

## POULTRY

- Amish Chicken** 18  
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction  
GF
- Duck Confit 'Tostadas'** 3  
duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce  
V\*
- Chicken & Duck Thighs** 16  
thighs, grilled pear, kale risotto, pear reduction  
GF
- Fried Chicken** 2.50  
one fried chicken drumstick, coarse mustard, honey, maple drizzle

## STEER & HOG

- Wisconsin Kielbasa** 12  
kielbasa, pepper potato hash, pickled red cabbage, grainy mustard aioli  
GF
- Braised Short Ribs** 18  
braised short ribs, parmesan risotto, honey glazed carrots & radish, braising reduction  
GF
- Meat & Cheese** 17  
cured meats & Wisconsin cheeses, housemade jams & pickled veggies, nuts, fruit  
GF\* (+2) V\* (cheese only 1l)
- Tenderloin\*** 21  
chargrilled beef tenderloin, toasted brioche, tomato confit, micro greens, horseradish cream  
GF\*
- Braised Pork Belly** 14  
braised pork belly, root veggie hash, candied bacon, seasonal veggies, cider gastrique  
GF
- Meatloaf** 12  
blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction

## SEA CREATURES

- Perch 'Fry'** 16  
cracker crusted perch filet, fried yukon wedges, creamy napa slaw, remoulade
- Blue Crab** 14  
chilled lump blue crab, creamy tarragon dressing, buttered brioche, pickled onions, meyer lemon oil  
GF\* (+2)
- Octopus** 10  
grilled octopus, crusty bread, greens, shaved parmesan, lemon mustard vinaigrette  
GF
- Gulf Shrimp\*** 15  
shrimp, mozzarella ravioli, spinach, cherry tomatoes, asparagus, butternut squash cream
- Scallops\*** 20  
scallops, sage polenta with parmesan, roasted red pepper & poblano coulis, beurre blanc  
GF
- Pepper Crusted Ahi Tuna\*** 16  
pepper crusted ahi tuna, roasted marble potatoes, fried parsnips, amarena cherry buerre blanc  
GF\*

## PLANTS

- Grilled Sweet Potatoes & Burrata** 12  
sweet potatoes, burrata, arugula, spicy apricot compote, herb olive oil, aged balsamic  
GF V
- Grilled Veggies** 10  
grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard  
GF V
- French Fries** 6 or 10  
crispy shiitakes, fresh basil, parsley, thyme, truffle aioli  
V
- Wild Mushroom Risotto** 7 or 12  
risotto with a blend of seasonal wild mushrooms, parmesan  
GF V
- Kale & Collard Dip** 9  
kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette, olive oil  
GF\* (+2) V
- Caesar Salad\*** 7 or 13  
romaine, shaved parmesan, house made croutons  
GF\*

Tofte's  
Table

\* Note that the consumption of raw or undercooked foods may result in an increased risk of foodborne illness.

V = Vegetarian

V\* = Dish can be modified to be a vegetarian dish

GF = Gluten Free

GF\* = Dish can be modified to be a gluten free dish

Please let your server know if you have dietary restrictions, allergies or wish to have a dish modified to be V or GF