STARTERS

soup of the day 4 | 8
marinated burrata, green goddess, frisse, heirloom baby greens, grilled sourdough 10
seasonal fruit plate, greek yogurt, fresh berries 10

SALADS

enhance: grilled chicken 5 | shrimp 7 | salmon 8
winter salad, toasted macadamia vinaigrette, shaved apple, belgium endive, frisee, golden raisins, 10
heirloom salad, green goddess, shaved seasonal vegetables, rainbow radish, heirloom baby greens, sourdough crouton 10
squash salad, roasted delicata squash, port cranberry, puffed grains, shaved fennel, walnut, smoked sherry vinaigrette 10
marinated kale salad, serano chilies, torn mint, blood orange vinaigrette, midnight moon cheese, crispy quinoa 10

SANDWICHES

served with house made chips
substitute hand cut french fries 3 | sweet potato fries 3 | side salad 4
angus beef burger, italian fontina cheese, nueskis bacon jam, lettuce, tomato, whole grain mustard aioli, local brioche 15
veggie burger, chipotle aioli, sautéed wild mushrooms, lettuce, tomato, gruyere, pretzel bun 14
harvest panini, herbed sundried tomato spread, house roasted turkey breast, fresh avocado, wisconsin munster cheese, organic baby watercress 15
heirloom avocado toast, grilled shrimp salad, charred corn, marinated local cherry tomatoes, petit arugula salad, winter citrus, grilled local sourdough 16
ENTRÉES

**chef's special quiche**, gourmet herb crust, light creamy custard, baby organic greens, olive oil & balsamic vinaigrette 15

wild scottish **salmon**, israeli couscous, preserved apricot, toasted pistachios, cara cara orange supremes, shaved fennel, fine herbs, blood orange beurre blanc 19

**pan roasted mallard duck breast**, caramelized sun chokes, pan roasted pear, petite organic frisée, balsamic golden raisins, rainbow swiss chard 20

**berkshire pork tenderloin**, roasted heirloom carrots, port cranberries, balsamic pickled mustard seeds, pan seared brussel sprouts, wisconsin maple syrup glaze 19

**strauss farm veal chop**, grilled & braised tuscan kale, roasted celery root, fresh granny smith apples, pan seared fennel, 20

**wild mushroom rissotto**, creamy arborio rice, pan roasted wild mushrooms, slow roasted hazelnuts, parmesiano regiano, picked herbs 16

SIDE DISHES

**glazed brussel sprouts**, pistachio & chive crumble, sherry vinegar, honey 5

**pan roasted cauliflower**, almond gremolata, brown butter, chives 5

BEVERAGES

metropolitan direct trade french roast **coffee** 4

iced **coffee** 4

a selection of harney & sons fine **hot tea**, served with lemon 4

classic black premium **ice tea** or **arnold palmer** 4

**ice tea** 4

house made **lemonade** and **strawberry lemonade** 4 | 5

**mineral water** 5

2% or vitamin d **milk** 4

assorted **juices** and **soft drinks** 4