

{most dishes available in half or whole portions}

HORS D'OEUVRES

- Warm Marinated Cerignola Olives 4 | 8
- Moroccan Spiced Almonds and Cashews 4 | 8
- Housemade Beef Jerky 4 | 8
- Wisconsin Fried Cheese Curds: spicy ketchup glaze 6 | 12
- Veal Meatballs: gorgonzola-walnut cream sauce 7 | 14
- Soft Pretzels: smoked cheddar cheese dip 4 | 8
- Bacon Wrapped Dates: ewe's blue cheese 6 | 12
- Deviled Eggs: truffle oil, black trumpet mushrooms 6 | 10
- Bacon Jam: brie cheese, toasted baguette 12
- Crispy Pork Belly B.L.T's 8 | 16
- Mini Wild Mushroom Veggie Burgers: red onion jam, goat cheese 6 | 12
- Short Rib Sliders: root beer glaze, crispy onions 8 | 16
- Local Artisan Cheese Board: pistachio crackers 12 | 24
- Charcuterie Board: assorted Creminelli cured and smoked meats 12 | 24



FISH

- Tuna Tartar Tostadas: spicy tomato salsa, meyer lemon crema 10 | 15
- Little Fried Fish: malted vinegar aioli 6 | 12
- Blue Hill Mussels: garlic, tomato, red chile flake, white wine 15 | 22
- Shrimp and Grits: laughing bird shrimp, three sisters cheddar grits 9 | 18
- New England Lobster Roll: Maine lobster, toasted roll 14 | 28
- Seared Scallops: tomato chutney, madras curry oil 13 | 26

FARM & GARDEN

- Roasted Butternut Squash-Apple Soup: toasted pumpkin seeds 7
- Sweet Corn Crème Brûlée 8
- Roasted Beets: pistachio crusted goat cheese, honey 12
- Celeriac-Winter Squash-Apple Pancakes: goat cheese-chives 6 | 12
- Roasted Brussels Sprouts: bacon, onions 8
- Duck Fat Steak Fries: cave aged cheddar, fleur de sel 9
- Bitter Green Salad: fennel, apples, blue cheese, candied walnuts 11
- Roasted Pumpkin Gnocchi: hazelnut cream sauce, fried sage 9 | 18
- Crispy Red Lentil Cake: coconut curry broth, peanuts, zucchini salad 16
- Potato and Cheese Pierogi: caramelized onions, sour cream 11 | 22
- South Indian Vegetable Curry: sweet potatoes, basmati rice, cilantro 9 | 18

MEAT

- Mini Lamb Burgers: feta cheese, red onion, minted yogurt 10 | 20
- Becker Lane Pork Spare Ribs: sorghum-pomegranate glaze 9 | 18
- Blue Grass Soy-Orange Glazed Quail: crispy rice cake, baby bok choy 11 | 22
- Fennel Pork Sausage: sour cream mashed potatoes, apricot chutney 12 | 24
- Beer Braised Rabbit: grainy mustard spätzle, pumpernickel croutons 18

- Farm House Q7 Ranch Burger: pretzel roll, caramelized onions 16
add bacon, avocado or fried egg for an additional charge
- Apple Cider Braised Pork Shoulder: butternut squash-maple puree 10 | 20
- Grilled Venison: sweet potato, bitter greens, cranberry gastrique 14 | 28
- Crispy Duck Leg: white bean-merguez ragout, port wine reduction 12 | 24
- Buttermilk Fried Chicken & Waffles: bourbon maple syrup 7 | 14

**BRICK OVEN
FLATBREADS** } 15 each

{EXECUTIVE CHEF: *Heather Terhune*}

{Please advise your server of any food allergies prior to ordering}

- Merguez Sausage: shaved fennel, feta cheese, cilantro
- Bartlett Pear: celery root puree, brie, toasted hazelnuts, honey
- Duck Confit: blue cheese, roasted garlic, bourbon cherries, arugula
- Wild Mushroom: prairie fruits farm goat cheese, truffle oil
- Braised Pork Belly: green apples, white cheddar, chipotle barbecue sauce

20% gratuity added to parties of six or more

{Consuming raw or under cooked meat, seafood, poultry or eggs may increase your risk of food borne illness, especially if you have certain medical conditions}