

## POULTRY

<b>Amish Chicken</b>	18
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction GF	
<b>Duck Confit 'Tostadas'</b>	3
duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce V*	
<b>Chicken &amp; Duck Thighs</b>	16
thighs, creamy saffron gnocchi, sautéed broccolini, roasted garlic poultry reduction GF*	
<b>Fried Chicken</b>	2.50
one fried chicken drumstick, coarse mustard, honey, maple drizzle	

## STEER & HOG

<b>Wisconsin Kielbasa</b>	14
kielbasa, pepper potato hash, pickled red cabbage, grainy mustard aioli GF	
<b>Braised Short Ribs</b>	18
braised short ribs, parmesan risotto, honey glazed carrots & radish, braising reduction GF	
<b>Meat &amp; Cheese</b>	17
cured meats & Wisconsin cheeses, housemade jams & pickled veggies, nuts, fruit GF* (+2) V* (cheese only 11)	
<b>Tenderloin*</b>	21
chargrilled beef tenderloin, sweet potato puree, roasted fennel & bacon, chimichurri GF	
<b>Braised Pork Belly</b>	16
braised pork belly, tarragon roasted yukon potatoes, bacon jam, chiffonade Brussels sprouts & peppers, spiced maple syrup GF	
<b>Meatloaf</b>	13
blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction	

## SEA CREATURES

<b>Perch 'Fry'</b>	16
cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade	
<b>Creamy Lobster &amp; Shrimp 'Roll'</b>	16
chilled lobster & shrimp salad, chiffonade kale, crispy shoestring potatoes, griddled brioche, meyer lemon oil GF* (+2)	
<b>Octopus</b>	11
grilled octopus, crusty bread, greens, shaved parmesan, lemon mustard vinaigrette GF*	
<b>Gulf Shrimp*</b>	15
sautéed shrimp, mozzarella ravioli, mushroom ragout, grilled endive, arugula & basil pesto cream, pumpkinseed oil GF*	
<b>Scallops*</b>	20
seared scallops, truffle & asparagus risotto, kale & arugula salad, tomato vinaigrette, beurre blanc GF*	
<b>Ahi Tuna Tartare*</b>	16
ahi tuna tartare, sesame, soy, chile, nori, cucumber, crispy wontons, cilantro aioli	

## PLANTS

<b>Burrata 'Bruschetta'</b>	12
buratta, tomato confit, pickled red onion, grilled baguette, balsamic glaze & basil oil GF* (+2) V	
<b>Grilled Veggies</b>	11
grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard GF V	
<b>French Fries</b>	6 or 10
Cuban style, crispy prosciutto, house-made pickles, crumbled gruyere, dijon aioli V	
<b>Wild Mushroom Risotto</b>	7 or 12
risotto with a blend of seasonal wild mushrooms, parmesan GF V	
<b>Kale &amp; Collard Dip</b>	9
kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette, olive oil GF* (+2) V	
<b>Caesar Salad*</b>	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