

GARDEN

ESCARGOT	15
shallots, garlic, white wine, butter, fresh herbs, served with crostini GFM (+\$2)	
CAESAR SALAD*	9/15
romaine, shaved parmesan, house made croutons GFM	
ROASTED BEET SALAD	12/18
roasted beets, arugula, toasted walnuts, pickled onions, fresh chives, honey whipped goat cheese, walnut vinaigrette GF	
STREET CORN FRIES <small>NEW</small>	10/13
corn relish, lime aioli, cojita cheese, paprika, cilantro V	
TRUFFLE SPROUTS	9/15
crispy fried brussels sprouts, parmesan, truffle oil, saffron aioli V	
TOMATO & BURRATA	15/20
charred roma tomatoes, red onion jam, basil olive oil, balsamic glaze, grilled ciabatta bread GFM (+\$2)/V	
GRILLED VEGGIES	17
grilled veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard GF/V	
WILD MUSHROOM RISOTTO	8/14
risotto with a blend of seasonal wild mushrooms, parmesan GF/V	
KALE & COLLARD DIP	14
kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette GFM (+\$2)/V	

BLACKENED GULF SHRIMP <small>NEW</small>	24
grilled asparagus and endive salad with lime vinaigrette, cheddar grits, spicy tomato sauce GF	
SEA SCALLOP* <small>NEW</small>	8
spinach, tomato and papardelle pasta, basil beurre blanc, pickled onions, lemon oil GFM (+\$2) - please note price per scallop	
LOBSTER ROLL	24
lobster salad (lemon, parsley, mayonnaise) 5oz. toasted roll, pickled red onion, gaufrette potatoes	

POULTRY



DUCK CONFIT 'TOSTADA'	5
duck confit, crispy wonton, shiitakes, bok choy, cilantro, queso fresco, sesame tomatoes, hoisin VM	
DEVILED EGGS	8
four halves – deviled eggs served with arugula with herb vinaigrette, pickled onion, fried capers, smoked paprika. <i>Limited amount available.</i> GFM	
FRIED CHICKEN	4
one fried chicken drumstick, coarse mustard, honey, maple drizzle	
CHICKEN & WAFFLES	23
fried chicken thighs, truffle waffles, sautéed brussels, shallots, spicy maple syrup, orange butter	
AMISH CHICKEN	24
roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction GF	

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

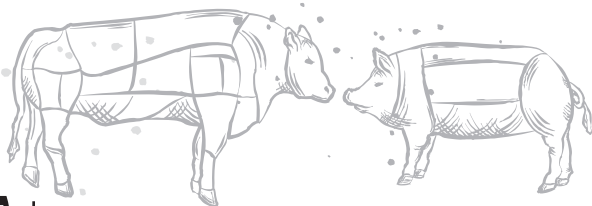
VM = Dish can be modified to be vegetarian

SEA CREATURES



PERCH 'FRY'	24
cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade	
TUNA*	22
herb crusted and seared rare, marble potatoes, haricot vert, shallots, kalamata tapenade, hard-boiled egg, extra virgin olive oil GF	
GRILLED OCTOPUS	17
crusty bread, greens, shaved parmesan, lemon mustard vinaigrette GFM (+\$2)	

STEER & HOG



MAPLE BACON SPROUTS

9/15

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

WISCONSIN KIELBASA

21

celery root, peppers and russet hash, sautéed kale and brussels, pickled red cabbage, coarse mustard aioli
GF

MEATLOAF

19

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

PORK BELLY NEW

23

chorizo relish, corncakes, jicama slaw, chimichurri sauce
GF

CHAR GRILLED TENDERLOIN*

25

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

BRAISED SHORT RIBS

24

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

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.