

# GARDEN

**ESCARGOT** <sup>NEW</sup> 14  
one dozen escargot sauteed with wild mushroom, shallots, garlic, red wine, beef reduction served with crostini  
**GFM (+\$2)**

**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**

**ROASTED BEET SALAD** 10/16  
roasted beets, arugula, toasted walnuts, pickled onions, fresh chives, honey whipped goat cheese, walnut vinaigrette  
**GF**

**TRUFFLE SPROUTS** 8/14  
crispy fried brussels sprouts, parmesan, truffle oil, saffron aioli  
**V**

**TOMATO & BURRATA** 13/18  
burrata, tomato compote, rosemary olive oil, balsamic glaze, fried capers, pickled onion, grilled baguettes  
**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**

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

**V = Vegetarian GF = Gluten Free**

**GFM = Dish can be modified to be gluten free**

**VM = Dish can be modified to be vegetarian**

# POULTRY



**DUCK CONFIT 'TOSTADA'** 5  
duck confit, crispy wonton, shiitakes, bok choy, cilantro, queso fresco, sesame tomatoes, hoisin  
**VM**

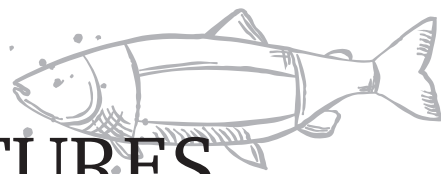
**FRIED CHICKEN** 4  
one fried chicken drumstick, coarse mustard, honey, maple drizzle

**DEVILED EGGS** <sup>NEW</sup> 8  
four halves – deviled eggs served with arugula with herb vinaigrette, pickled onion, fried capers, smoked paprika. *Limited amount available.*  
**GFM**

**CHICKEN & WAFFLES** 20  
fried chicken thighs, truffle waffles, sautéed brussels, shallots, spicy maple syrup, orange butter

**AMISH CHICKEN** 22  
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction  
**GF**

# SEA CREATURES



**SHRIMP & RAVIOLI** <sup>NEW</sup> 21  
gulf shrimp, cheese and mushroom ravioli, butternut squash, shallots, tomato, asparagus, collard greens, basil-lemon cream  
**GFM (+\$2)**

**SEA SCALLOP\*** 8  
seared scallop, truffle asparagus risotto, tomato vinaigrette, beurre blanc, micro greens with lemon oil and pickled onions  
**GF - please note price per scallop**

**GRILLED OCTOPUS** 14  
crusty bread, greens, shaved parmesan, lemon mustard vinaigrette  
**GFM (+\$2)**

**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

# STEER & HOG



## MAPLE BACON SPROUTS

crispy fried brussels sprouts, maple bacon, honey maple mustard, shaved parmesan  
**VM**

8/14

## CHORIZO FRIES

house cut fries, chorizo, lime aioli, cheddar cheese  
**VM**

9/12

## WISCONSIN KIELBASA

grilled kielbasa, smashed red potatoes, roasted bell pepper salad, fried shallots, mustard green 'chimichurri' sauce  
**GF**

19

## MEATLOAF

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

16

## PORK BELLY

cheesy grits, shallots, brussels sprouts, collard greens, bacon, maple gastrique, fried kale  
**GF**

19

## CHAR GRILLED TENDERLOIN\*

char-grilled beef tenderloin, truffle & parmesan mash, wild mushrooms, shallots and haricot verts, horseradish sauce  
**GF**

22

## BRAISED SHORT RIBS

parmesan risotto, honey glazed carrots & radish, braising reduction  
**GF**

21

## 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!

Tofte's  
Table

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

## 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 -

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