

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, savory bread pudding, seasonal veggies, cranberry orange compote, roasted garlic poultry reduction
GF*
- Fried Chicken** 2.50
one fried chicken drumstick, coarse mustard, honey, maple drizzle

STEER & HOG

- Wisconsin Kielbasa** 14
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 11)
- Tenderloin*** 21
chargrilled beef tenderloin, sweet potato hash, sautéed kale, mushroom ragout, balsamic glaze, truffle oil
GF
- Braised Pork Belly** 16
braised pork belly, tarragon roasted yukon potatoes, bacon jam, chiffonade Brussels sprouts & peppers, spiced maple syrup
GF
- Meatloaf** 13
blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction

SEA CREATURES

- Perch 'Fry'** 16
cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade
- Creamy Lobster & Shrimp 'Roll'** 16
chilled lobster & shrimp salad, chiffonade kale, crispy shoestring potatoes, griddled brioche, meyer lemon oil
GF* (+2)
- Octopus** 11
grilled octopus, crusty bread, greens, shaved parmesan, lemon mustard vinaigrette
GF*
- Gulf Shrimp*** 15
sautéed shrimp, mozzarella ravioli, asparagus, cherry tomatoes, paprika cream, arugula & crispy parmesan salad lemon oil
GF*
- Scallops*** 20
seared scallops, truffle & asparagus risotto, kale & arugula salad, tomato vinaigrette, beurre blanc
GF*
- Blackened Ahi Tuna*** 16
sausage and pepper hash, wontons, pickled onions, orange beurre blanc
GF*

PLANTS

- Burrata 'Bruschetta'** 12
buratta, tomato confit, pickled red onion, grilled baguette, balsamic glaze & basil oil
GF* (+2) V
- Grilled Veggies** 11
grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard
GF V
- French Fries** 6 or 10
Cuban style, crispy prosciutto, house-made pickles, crumbled gruyere, dijon 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*

Tofe'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