIN, AMARO MONTENEGRO, FLOC DE GASCOGNE, LEMON, ELIXIR VEGETAL DE LA GRANDE CHARTREUSE

#64 PISCO, STRAWBERRY, RHUBARB, FALERNUM LEMON, SUMAC

#77 MAKRUT LIME VODKA, TAMARIND, BIRD'S EYE CHILI, GALANGAL, LEMONGRASS, CILANTRO, LIME

#82 COCONUT & RED BANANA RUM BLEND, BANANA LIQUEUR, THAI BASIL, LIME

#99 MEZCAL, AQUAVIT, BLANC VERMOUTH, SAUVIGNON BLANC, BELL PEPPER JUICE, DILL

FAVORITES \$15

#14 BUFFALO TRACE BOURBON, SELECT APERITIVO, COCCHI DI TORINO VERMOUTH, BITTERCUBE CHERRY BARK VANILLA BITTERS, LUXARDO CHERRY

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

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

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

NON-ALCOHOLIC COCKTAILS \$13

#39 THE SAME AS COCKTAIL #38 WITH SEEDLIP NOTAS DE AGAVE

#157 GINGER LIME ROOIBOS & BLACK TEA, SPICED LIME CORDIAL, CARBONATED

#181 LAPO'S N/A APERITIVO, STRAWBERRY, LEMON, N/A CAVA

FEATURED WINE \$15

MUXAGAT DOURO BRANCO

Rabigato-Arinto-Gouveio, Douro Valley, Portugal, 2023
BRIGHT APPEARANCE WITH SHADES OF YELLOW AND GREEN. INTENSE FRUIT AROMAS OF PEACHES & PEARS AS WELL AS AN INTENSE MINERALITY FROM THE RABIGATO VARIETAL. LIVELY AND STRUCTURED ACIDITY WITH DELICATE CITRUS FLAVORS. *A PORTION OF THESE PROCEEDS BENEFIT MILWAUKEE PUBLIC LIBRARIES*

BEER DRAFT

EVERY, WHITE RASCAL, BELGIAN WHITE ALE

5.6% Boulder, CO 6

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

BREWER'S KITCHEN, SERPENTE, ITALIAN PILSNER

4.8% Milwaukee, WI 8

STANDARD GOODS, PALE ALE

5.0% Milwaukee, WI 6

SUPERMOON, SAISON BAYVIEW, FARMHOUSE SAISON

5.6% Milwaukee, WI 7

HALF ACRE, VALLEJO, IPA

6.7% Chicago, IL 7

BEER BOTTLES & CANS

BROWN/AMBER/MALT/DARK

Enlightened, Kettle Logic, Amber 5.6% Milwaukee, WI 5

Central Waters, Mudpuppy Porter 5.8% Milwaukee, WI 6

3 Sheeps, 15-2, Stout 7.2% Sheboygan, WI 6

BELGIAN STYLE/SOUR

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

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 10

Revolution, Freedom of Speech, Sour, 4.5% Chicago, IL 6

Chimay, Red, Trappist Ale 7% Chimay, Belgium 9

HOPPY

Eagle Park, Set List, Hazy IPA 6.5% Milwaukee, WI 7

Sierra Nevada, Pale Ale 5.6% Chico, CA 6

Summit, Sága, IPA 6.3% St. Paul, MN 6

LIGHTER/WHEAT

Deschutes x Patagonia, Kernza, Lager 4.7% Bend, Oregon 6

Asahi, Super Dry, Rice Lager 5.2% Asahi, Japan 5

New Glarus, Spotted Cow, Farmhouse Ale 5% New Glarus, WI 6

Hoegaarden, Witbier 4.9% Belgium 6

GLUTEN FREE/CIDER/NA/OTHER

Hinterland, Saving Gracie, GF Hazy IPA 5.1% Green Bay, WI 8

Wild State, Classic Dry Cider 6.9% Duluth, MN 7

Isastegi, Basque Cider 6% Spain 9

Press, Blackberry Hibiscus, Seltzer 4% La Crosse, WI 6

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

Years, NA Pilsner 0.5% Milwaukee, WI 5

Lagunitas, Hoppy Refresher, Hop Water 0%, Petaluma, CA 5

NessAlla, Grapefruit Eucalyptus Kombucha 0% Madison, WI 6

Ghia Le Spritz, Lime & Salt 0% Los Angeles, CA 8