



## This all started long before you walked in.

Before your arrival here, rich soil was turned. Produce was nurtured, grown and harvested. Local farmers tended to their pastoral landscapes and livestock. Fish plucked from the briny depths arrived this very morning.

All in preparation for you to walk through our doors. Yes, this is the essence of a gastropub; a celebration of farm-to-table mingled with some of the finest craft beers in Wisconsin. Dimly lit and cozy.

So. Glad to have you, what are you in the mood for? **Cheers.**

## CHEESE & CURED MEATS

**ARTISANAL CHEESE PLATE** 16  
ziege zacke, capri mente, les freres

**UNDERGROUND MEATS CHARCUTERIE PLATE** 16  
tuscan, culatello, n'duja, ginger salami

## HOUSEMADE CHARCUTERIE

**ALL BEEF CHEDDAR SUMMER SAUSAGE** 4  
hook's 5 year cheddar crackers

**BRAUNSCHWEIGER** 6  
mustard, pickles, rye crackers

**FRENCH COUNTRY GARLIC SAUSAGE** 6  
potato pancake, crème fraîche

**ALL BEEF PAUL FUNK-FURTER** 4  
hinterland pale ale mustard, relish

**'MORCILLA' SPANISH BLOOD SAUSAGE** 7  
grilled pear and mustard greens, leek vinaigrette

## SALADS

**FRISÉE** 10  
salumi, egg, fingerling potatoes, gherkins, honey mustard vinaigrette

**ARUGULA** 10  
grapes, chevre, roasted mushrooms, juniper vinaigrette

**HEIRLOOM TOMATO** 10  
mixed greens, feta, peppers, fennel, manzanilla vinaigrette

## APPETIZERS

**RAW RED RADISH** 3  
luna stout ham butter

**ROASTED BABY BEETS** 6  
brussels sprouts, flax crisp, horseradish

**SAFFRON-GARBANZO SOUP** 8  
housemade pasta, pancetta

**GRILLED SARDINE** 7  
arugula, meyer lemon aigre doux

**HAMACHI CRUDO** 14  
lemon-caper vinaigrette, sunchoke chips, radish

**SAUTEÉD BASIL FED ESCARGOT** 11  
capri menthe gougere, white wine butter sauce, basil, pine nuts

**1/2 DOZEN KUSSHI OYSTERS** 14  
tomato gelée, saba

**CHICHARRONES** 5  
chili rub

**ANCHO GRILLED DUCK HEART SKEWERS** 4  
sweet and sour cilantro sauce

**CRISPY VEAL BRAINS** 9  
grilled chilies, buddha baby mixed greens, red onion, n'duja aioli

**CRISPY PORK SCRAPPLE** 9  
slow egg, bourbon barrel maple syrup

**WOOD-FIRE GRILLED VEAL HEART** 9  
rice noodle salad, sesame vinaigrette

**'BREAKFAST OF CHAMPIONS'** 9  
pan fried liverwurst, fried egg, cheddar biscuits, tater tots, tomato jam

**HUNGARIAN LAMB STEW** 13  
beaver dam peppers, dumplings

## ENTREES

**WOOD-FIRE GRILLED WHOLE RUSHING WATERS TROUT** 23  
rice noodle salad, chili oil, beet green kimchi

**PAN SEARED HAWAIIAN ESCOLAR** 32  
maitake mushrooms, grilled rapini, sunchoke, sweet italian peppers, romesco sauce

**WOOD-FIRE GRILLED STURGEON** 33  
parisienne gnocchi, brussels sprouts, duck leg confit, red wine syrup

**WOOD-FIRE GRILLED PINN OAK FARM LAMB CHOP** 31  
butternut squash and farrotto, kale, fried sage leaves, lamb ragu

**TOGARASHI SPICED DUCK BREAST** 26  
cauliflower, cashews, broccolini, bhutanese red rice

**WOOD-FIRE GRILLED CERTIFIED ANGUS BEEF HANGER STEAK** 30  
caponata, grilled king trumpet mushrooms, luna stout ham and potato pavé, herb salsa

**WOOD-FIRE GRILLED ELK NEW YORK STRIP** 42  
wild mushrooms, swiss chard, broccolini, baby turnips, huckleberry gastrique

no substitutions please

10.04.12

## DESSERT

**ROASTED PISTACHIO PANNA COTTA** 8  
grapes, saba

**HUCKLEBERRY CAKE** 10  
crème anglaise, poached pear

**CHOCOLATE BOUCHON** 10  
cacao nib brittle, hazelnut gelato

## COFFEE

**LUNA COFFEE** 3.50

**LUNA ESPRESSO** 3.50

**CAPPUCCINO** 4.50

**MOCHA CAPPUCCINO** 4.50

**LATTÉ** 4.50

(ALL ABOVE DRINKS AVAILABLE IN DECAF)

## TEA

**TIGER SPICE CHAI** 5.00

**RISHI CHAMOMILE BLEND** 3.50

**RISHI EMERALD LILY GREEN** 3.50

**RISHI PEACH BLOSSOM WHITE** 3.50

**RISHI TANGERINE GINGER** 3.50

**RISHI EARL GREY BLACK** 3.50

**RISHI MAGREB MINT** 3.50

**RISHI BLUEBERRY ROOIBUS** 3.50

**RISHI SCARLET** 3.50

## LIQUID DESSERT

### DESSERT WINES

RUTHERGLEN MUSCAT AUSTRALIA NV 7

OREMUS TOKAJI LATE HARVEST HUNGARY 2007 11

ALVEAR SOLERA 1927 SHERRY 12

HOPLER TROCKENBEERENAUSLESE  
NOBLE RESERVE 2007 17

### PORTS/MADEIRA

QUINTA DO NOVAL BLACK PORT 7

BROADBENT 5YR MADEIRA 8

QUINTA DO NOVAL UNFILTERED LBV 2004 10

SMITH WOODHOUSE 20YR TAWNY 15

### APERTIFS/DIGESTIFS

LILLET BLANC 10

SAMBUCA BLACK OR WHITE 11

CHRISTIAN DROIN CALVADOS 12

RANSOM GEWÜRZTRAMINER GRAPPA 12

FERNET BRANCA 12

CHATEAU DE LAUBADE BAS ARMANGAC 15

TESSERON LOT N90 X.O. COGNAC 16