

EVERYDAY KITCHEN

RESTAURANT. BAR. CAFE.

VEGETABLES

YELLOW TOMATO GAZPACHO ^{VG / V}

Vine-ripened yellow tomatoes, avocado, Pedro Ximenez sherry, peppers, olive oil-fried brioche croutons 8.00

CUCUMBER SPRING ROLLS ^{GF / VG / V}

Avocado, daikon sprouts, young Thai coconut, carrot, white shoyu marinade, chile-infused sesame oil 9.00

BLISTERED SHISHITO PEPPERS ^{GF / V}

Miso-sesame sauce, grated Parmesan 9.00

FARRO-STUFFED ANAHEIM CHILIES ^{GF / VG / V}

Vegetarian chorizo, farro grain, mole, coconut sour cream, baby greens salad, cumin-coriander vinaigrette 14.00

VEGETABLE LASAGNA TERRINE ^{GF / VG / V}

Cashew cheese, sun-dried tomato marinara, cremini mushrooms, basil, spinach, sweet corn sauce 14.00

SAUTÉED GREEN BEANS ^{GF}

Fish sauce aioli, cashews, shallots 7.00

ROASTED CAULIFLOWER ^{GF / V}

Pickled chilies, pine nuts, Parmesan 7.00

CRUNCHY SUMMER SALAD ^{GF / VG}

Arugula, frisee, watercress, fennel, fresh herbs, aged goat cheese, lemon vinaigrette 6.00

BOARDS

BURRATA TOAST ^V

Roasted garlic, fresh burrata, tomato jam, grilled crostini 12.00

'SCONSIN CHARCUTERIE

Local Braunschweiger, beer salami, Wisconsin cheese, house-made bread and butter pickles, caraway-rye crostini 14.00

BUFFALO CHEESE CURD TEMPURA ^V

Mozzarella curds, ranch and blue cheese dipping sauces 11.00

SEAFOOD

ORA KING SALMON POKE*

Spiced coconut crunchy rice, grilled seaweed aioli 15.00

WALLEYE TEMPURA*

Locally caught walleye, roasted potatoes, celery-apple-fennel slaw 12.00

ALASKAN HALIBUT A LA PLANCHA ^{GF}

Kabocha squash, Mediterranean vegetable cruda, Italian salsa verde, citrus butter 19.00

STEAMED BANGS ISLAND MUSSELS

Chorizo, roasted garlic, lacinato kale, tomato, white wine 16.00

AHI TUNA PIZZA*

Sashimi-grade yellow fin tuna, kabayaki sauce, wasabi crema, spicy aioli, Fresno chilies 15.00

BEAUSOLEIL OYSTERS* ^{GF}

White shoyu-yuzu reduction, salmon roe 12.00

PASTA

MANO DE LEON DIVER SCALLOPS WITH TROFIE PASTA*

Marcona almonds, lemon butter, whole-grain mustard, golden raisins, micro basil 22.00

GNOCCHI WITH LIGURIAN PESTO

Hand-rolled potato dumplings, basil-Parmesan pesto 12.00

BUCATINI CARBONARA*

Cured guanciale, egg, Parmesan, colatura crumb 14.00

^{GF} Gluten Free · ^{VG} Vegetarian · ^V Vegan

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

MEATS

SPITFIRE-ROASTED CHICKEN*

Harissa-honey glazed half chicken, grilled naan, raw honey, Greek yogurt, dill, ruby red grapefruit 18.00

GRILLED NEW YORK STRIP STEAK* ^{GF}

Truffled balsamic, eggplant caponata 34.00

BRAISED BEEF SHORT RIB GOULASH*

Creamy white corn grits, pine nut gremolata 19.00

SPITFIRE-ROASTED KUROBUTA PORK CHOP* ^{GF}

Spit-roasted Black Berkshire pork, carrot mustard, sea salt 18.00

GRILLED LAMB ENTRECOTE* ^{GF}

Rosemary-garlic marinated lamb sirloin, parsnip purée, kale chips 21.00

OUR APPRECIATED PARTNERS

Every dish from our scratch kitchen and every beverage from behind the bar are sourced and prepared with pride with the help of our partners.

CURDS - **Brennans**, Madison, WI

CHERRIES - **Lautenbach's Orchard**, Fish Creek, WI

HONEY - **Badger State Apiaries**, Greenfield, WI

SEAFOOD - **Fortune**, Chicago, IL

SALUMI - **Smoking Goose**, Indianapolis, IN

MEATS - **Meats by Linz**, Calumet City, IL

BACON - **Neuske Farms**, Wittenberg, WI

COFFEE - **Big Shoulders Coffee**, Chicago, IL

BREADS - **Batch Bakery**, Madison, WI

WE TAKE YOUR SAFETY SERIOUSLY.

To learn more about the steps we're taking to ensure a low-risk experience for our customers and employees, visit Lodgic.org/COVID-19.

EXECUTIVE CHEF: TAYLOR GREEN