

SNACKS

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

CHEESE & CHARCUTERIE

CHEF'S CHOICE BOARD Four 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 (<i>gf</i>)	10
MARIEKE Burning Melange Gouda / WI / Raw Cow	10	HOUSE Summer Sausage (<i>gf</i>)	10
SCHROEDERKASE Triple Cream Brie/ WI / Cow	10	HOUSE Pork Pâté	10
CARR VALLEY Mobay/ WI / Sheep, Goat	10	HOUSE Duck Ham (<i>gf</i>)	12
CARR VALLEY Wild Fire Blue / WI / Cow	9	ALTOS DE IBERIA Serrano Ham (<i>gf</i>)	12

RAW

***HAMACHI CRUDO**, Lemongrass Fish Sauce,
Cucumber, Lettuce Cups, Fresh Herbs, Toasted Rice
Powder (*v*) (*gf*) 15

*** WEST COAST RAW OYSTERS**, Cucumber Jalapeño
Mignonette (*gf*) 6 PC 18 / 12 PC 32

VEGETABLE

SMOKED TURNIP SALAD, Pipian Verde, Pickled
Turnip, Turnip Greens, Spiced Pepitas (*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, 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, Toasted Almonds,
Polenta Crisp, Calabrian Chili Sauce (*gf*) (*v*) 17

CHINESE GREEN GARLIC 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 Lovage,
Pickled Celery, Apricot Glaze (*gf*) 19

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

Steamed **LITTLE NECK CLAMS**, Lemon Fennel
Avgolemono Broth, Grilled Sourdough, Olive Celeriac
Tapenade, Verjus (*gf*) 20

Fried **PIRI PIRI CHICKEN**, Hot Chili Butter, Pickled
Ramps, 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**, Black Pepper Morel
Mushrooms, Baby Bok Choy, Szechuan Au Poivre,
Fresh Herbs (*gf*) 34

(*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 \$12

SPATZI DRY FURMINT

Tokaj, Hungary 2023

A GRAPE & REGION FAMOUS FOR ITS DESSERT WINE; THIS IS A FRESH & CRISP EXPRESSION OF FURMINT. THE VINEYARDS SIT IN A TRIANGLE MADE BY THE REMNANTS OF THREE VOLACNOES, GIVING THE WINE A STRIKING MINERALITY. DRY, DELICATE AND ELEGANT WITH BALANCED ZESTY CITRUS FRUIT AROMAS *A PORTION OF THESE PROCEEDS BENEFIT MILWAUKEE PUBLIC LIBRARIES*

BEER DRAFT

AVERY, WHITE RASCAL, BELGIAN WHITE ALE

5.6% Boulder, CO 6

LAKEFRONT, DIVE BEER, MILWAUKEE LAGER

4.2% Milwaukee, WI 6

SUPERMOON, CHALET CHALET, BELGIAN GOLDEN SOUR

6.5% Milwaukee, WI 7

BREWER'S KITCHEN, SUPERNATURALIST, HAZY IPA

5.5% Milwaukee, WI 8

THE CIDER FARM, CLASSIC DRY CIDER

6.3% Mineral Point, WI 8

HALF ACRE, VALLEJO, IPA

6.7% Chicago, IL 7

BEER BOTTLES & CANS

BROWN/MALT/DARK

Lakefront, Eastside Dark, Dark Lager 5.6% Milwaukee, WI 7

Central Waters, Mudpuppy Porter 5.8% Milwaukee, WI 6

3 Sheeps, 15-2, Stout 7.2% Sheboygan, WI 7

BELGIAN STYLE/SOUR

New Belgium, La Folie, Sour Brown Ale 6.5% Fort Collins, CO 13

Westmalle, Trappist Dubbel 7% Westmalle, Belgium 11

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 7

LIGHTER/WHEAT

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

Asahi, Super Dry, Rice Lager 5.2% Asahi, Japan 7

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

Hoegaarden, Witbier 4.9% Belgium 7

GLUTEN FREE/CIDER/NA/OTHER

Hinterland, Saving Gracie, GF Hazy IPA 5.1% Green Bay, WI 9

Wild State, Classic Dry Cider 6.9% Duluth, MN 6

Isastegi, Basque Cider 6% Spain 9

Press, Blackberry Hibiscus, Seltzer 4% La Crosse, WI 7

Athletic, Run Wild, NA IPA Less Than 0.5%, Stratford, CT 7

Years, NA Pilsner 0.5% Milwaukee, WI 6

Sierra Nevada, Hop Splash, Hop Water 0%, Chico, CA 5

NessAlla, Grapefruit Eucalyptus Kombucha 0% Madison, WI 8

Ghia Le Spritz, Sumac & Chili 0% Los Angeles, CA 9

Starting July 1st, 2025, if you use a credit card, we will charge an additional 3% to help offset processing costs. THIS AMOUNT IS NOT MORE THAN WHAT WE PAY IN FEES. WE WILL NOT SURCHARGE DEBIT CARDS.