

The Wise

DINNER

SHAREABLE

I. POTSTICKERS / \$12

Dumplings stuffed with pork, peas, carrots, and ginger

II. CHEESE CURDS / \$9

Fresh, local, beer-battered cheese curds, served with ranch or agave mustard dip

III. SMOKED CHICKEN WINGS / \$13

Served with choice of Barbeque, Thai chili, or Buffalo sauce

IV. MUSHROOM FLATBREAD / \$12

Garlic-infused olive oil, fresh mozzarella cheese, herb mushrooms, and caramelized onions with fresh arugula

V. BUTCHER'S BOARD / \$19

Chef's selection of two local meats and three local cheeses, pickled vegetables, membrillo, and toasted crostini

SALADS

Add: Chicken + \$4, Shrimp + \$6, Salmon + \$7

I. VILAS SALAD / \$10

Kale, brussels sprouts, red cabbage, carrots, bacon, cherry tomatoes, scallions, corn, and housemade lemon parmesan vinaigrette

II. YOUNG CAESAR / \$10

Romaine lettuce, Parmesan cheese, croutons, white anchovies, and Caesar dressing

III. COBB SALAD / \$12

Mixed spring greens, tomatoes, red onions, bacon, gorgonzola cheese, hard cooked egg, and avocado, tossed with peppercorn ranch dressing

SANDWICH BOARD

I. RUEBEN / \$12

Housemade corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on marble rye

II. WISE BURGER / \$15

Brisket and chuck beef patty, bacon, goat Cheddar, caramelized shallots, arugula, tomato, and pesto aioli on a brioche bun

III. MONROE BURGER / \$15

Brisket and chuck beef patty topped with onion rings, fresh cheese curds, and beer mustard on a pretzel bun

IV. SOUTH CAMPUS WRAP / \$12

Shredded marinated chicken, pepper jack cheese, lettuce, tomato, and spicy aioli wrapped in a flour tortilla

V. WISE CLUB / \$12

Toasted bread, Sriracha aioli, chicken breast, bacon, lettuce, and tomato

VI. VEGGIE WRAP / \$10

Spinach, mushrooms, onions, peppers, tomato, avocado, and herbed vinaigrette, wrapped in a flour tortilla

**all sandwiches served with waffle fries or mixed spring greens*

ENTRÉES

I. CHEESE & TRUFFLE SACCHETTI / \$19

Pasta purses filled with cheese and truffles tossed in a tomato, basil, and garlic sauce

II. GREENBUSH SEARED SALMON / \$23

Pan-seared salmon on pearly cous cous, spinach, and mushrooms, served with seasonal vegetables

III. REGENT STREET CHICKEN / \$21

Pan-seared chicken breast topped with bacon and thyme corn cream sauce, served with multigrain pilaf and seasonal vegetables

IV. MAPLE PRETZEL PORK CHOP / \$24

Pretzel-crust two bone chop with beer mustard coulis, served with Yukon potatoes, and seasonal vegetables

V. FILET MIGNON / \$32

Six ounce beef tenderloin with a red wine reduction, roasted potato medley, and seasonal vegetables

Tables of 6 or more will be subject to 18% gratuity. We apologize, but we are unable to split checks for large parties.

**Consuming raw or undercooked meats, seafood, eggs, or poultry could lead to health problems, especially for expecting moms and those with certain health conditions. As a result of real people cooking our food from scratch, we process known allergens such as tree nuts, peanuts, items with gluten, and shellfish.*