

LUNCH

Monday - Friday Only

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W.A.
FROST
AND
COMPANY



SMALL PLATES

(Please Select One)

Marinated Mediterranean Olives

marinated in garlic and herbs, with house made focaccia
8.00

Crispy Calamari

charmoula aioli with lemon
7.00

Artichoke Spinach Dip

served with lavosch flatbread
9.00

Korean Barbecue Chicken Wings

dill cream sauce
7.00

Steamed Blue Mussels

preserved lemon-harissa broth,
grilled **Rustica Bakery** sourdough
8.00

Charcuterie Plate

artisanal and house cured meats, house made pickles,
mustard, grilled **Rustica Bakery** sourdough
14.00

Trio of Small Plates

mini crab cakes; sweet and spicy mango sauce,
pickled fennel
grilled, marinated beef skewers; artichoke tapenade,
Northern Lights Blue Cheese
chickpea fritters; frisee, roasted peppers, harissa yogurt
15.00

SOUP AND SALAD

(Please Select One)

Tomato-Lemongrass Soup

black olive oil, Thai basil
Cup 4.50 Bowl 7.00

Soup of the Day

Cup 4.50 Bowl 6.50

House Green Salad

fennel, cherry tomatoes, radish, cucumber,
saba, citrus vinaigrette
5.50

Watermelon Salad

Garden Farme arugula, **Stickney Hills** Chevre,
salted pecans, balsamic vinaigrette
7.00

"BLT" Salad

petite iceberg lettuce, **Theilen Family** bacon lardons, oven dried
tomato, **Northern Lights** bleu cheese dressing, fine herbs
6.50

Local Vegetable Panzanella Salad

peppers, cucumber, red onion, Heirloom romaine, feta cheese,
basil, ciabatta croutons, red wine vinaigrette
7.00

DESSERTS

(Please Select One)

Dark Chocolate Cake 7.25

port wine-grape sauce, housemade **Rustica** brioche
ice cream, peanut brittle crisp

Coconut Panna Cotta 6.25

strawberry gelée, vanilla roasted pineapple, candied lime

White Chocolate-Passionfruit Dome 7.00

Wisconsin montmorency cherry compote,
buttermilk sponge cake, dark chocolate lace

Caramelized Banana Cake 6.75

butter pecans, housemade sesame-star anise ice cream,
raspberry verjus syrup, banana tuile

Classic Crème Brûlée 6.50

baked custard with Madagascar vanilla beans,
topped with caramelized sugar

ENTREES

(Please Select up to Three)

Kataifi Crusted Tofu

Chinese mushrooms, hot and sour soup, bamboo shoots,
baby bok choy, scallion-radish salad
11.00

Grilled Norwegian Salmon Salad

chilled soba noodle-seaweed salad, sesame, scallions,
radish, sweet chili dressing
14.50

Sweet Corn Risotto

black olive oil, seared broccoli rabe, tomato marmalade
14.00

Pan Roasted Lake Superior Whitefish

summer vegetable succotash, tomato-basil consommé,
Sicilian extra virgin olive oil
15.00

Pan Roasted Norwegian Salmon

truffled white asparagus risotto, blistered haricot vert,
niçoise vinaigrette
16.00

Pan Roasted Wild Acres Half Chicken

creamed local corn, house made pancetta, **Footjoy Farms**
rainbow chard, tomato marmalade, chicken jus
16.50

Grilled All Natural Black Angus Hanger Steak

warm olive oil potato salad, grilled scallions,
hazelnut romesco sauce
18.00

SANDWICHES

Choice of house green salad, fresh fruit, French fries,
1.50 upcharge for cup of soup

Chef's Mini Sandwich of the Day

daily selection
6.50

Grilled Black Angus Hamburger

lettuce, tomato, and onion
9.75

Chef's Burger

lettuce, bacon, red onion marmalade,
Wisconsin cheddar cheese, mustard aioli
11.00

Grilled Lamb Burger

cucumber yogurt, lettuce, tomato, hummus
12.00

Pulled Pork Sandwich

Korean barbecue, pickled fennel, sourdough bun
10.00

Fried Egg BLT Sandwich

Farmer Bob's tomato, applewood smoked bacon, lettuce
on ciabatta bread with sriracha aioli
10.50

House Cold Smoked Salmon Gravlax Club

avocado spread, cucumber, red onion, dill cream,
toasted brioche
9.50

Grilled Portobella Mushroom Sandwich

roasted red peppers, artichoke tapenade, lettuce,
fresh mozzarella, ciabatta bread
10.00

If you are offering a First Course and or a Dessert Course you must select one item for the entire group. You may choose up to three items for the entree course and we will print limited menus for you. Thank You