

SNACKS

CHILI CRISP DEVILLED EGGS (gf) 6
FENNEL & CITRUS ROASTED OLIVES (gf) (v) 9

ROSEMARY & CITRUS ROASTED NUTS (gf) (v) 7
CHIPS & DIP French Onion, Trout Caviar (gf) 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
MARIEKE Burning Melange Gouda / WI / Raw Cow 10
SCHROEDERKASE Triple Cream Brie/ WI / Cow 10
CARR VALLEY Mobay/ WI / Sheep, Goat 10
CARR VALLEY Wild Fire Blue / WI / Cow 9

HOUSE Chicken Liver Mousse (gf) 10
HOUSE Summer Sausage (gf) 10
HOUSE Pork Pâté 10
HOUSE Duck Ham (gf) 12
ALTOS DE IBERIA Serrano Ham (gf) 12

RAW

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

*** WEST COAST RAW OYSTERS**, Chanterelle 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 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 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 GOLD 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

Isategi, 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

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

NessAlla, Grapefruit Eucalyptus Kombucha 0% Madison, WI 8

Ghia Le Spritz, Lime & Salt 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.