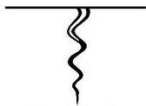


FULLY STOCKED

— WINE & LIQUOR LOUNGE —



Grazing Boards

The Wisconsinite ** – \$22

Nueske's Sliced Beef, Nueske's Summer Sausage, Primal Eats' Jalapeno Cheddar Venison Beef Sticks, Dupont Applewood Smoked Bacon cheddar cheese, Dupont Pigeon River Scottish Ale beer cheese, Maple Leaf Cherry white cheddar cheese, Tillen Farms Pickled Baby Cucumbers, fresh fruit, Stonewall Kitchen Maple Bacon Onion Jam, Olive Wood Smoked Olive Oil & Maple Balsamic, and Rustic Bakery Cheddar Coins

The Goodfella – \$28

Prosciutto, Genoa Salami, Salumi Chicago Soppressata, BelGioioso Mozzarella pearls with Tuscan Herb Olive Oil & Espresso Balsamic, Bella Vitano Espresso cheese, Saxon Creamery Asiago Fresca cheese, Bella Vitano Romano, Queen Gordal olives, fresh fruit, mixed nuts, and Rustic Bakery Everything Spice Crackers

The Great Dane ** – \$26

Nueske's Sliced Beef, Nueske's Smoked Duck, Nueske's Honey Ham Sticks, Roth Dill Havarti, Dupont Smoked Gouda & BelGioioso Blue Cheese, fresh fruit, Stonewall Kitchen Apple Jalapeno Jam, Basil Olive Oil & Apricot Balsamic, and Rustic Bakery Rosemary & Olive Oil Crackers

The Greek Goddess ** – \$24

Nueske's Sliced Beef, Pin Oak Farms Cured Lamb, Pin Oak Farms Cured Lamb Summer Sausage, Montchevre Blueberry Vanilla Goat Cheese, Nordic Creamery Mild Cheddar Goat Cheese, Vern's Black Pepper cheddar cheese, Dupont Smoked Gouda, Kalamata olives, Wild Mushroom + Sage Olive Oil & Black Mission Fig Balsamic, and Rustic Bakery Rosemary & Olive Oil Crackers

The Big Cheese – \$18

Dupont Pigeon River Scottish Ale beer cheese, Maple Leaf Cherry white cheddar cheese, Vern's Black Pepper cheddar cheese, Dupont Smoked Gouda, Roth Dill Havarti, fresh fruit, mixed nuts, Madagascar Black Pepper Olive Oil & Cinnamon Pear Balsamic, Buttery Garlic Knot, Rustic Bakery Cheddar Coins and Rustic Bakery Everything Spice Crackers

Crostinis

Pesto Bruschetta – \$9

Basil Pesto, chopped tomato and BelGioioso Mozzarella pearls tossed in our Tuscan Herb Olive Oil and Goodfella seasoning blend, toasted and finished with chopped basil and a drizzle of our 25-year Aged Denissimo Balsamic Condimento

Horseradish Steak ** – \$15

Horseradish Aioli, sliced rare beef and caramelized onions, toasted and finished with Arugula and a drizzle of our Black Cherry Balsamic, and Pink Himalayan Sea Salt

Truffle Burrata – \$13

White Truffle Oil, BelGioioso Burrata cheese and prosciutto, toasted and finished with Arugula and a drizzle of our Black Mission Fig Fine Aged Balsamic Vinegar

Berry Delight – \$9

Montchevre Blueberry Vanilla Goat Cheese, strawberries and raspberries, toasted and finished with fresh mint and a drizzle of our Dark Chocolate Aged Balsamic Vinegar

Chef's Choice – \$13

Ask your server for the weekly crostini special!

Small Bites – Sweet/Salty

Farm Inn Bread Service – \$13

Stock Market Tuscan Herb Olive Oil & Traditional Balsamic, Muffuletta Olive Salad & Honey Garlic Butter

Queen Gordal Olives – \$9

Fresh Fruit – Strawberries, Blueberries, Raspberries & Grapes – \$6

Desserts

Old Glory Chocolate Truffles – Dulce de Leche, Kahlua, Dark Chocolate Decadence & Strawberry Sublime (4) – \$9

Suzy's Chocolate Enrobed Cheesecake Triangles – Strawberry & Turtle (2) – \$3

Sweet Grazing Board – \$15

Terrapin Ridge Farms Chocolate & Cinnamon Graham Pretzels, Rustic Bakery Vanilla & Chocolate Cacao Nib Shortbreads with Caramel Kitchen Cinnamon Vanilla Caramel Sauce, Strawberries, Blueberries, Suzy's Chocolate Enrobed New York Cheesecake Triangle, and a piece of Old Glory Candy White Chocolate Fudge with Raspberry Balsamic

Other Beverages

Seasonal Beers – *Ask your server for our current selection!*

Coffee/Tea (available hot or iced) – \$3

Twig's Soda – \$1.75

Sparkling Water – \$3

Have a favorite wine from our market? Order a bottle for the table – \$5 uncorking fee will apply

Our apologies, currently we are not offering menu substitutions.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.