

DINNER

CHAPTER 1

1.1 CHORIZO STUFFED DATES	\$6
Medjool dates stuffed with fresh chorizo, wrapped in Jones Dairy Farm bacon	
1.2 COD FRITTERS	\$7
Cod whipped with potatoes, olive oil, garlic tempura fried topped with a roasted pepper sauce and tomato sauce	
1.3 CHEESE CURDS	\$6
Fresh Sassy Cow cheese curds served with ranch dressing	
1.4 PAPAS BRAVA	\$9
Smoked chicken, gouda fondue, asparagus and green onions	
1.5 WINGS	\$13
1.5 lbs of deep fried chicken wings tossed with your choice of three sauces, served with bleu cheese, carrots and celery sticks	
1.6 FLAT BREAD	\$11
Homemade focaccia topped with rustic red pepper sauce, cured sausage, spring greens and fresh mozzarella	

CHAPTER 2

2.1 BUTCHERS BOARD	\$18
A selection of local and international artisan cheeses, hand-crafted cured meats, homemade patés, jams, pickles and toast points	
2.2 PULLED PORK SLIDERS	\$9
24-hour marinated shredded pork shoulder served with coleslaw on three toasted brioche buns	
2.3 THE WISE WEDGE	\$10
Baby bib lettuce, bacon, tomatoes, green onions and bleu cheese	
2.4 HEIRLOOM TOMATO SALAD	\$10
Heirloom tomatoes, melons, goat cheese, shaved prosciutto, croutons, basil and lemon vinaigrette	
2.5 FISH TACOS	\$10
Tempura fried cod, coleslaw, spicy aioli and three toasted flour tortillas	
2.6 FARMERS MARKET TART	\$9
Seasonal Vegetable Tart	
2.7 BAYOU BOWL	\$13
Creole corn succotash, andouille sausage, pan-seared shrimp and hot water cornbread	

CHAPTER 3

3.1 FARMER'S MARKET RAVIOLI	\$17
Homemade fresh pasta paired with select market vegetables, artisan olive oil and shaved Parmesan	
3.2 THE WISE BURGER*	\$11
House-ground beef, Madison Sourdough brioche bun, smoked paprika aioli, artisan lettuce, tomato, onion, pickle and fries	
ADD BACON . . . \$1.50 ADD CHEESE . . . \$1.50	
3.3 FISH FRY	\$15
Beer battered cod, served with homemade tartar sauce, fries and coleslaw	
3.4 WILD MUSHROOM RISOTTO.	\$19
Creamy risotto, spring peas, andouille sausage, wild mushrooms, asparagus and Parmesan	
3.5 CHICKEN ALFREDO	\$22
Homemade fresh pasta, broccoli, cherry tomatoes, cream alfredo and free-range chicken breast	
3.6 PETITE FILET *	\$26
7 oz. pan-roasted filet mignon, herb roasted potatoes, wilted greens and salsa verde	
3.7 FRESH CATCH	\$25
Market fresh fish paired with seasonal vegetables and chef's choice sauce	

FOOTNOTES

4.1 MAC & CHEESE	\$5
4.2 HERB ROASTED POTATOES	\$5
4.3 SEASONAL VEGETABLES.	\$5
4.4 FRENCH FRIES.	\$5
4.5 HOUSE SALAD	\$5
4.5 SOUP DU JOUR.	\$7