



SNACKS

Cheese Plate \$9
Jam / Toast / Honey

3 Cheese Fondue \$7
Grilled Ciabatta

Hummus of the Day \$5
Seasonal Vegetables / Grilled Ciabatta

Cheese Curds \$6
Crisp Cheese Curds / Chipotle Sauce

Crispy Shrimp \$8
Chilies / Cilantro / Avocado Sauce

Grilled Chilled Gazpacho \$7
Cucumber / Tomato / Basil

SMALL PLATES

Elk Poutine \$9
Fries / Elk Gravy / Cheese Curds

Steak Taco \$8
Onion / Cilantro / Chilis / Avocado

Venison Meatballs \$9
Blackberry Jam / Cheddar / Grilled Ciabatta

Buffalo Chicken Sticks \$9
Celery / Blue Cheese

Caprese Salad \$8
Tomato / Mozzarella / Basil / Balsamic

Beet Salad \$9
Kale / Honey Roasted Beets / Orange Segments /
Goat Cheese / Almonds / Sherry Vinaigrette / **Chicken \$5**

Portage Salad \$7
Spinach & Kale / Cucumber / Tomato / Red Peppers /
Avocado / Balsamic Vinaigrette / **Chicken \$5**

LARGE PLATES

Blind Burger \$10
Bacon / Crisp Cheese Curds / Pretzel Bun

Veggie Burger \$8
Quinoa / Black Beans / Roasted Red Peppers / GF Bun

Sausage Plate \$16
Grain Mustard / Pickled Market Vegetables / Grilled Ciabatta

Crispy Chicken \$12
Arugula / Lemon / Parmesan / Tomato

Summer Whitefish \$14
Basil Crust / Shrimp Gazpacho / Heirloom Tomato

SIDES \$6

Duck Fat Fries
Grilled Asparagus
Sliced Market Tomatoes

SWEETS \$6

Sorbet & Fruit
Fried Apple Pi
Fried Banana S'more Pi
Profiteroles / Sassy Cow Ice Cream

*We proudly source all our ingredients locally,
when possible, teaming with farms including
Capri Cheese, Elderberry Hill Farms,
Madison Sourdough and New Century Farms.*



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