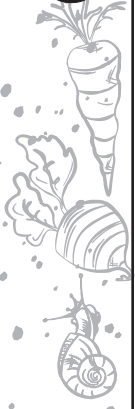


# GARDEN



<b>ESCARGOT</b>	15
one dozen escargot sauteed with wild mushroom, shallots, garlic, red wine, beef reduction served with crostini <b>GFM (+\$2)</b>	
<b>CAESAR SALAD*</b>	8/14
romaine, shaved parmesan, house made croutons <b>GFM</b>	
<b>ROASTED BEET SALAD</b>	11/17
roasted beets, arugula, toasted walnuts, pickled onions, fresh chives, honey whipped goat cheese, walnut vinaigrette <b>GF</b>	
<b>TRUFFLE SPROUTS</b>	8/14
crispy fried brussels sprouts, parmesan, truffle oil, saffron aioli <b>V</b>	
<b>TOMATO &amp; BURRATA</b> <small>NEW</small>	14/19
charred roma tomatoes, red onion jam, basil olive oil, balsamic glaze, grilled ciabatta bread <b>GFM (+\$2)/V</b>	
<b>GRILLED VEGGIES</b>	16
grilled veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard <b>GF/V</b>	
<b>WILD MUSHROOM RISOTTO</b>	7/13
risotto with a blend of seasonal wild mushrooms, parmesan <b>GF/V</b>	
<b>KALE &amp; COLLARD DIP</b>	13
kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette <b>GFM (+\$2)/V</b>	

# POULTRY

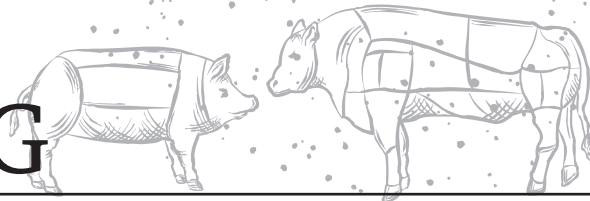


<b>DUCK CONFIT 'TOSTADA'</b>	5
duck confit, crispy wonton, shiitakes, bok choy, cilantro, queso fresco, sesame tomatoes, hoisin <b>VM</b>	
<b>FRIED CHICKEN</b>	4
one fried chicken drumstick, coarse mustard, honey, maple drizzle	
<b>DEVILED EGGS</b>	8
four halves – deviled eggs served with arugula with herb vinaigrette, pickled onion, fried capers, smoked paprika. <i>Limited amount available.</i> <b>GFM</b>	
<b>CHICKEN &amp; WAFFLES</b>	21
fried chicken thighs, truffle waffles, sautéed brussels, shallots, spicy maple syrup, orange butter	
<b>AMISH CHICKEN</b>	22
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction <b>GF</b>	

*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**

# STEER & HOG



<b>MAPLE BACON SPROUTS</b>	8/14	<b>PORK BELLY</b>	20
crispy fried brussels sprouts, maple bacon, honey maple mustard, shaved parmesan <b>VM</b>		cheesy grits, shallots, brussels sprouts, collard greens, bacon, maple gastrique, fried kale <b>GFM</b>	
<b>WISCONSIN KIELBASA</b> <small>NEW</small>	19	<b>CHAR GRILLED TENDERLOIN*</b>	22
roasted marble potatoes with shallots and chorizo, bell pepper salad, chimichurri, pickled red cabbage <b>GF</b>		char-grilled beef tenderloin, truffle & parmesan mash, wild mushrooms, shallots and haricot verts, horseradish sauce <b>GF</b>	
<b>MEATLOAF</b>	17	<b>BRAISED SHORT RIBS</b>	21
blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction		parmesan risotto, honey glazed carrots & radish, braising reduction <b>GF</b>	

# SEA CREATURES



**BLACKENED GULF SHRIMP** <sup>NEW</sup> 22  
 pappardelle, zucchini, collards, red peppers, broccoli, beurre blanc, tomato & saffron coulis, fried leeks  
**GFM (+\$2)**

**SEA SCALLOP\*** <sup>NEW</sup> 8  
 smoked tomato risotto, grilled asparagus, beurre blanc, micro greens, pickled onion, with lemon herb vinaigrette  
**GF - please note price per scallop**

**CRABBY FRIES** <sup>NEW</sup> 9/12  
 crab meat, dijon aioli, queso fresco, herbs, old bay seasoning

**GRILLED OCTOPUS** 16  
 crusty bread, greens, shaved parmesan, lemon mustard vinaigrette  
**GFM (+\$2)**

**LOBSTER ROLL** <sup>NEW</sup> 20  
 lobster salad (lemon, parsley, chive, mayonnaise) 5oz. toasted roll, pickled red onion, gaufrette potatoes

**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

**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!



*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.