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BEGINNINGS

FRESH BURRATA 17

guajillo salt, winter squash puree, sage scented black walnut syrup, charred radicchio, toast

BEET & LOX‡ 18

everything bagel seasoning, Belgian endive, creamy apple cider emulsion, almonds

STEAMED MUSSELS 18

creamy miso & smoked pork broth, Togarashi, tofu, toasted seaweed

GULF SHRIMP COCKTAIL (5)* 19

lemon, cocktail sauce

CAESAR SALAD‡ 13

anchovy, parmesan, everything baguette croutons Add chicken +\$6 / add salmon +\$9

WI CHEESE BOARD 15

*Stilton Blue Cheese | Bandaged Cheddar - Blue Mounds, WI
Big Ed's gouda – Saxon Creamery, WI*

SOUP OF THE DAY 12

ENTREES

MAPLE GLAZED PORK BELLY 38

nduja braised collard greens, foraged mushrooms, toasted walnuts, Farro wheat

HONEY GARLIC GRILLED PRAWNS 43

gnocchi, brown butter pine nut sauce, celery root puree, arugula

ROAST DUCK BREAST‡ 42

crispy parsnips, foie gras, blackberry Armagnac jus, caramelized onion puree, almond crumble

CHEF'S HAND CUT STEAK‡ market price

MontAmore enriched polenta, foraged mushrooms, grilled broccolini, smoked garlic and thyme butter

BOURBON GLAZED SMOKED SALMON‡ 35

french lentils, sunchoke cream sauce, root vegetables, pearl onions

RED WINE MARINATED SIRLOIN STEAK‡ 33

rosemary roast fingerlings, seasonal vegetables, herb butter

CASUAL CLASSICS

BUTTERMILK CHEESE CURDS 12

toasted chili ranch

GRILLED HANGER STEAK‡ 38

Bacon blue cheese sauce, sweet potato fries, maple Brussels sprouts

WISCONSIN BEEF BURGER‡ 15

Smoked Gouda, cognac caramelized onions, pink peppercorn aioli, charred radicchio

FRIDAY NIGHT FISH FRY (FRIDAY ONLY) 12.95

Beer battered cod or baked cod - served with French fries & coleslaw

‡Steaks and seafood that are served rare or medium-rare may be undercooked and will only be prepared upon consumer's request. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. All aiolis and Caesar dressing contain raw egg. *Gluten-free