

CURBSIDE DELIVERY MENU

Curbside Delivery is available Monday -Saturday 4-7 pm.

Orders can be made by calling 262-408-5633 between 3 pm and 7 pm.

All Wines listed are available by the bottle - Take out SALE - \$10 off each bottle

PLANTS

Wild Mushroom Risotto

\$7/\$13

risotto with a blend of seasonal wild mushrooms, parmesan

- GF V -

Caesar Salad* \$7/\$13

romaine, shaved parmesan, house made croutons

- GF* -

SEA CREATURES

Scallops* \$20

Israeli couscous with herb cream and parmesan, saffron braised roma tomatoes, crispy fried shallots, & lemon oil

- GF* -

Sesame Crusted

Ahi Tuna* \$16

Korean style veggie pancake, wasabi vinaigrette, ginger dusted wontons

Gulf Shrimp* \$17

cheese ravioli, butternut squash cream, asparagus, fennel, yellow squash, shallot, brussels, smoked paprika oil, & micro greens

- GF* -

POULTRY

Duck Confit

'Tostada' \$4

duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce

- V* -

Fried Chicken

\$3

one fried chicken drumstick, coarse mustard, honey, maple drizzle

Amish Chicken

\$18

roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction

- GF -

STEER & HOG

French Fries \$8/\$11

"Poutine Style" braised beef gravy, Wisconsin cheese curds, and gremolata

Braised Pork Belly \$16

braised pork belly, griddled cornbread, parmesan grits, brussels and collards, candied bacon, & maple gastrique

- GF* -

Wisconsin Kielbasa \$15

kielbasa, chorizo hash, peppers, and kale. topped with pickled red cabbage & coarse mustard aioli

- GF -

Meatloaf \$14

blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction

Braised Short Ribs \$18

braised short ribs, parmesan risotto, honey glazed carrots & radish, braising reduction

- GF -

DESSERTS

Sticky Toffee Pudding \$7

Camp Fire S'more \$7

Flourless Chocolate Cake \$8

- GF -

Please let us know if you have dietary restrictions, allergies or wish to have a dish modified to be modified to be Vegetarian or Gluten Free when placing your order.

V = Vegetarian, V* = Dish can be modified to be vegetarian
GF = Gluten Free, GF* = Dish can be modified to be gluten free

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RED WINE

Clos Pegase Merlot \$46

- 2018 - Carneros/Napa Valley

Four Vines Zinfandel \$38

- 2017 - Central Coast, California

Farmlands Pinot Noir \$46

- 2018 - Willamette Valley, Oregon

Rock & Vine Cabernet

Sauvignon \$42

- 2017 - Central Coast, California

Graffito Malbec \$40

- 2017 - Argentina

Anne Amie Pinot Noir \$50

- 2018 - Willamette Valley, Oregon

Burgess Topography Red Blend \$48

- 2014 - Napa Valley, California

Mouton Cadet Bordeaux Blend \$38

- 2016 - Bordeaux, France

A Posto Barbera \$38

- 2018 - Piemonte, Italy

Textbook Cabernet Sauvignon \$55

- 2017 - Napa Valley, California

F-Bomb Red Field Blend \$40

- 2017 - California

Casa Silva Carmenere \$38

- 2018 - D.O. Valle De Colchagua, Chile

Roco Gravel Road Pinot Noir \$50

- 2018 - Willamette Valley, Oregon

Vina Zaco Tempranillo \$38

- 2017 - Rioja, Spain

Lenore Syrah \$38

- 2017 - Columbia Valley, Washington

Argyle Pinot Noir \$48

- 2017 - Willamette Valley, Oregon

Bere Red Blend \$42

- 2016 - Toscana, Italy

Casasmith Sangiovese \$45

- 2017 - Wahluke Slope, Washington

Annabella Cabernet

Sauvignon \$45

- 2017 - Napa Valley, California

Mazzocco Cabernet

Sauvignon \$55

- 2017 - Dry Creek Valley, California

WHITE WINE

Elk Cove Rose \$38

- 2018 - Willamette Valley, Oregon

Carletto Pinot Grigio \$31

- 2018 - Veneto, Italy

Los Vascos Sauvignon Blanc \$38

- 2019 - Casablanca Valley, Chile

Vigneto Moscato D'Asti

D.O.C.G. \$8 \$31

- Piedmont, Italy

White Winter Raspberry

Mead \$10 \$38

- Iron River, Wisconsin

Matanzas Creek Sauvignon Blanc \$42

- 2017 - Sonoma County, California

Storypoint Chardonnay \$39

- 2016 - Sonoma, California

Stoller Chardonnay \$40

- 2018 - Dundee Hills, Oregon

Sean Minor Sauvignon Blanc \$33

- 2018 - California

Von Stiehl Riesling \$8 \$31

- Algoma, Wisconsin

The Four Graces Pinot Gris \$36

- 2018 - Willamette Valley, Oregon

Chalk Hill Estate

Chardonnay \$60

- 2016 - California

BUBBLES

Evolution Sparkling \$34

- NV - Oregon

Johan Petillant

Naturel Pinot

Noir \$50

- 2018 - Willamette Valley, Oregon

Laurent-Perrier

Brut \$75

- NV - Champagne, France