
PLANTS

MEDITERRANEAN SALAD • 10/16

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

* GF *

CAESAR SALAD* • 7/13

romaine, shaved parmesan, house made croutons

* GFM *

NEW ROASTED BEET SALAD • 10/16

roasted beets, arugula, toasted walnuts, pickled onions, fresh chives, honey whipped goat cheese, walnut vinaigrette

* GF *

TRUFFLE SPROUTS • 13

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

* V *

NEW ROASTED TOMATO & BURRATA • 13/18

burrata, roasted tomatoes, frisee, fresh basil, fried shallots, balsamic glaze, grilled baguette

* GFM(+\$/2)/V *

GRILLED VEGGIES • 15

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

* GF/V *

WILD MUSHROOM RISOTTO • 7/13

risotto with a blend of seasonal wild mushrooms, parmesan

* GF/V *

KALE & COLLARD DIP • 12

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

* GFM (+\$/2)/V *

ROUND OF BREW FOR THE KITCHEN CREW • 20

Buy a round of drinks for the kitchen crew to enjoy at the end of their shift.

POULTRY

DUCK CONFIT 'TOSTADA' • 5

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

* VM *

FRIED CHICKEN • 4

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

CHICKEN & WAFFLES • 20

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

AMISH CHICKEN • 22

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

* GF *

SEA CREATURES

NEW BUTTERNUT SHRIMP* • 21

mushroom ravioli, asparagus, celeriac, shallots, spinach, pumpkin seed oil, butternut squash cream

* GFM *

NEW BASIL SCALLOP* • 8

seared scallop, basil risotto, confit tomatoes, vanilla beurre blanc, arugula & pickled onion salad - lemon vinaigrette

* GF-please note-price per scallop *

GRILLED OCTOPUS • 14

crusty bread, greens, shaved parmesan, lemon mustard vinaigrette

* GFM (+\$/2) *

NEW SESAME TUNA* • 19

seared sesame crusted tuna, korean veggie cakes, kimchi, wasabi vinaigrette, crispy wontons

PERCH 'FRY' • 22

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

Toffe's
Table



CHEF'S SELECTION • 45

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.

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

STEER & HOG

NEW MAPLE BACON SPROUTS • 13

crispy fried brussels sprouts, maple bacon, honey maple mustard

* VM *

NEW 'BANH MI' FRENCH FRIES • 8/11

house cut fries, fresh veggie slaw, cilantro. japanese mayo, crispy pork belly

* VM *

WISCONSIN KIELBASA • 19

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

* GF *

MEATLOAF • 16

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

NEW SPICY PORK BELLY • 19

pork belly, chorizo bean stew, braised bacon jam, spicy garlic aioli, fried kale

* GF *

CHAR GRILLED TENDERLOIN* • 22

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

* GF *

BRAISED SHORT RIBS • 21

parmesan risotto, honey glazed carrots & radish, braising reduction

* GF *

When we opened Tofte's Table in August of 2016, our goal was to create a destination where anyone can enjoy affordable upscale dining in an intimate, relaxed environment. And that philosophy is reflected in every part of our business — from the mason jar glasses on our tables to the personalized service from our well-trained staff.

Tofte's Table is a canvas for laughter and conversation, a place for making memories with those who are important to you. For that reason, our menu is filled with dishes that are meant for sharing.

Whether you're in search of well-prepared comfort food like fried chicken or meatloaf or something new to tempt your palate, you're sure to discover something delicious among our selection of seasonally inspired cuisine.

The same is true at the bar, where we proudly serve small batch Wisconsin spirits and a variety of craft beer along with a curated selection of international wines.

Whether you join us for a quick bite, or gather with friends to enjoy a leisurely meal, we're at your service, and we're looking forward to making you feel right at home.

Thanks for coming to our place for dinner!

Cheers!

Jason & Cristina Tofte

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

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, VM = Dish can be modified to be vegetarian

GF = Gluten Free, GFM = Dish can be modified to be gluten free