



small

SOUP corn chowder, chive oil, crispy bacon 8

BABY GREENS heirloom cherry tomatoes, goat cheese curds, basil dressing, crispy shallot 10

BLACK KALE caesar style, grilled lemon, radicchio, torn croutons, Wisconsin parmesan 9

WEDGE SALAD grilled little gem romaine, blue cheese, bacon, tomato, red onion 10

RELISH TRAY pickled vegetables, radishes & butter, David's cottage cheese, deviled eggs 13

CHICKEN LIVER TERRINE apricot noyaux, mustard, grilled bread 12

medium

RATATOUILLE vegetables straight off the farm, Clock Shadow Creamery quark 8

YUKON POTATO caramelized onion, Pleasant Ridge Reserve, breadcrumb 8

ASPARAGUS Yuppie Hill poached egg 8

TORTILLITA charred onion, nicoise olive, fava beans, greens, creme fraiche 14

CHEESE BOARD one cow, one goat & one sheep from our friends around the world 14

GOAT CHEESE CURDS roasted tomato, chorizo, arugula pistou, rustic bread 14

OCTOPUS summer beans, spinach pesto 16

WHITEFISH smoked mussels, curry, cream 16

WALLEYE cornmeal-crusted, radish, corn, pickled onion, crema 16

SCALLOP roasted poblano, hen of the woods 19

CHARCUTERIE BOARD traditional accompaniments 15

BONE MARROW pickled cherries, frisee 13

RABBIT meatball, chanterelle, romesco, Le Claire Evalon 18

PORK CHEEKS anson mills grits, root spinach 17

BUTCHER'S STEAK charred broccolini, chimichurri 21

large

MILLER FARM CHICKEN lemon, garlic, black pepper, roasted fingerlings, green beans 26

WILD PACIFIC SALMON summer succotash, chanterelles, bacon, herb jus 34

DUROC PORK CHOP 14 OZ., rainbow chard, bernie's bacon, local maple syrup 36

COWBOY RIBEYE 20 OZ., local cremini mushrooms, 1907 butter 56

sweet

CHOCOLATE CAKE coconut, caramel, pecan 8

CREPES Duke blueberry compote, cardamom macarpone, pistachio streusel 8

CREME BRULEE lavender honey 8

PEACH COBBLER vanilla ice cream 8

EXECUTIVE CHEF **Bradford Shovlin**

* The consumption of raw or undercooked eggs, meats and seafood greatly increases the risk of foodborne illness.