

POULTRY

Fried Chicken one fried chicken drumstick, coarse mustard, honey, maple drizzle	3
Duck Confit 'Tostada' duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce - V*	4
Amish Chicken roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction - GF	18
NEW Roasted Chicken Thighs sautéed spinach & kale, fingerling potatoes & shallots, roasted garlic poultry reduction, crispy parmesan - GF	18

PLANTS

Caesar Salad* romaine, shaved parmesan, house made croutons - GF*	7/13
NEW Burrata burrata with smoked tomato panzanella salad - GF* (+2) V	13/18
NEW Brussels Sprouts crispy fried brussels sprouts, parmesan, truffle oil, saffron aioli - V	11
NEW French Fries cuban fries - dijon aioli, house made pickles, gruyere cheese, crispy prosciutto - V*	8/11
Wild Mushroom Risotto risotto with a blend of seasonal wild mushrooms, parmesan - GF/V	7/13
Grilled Veggies grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard - GF/V	13
Kale & Collard Dip kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette, olive oil - GF* (+2) V	9

331 Riverfront Street - Waukesha, Wisconsin
www.toftestable.com
262.408.5633

Tuesday- Thursday 5:00-9:00 pm, Friday & Saturday 5:00-10:00 pm, Sunday & Monday - Closed
June 2021

SEA CREATURES

Perch 'Fry' cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade	17
Grilled Octopus crusty bread, greens, shaved parmesan, lemon mustard vinaigrette – GF* (+2)	14
Scallops* lemon basil risotto, tomato vinaigrette, micro greens, caper-berries, spinach salad, herb oil – GF	24
NEW Gulf Shrimp* bell peppers, shallots, broccolini, tomato-arugula & pea shoot salad, pappardelle pasta, cajun orange beurre blanc – GF*	17
Maine Lobster and Red Crab Salad chilled creamy lobster & crab salad, pickled red onion, fried capers, toasted brioche, lemon oil – GF* (+2)	17
NEW Blackened Ahi Tuna* blackened rare ahi tuna, fresh corn succotash, queso fresco, paprika crema – GF	17

STEER & HOG

Braised Short Ribs parmesan risotto, honey glazed carrots & radish, braising reduction – GF	19
Wisconsin Kielbasa chorizo hash, peppers, and kale. topped with pickled red cabbage & coarse mustard aioli – GF	17
Meatloaf blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction	14
Braised Pork Belly cheddar grits, sautéed brussels sprouts, collards and shallots, served with bacon jam, maple gastrique – GF	17
Char Grilled Tenderloin* chargrilled beef tenderloin, truffle & parmesan mash, wild mushrooms, shallots and haricot verts, horseradish sauce – GF	22

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

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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