

POULTRY

Roasted Chicken Thighs

sautéed spinach & kale, fingerling potatoes & shallots, roasted garlic poultry reduction 18

– GF –

Duck Confit 'Tostada'

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

5

– V* –

Fried Chicken

one fried chicken drumstick, coarse mustard, honey, maple drizzle 4

Amish Chicken

roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction 21

– GF –

PLANTS

NEW Burrata

burrata with tomato compote, olive relish, arugula, pickled red onion, grilled baguette, basil oil, balsamic glaze 13/18

– GF* (+2) V –

Kale & Collard Dip

kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette 12

– GF* (+2) V –

Wild Mushroom Risotto

risotto with a blend of seasonal wild mushrooms, parmesan 7/13

– GF/V –

Grilled Veggies

grilled veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard

15

– GF/V –

Caesar Salad*

romaine, shaved parmesan, house made croutons 7/13

– GF* –

Brussels Sprouts

crispy fried brussels sprouts, parmesan, truffle oil, saffron aioli 13

– V –

NEW French Fries

asian fries - fried shiitake, scallions, black & white sesame seeds, wasabi vinaigrette, sesame mayo 8/11

– V –

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

Toft's
Table

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

October 2021

SEA CREATURES

Grilled Octopus

crusty bread, greens, shaved parmesan,
lemon mustard vinaigrette 14
- GF* (+2) -

Blackened Ahi Tuna*

blackened rare ahi tuna, fresh corn succotash,
queso fresco, paprika crema 19
- GF -

NEW Gulf Shrimp*

mushroom ravioli, asparagus, shallot, broccolini, parsnip, tomato,
gaufrette potatoes, sage cream sauce, aged balsamic 19
- GF* -

Perch 'Fry'

cracker crusted perch filet, potato pancakes,
creamy napa slaw, remoulade 22

NEW Scallop*

sweet potato risotto, sautéed wild
mushrooms, shallot, asparagus, microgreens,
beurre blanc 8
- GF - please note - price is per scallop -

STEER & HOG

Braised Pork Belly

cheddar grits, sautéed brussels sprouts,
collards and shallots, bacon jam, maple gastrique 19
- GF -

Char Grilled Tenderloin*

chargrilled beef tenderloin, truffle &
parmesan mash, wild mushrooms, shallots
and haricot verts, horseradish sauce 22
- GF -

NEW Wisconsin Kielbasa

potato bacon hash, sautéed collard greens &
pickled red cabbage, dijon aioli, truffle coarse
mustard 19
- GF -

Braised Short Ribs

parmesan risotto, honey glazed carrots &
radish, braising reduction 21
- GF -

Meatloaf

blend of veal, pork and beef, yukon mash,
seasonal veggies, rich beef reduction 16

Chef's Selection

Enjoy a seven course surprise tasting menu curated for your table by our Chef.

Sit back and relax while we bring out a variety of dishes

from each category for you and your guests to enjoy. 45

- Chef's Selection is only available for parties with 5 or more people. All guests at table must participate. -


Tofe's
Table

*Note that the consumption of raw or undercooked foods may result in an increased risk of foodborne illness.
October 2021