

## POULTRY

### new Chicken & Waffles

fried chicken thighs, truffle waffles, sautéed brussels, spicy maple syrup, orange butter 20

### 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

22  
- GF -

## PLANTS

### new Burrata

heirloom tomatoes, grilled asparagus salad with roasted jalapeno, pickled red onion, grilled baguette, herb vinaigrette, balsamic glaze 13/18

- GF\* (+2) 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

street corn fries - grilled corn relish, cotija, ancho aioli, cilantro, chile powder 8/11

- V -

### Kale & Collard Dip

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

- GF\* (+2) V -

### new Mediterranean Salad

mixed greens, kalamata olives, tomato, english cucumbers, crispy chickpeas, feta, pickled red onion, balsamic glaze, herb vinaigrette 10/16

- GF -

### 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 -

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](http://www.toftestable.com)

262.408.5633

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

May 2022

# SEA CREATURES

## Grilled Octopus

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

## new Tuna Crudo\*

tomato & cucumber salad, caper cream,  
crispy wonton, fried brussels 19  
- GF\* -

## new Blackened Shrimp\*

pappardelle pasta, roasted beets,  
broccolini, shallots, tomato,  
orange peppercorn beurre blanc, micro greens 21  
- GF\* -

## Perch 'Fry'

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

## new Scallop\*

couscous, snow peas, shallots, carrots,  
tomato cream, basil & lemon oil 8  
- GF\* - please note - price is per scallop -

# STEER & HOG

## new Braised Pork Belly

potato-shallot-cornbread hash, candied bacon, collard greens, whiskey gastrique 19  
- GF -

## Char Grilled Tenderloin\*

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

## 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