

Dinner

Crispy Brussels 9

Pork belly, apple gastrique, cheddar

Crab & Lobster Cake 18

Arugula, pickled red onion, remoulade, root vegetable chips

Wisconsin Cheese and House Charcuterie Plate 20

Two Wisconsin cheeses and two house charcuterie items, served with grilled bread, jam, grainy mustard, pickled vegetables and honey

Oyster Stew 16

Steamed oysters, tasso ham, trinity, red potato, herbs

Collard Green Dip 10

Pimento cheese, red pepper, crostini

Roasted Turkey 14

Potato latke, roasted tomato, bacon, Mornay sauce

Elk Meatloaf 14

Truffle potato purée, mushroom gravy, roasted Brussels
Entrée Portion 28

Kale Salad 9


Kale, orange maple vinaigrette, goat cheese, roasted squash, pecans, red onion, candied lemon zest


Soup du Jour 8


Bowl of Chef's seasonal soup

Grilled Boar Chop 36

Farrotto, matignon, grilled broccolini, foie gras veloute


 Crossing Borders 14
Jura 10-year scotch,
Gamle Ode Celebration Aquavit,
herbs de Provence, orange bitters


 Enlightened, 8
Prototypical Porter
Porter, ABV: 5.4%

 Pinot Noir 16
J, Monerey, Santa Barbara,
Sonoma, CA

Wild Rice 18

Squash purée, red onion, brussels, roasted cauliflower, kale, king trumpet mushroom, chili date chutney


 Well Groomed 12
Hennessy VS, Plantation Xaymaca
rum, banana, acidified orange


 Vennture, The Heights 8
Saison, ABV: 4.5%


 Pinot Grigio 7
Cavaliere D'oro, Venezia, Italy

Smoked Duck Breast 28

Ham brined duck breast, duck confit stuffing biscuit, baby carrots, sausage gravy, dried cherries


 Fairy King 12
Raynal brandy, mulled cranberry,
lemon, absinthe rinse

 Black Husky, OIHF 8
Milk Stout, ABV: 8.0%


 Red Zinfandel 12
Sebastiani, Sonoma, CA

Short Rib Chasseur 32

Braised short rib, tomato, bacon, onion, mushroom, herbs, lemon parsnip purée


 Less is More 12
Tattersall gin, herbs de
Provence, lemon


 Gathering Place, 8
Ryed of the Valkyries
Dark Rye Lager, ABV: 5.2%

 Syrah/Monastrell 10
Marionette, Jumilla, Spain

Scallops 28

Apple brandy glazed rutabega, kale, vermouth gastrique

 Darling Embrace 12
Broker's gin, mulled cranberry,
acidified orange, cinnamon,
bolivar bitters, sparkling wine

 Enlightened, 8
Kettle Logic
Amber, ABV: 5.6%

 Sauvignon Blanc 13
Charles Krug, Napa, CA

T-Bone 40

Loaded twice baked Yukon Gold potato, broccolini, bourbon au jus


 Bourbon & Pie 12
Old Forrester 100 bourbon,
Mathilde cassis, vanilla,
cinnamon, lemon

 City Lights, Hazy IPA 8
IPA, ABV: 7.0%


 Cabernet Sauvignon 11
Heritage, Columbia, WA

Sturgeon 30

Seared sturgeon, clams, potato, onion, carrot, dill, crème fraîche, fry bread

 Root Society 12
Gamle Ode Celebration Aquavit,
carrot, dill, acidified orange,
orange bitters, sparkling wine

 Third Space, 8
Happy Place
Midwest Pale Ale, ABV: 5.3%

 Chardonnay 10
Cambria Estate,
Santa Maria Valley, CA

Market Catch MP

Rotating Seasonal fish special



Vinny Cornils
Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. 18% gratuity may be added to parties of six or more