



## Appetizers

### **Bruschetta** **\$12**

Sourdough crostini with roasted tomato jam, roasted garlic, shaved parmesan, EVOO and a balsamic reduction

### **Deviled Eggs** (GF) **\$12**

2 topped with blackened shrimp & 2 topped with bacon and sriracha aioli

### **Sesame Cauliflower Bites** **\$10**

Fried cauliflower tossed in our tangy teriyaki sauce and served with spicy honey-chipotle for dipping.

### **Glazed Pork Belly** (GF) **\$12**

Smoked honey bourbon glazed pork belly with a side of roasted brussel chive crema.

### **Charcuterie Board** **\$15**

Artisanal cheeses, cured meat, fresh fruit, nuts, and crackers

### **Firecracker Calamari** **\$14**

Fried calamari lightly dusted, summer squash, and sweet chili sauce

### **Buffalo Dip** **\$12**

Shredded chicken, Boursin cheese, hot sauce, bleu cheese crumbles, and fried pita

### **Wagyu Sliders** **\$18**

Three Wagyu beef sliders, caramelized onion, roasted heirloom cherry tomato, arugula, monterey jack, and garlic-lime aioli

### **Cheese Curds** **\$12**

Wisconsin curds, battered, served with Sriracha ranch