



MENU

POTSTICKERS

Dumplings stuffed with pork, peas, carrots and ginger, served with Ponzu sauce

\$9

CHEESE CURDS

Fresh, Wisconsin cheese curds, served with housemade ranch

\$8

WISE WEDGE

Baby iceberg, bacon, cherry tomatoes, scallions and housemade bleu cheese dressing

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

\$10

YOUNG CAESAR

Baby red and green romaine, warm polenta croutons, white anchovies and housemade dressing

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

\$10

SMOKED CHICKEN WINGS

Hickory smoked wings with choice of housemade Chipotle BBQ, Thai Chili and Buffalo sauce, served with celery and carrots

\$12

PEI MUSSELS

Prince Edward Island mussels steamed with white wine, lemon, tomato, garlic, parsley and butter

\$12

CALAMARI

Breaded calamari and broccolini with lemon pepper aioli

\$13

CHICKEN CLUB

Chicken breast, bacon, aged Cheddar, baby lettuces, tomato, onion and paprika aioli on toasted Ciabatta, served with mixed greens or fries

\$13

BRISKET BACON BURGER

Wisconsin Grass Fed Beef, CAB Brisket, bacon, Cheddar, crispy onion straws, artisan lettuce, tomato and chipotle bbq sauce on brioche, served with mixed greens or fries

\$14

THE WISE BURGER

Grass fed beef, bacon, goat Cheddar, caramelized shallots, arugula, heirloom tomato and pesto aioli on brioche, served with mixed greens or fries

\$15

SALMON SPINACH SALAD

Verlasso salmon, organic spinach, crumbled goat cheese, dried cherries and walnuts

\$16

SAUSAGE PENNE

Penne, Italian sausage, fennel, tomato, garlic and arugula

\$17

BUTCHER'S BOARD

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

\$19

MUSHROOM RAVIOLI

Fresh ravioli, a foraged mushroom medley, arugula, goat Cheddar and herb cream

\$21