

HOMECOMING
DINNER

UP FIRST

MARINATED OLIVES • \$4

parsley, garlic, orange zest, oregano, red wine vinegar, chili flakes

WISCONSIN MEAT & CHEESE BOARD • \$12

cedar grove cheddar pimento cheese, landmark anabasque sheep cheese, cates summer sausage, potter's crackers, calabrian chili honey

TOMATO TOAST • \$10

Cress Spring sourdough, confit Steadfast Acres garlic and Mary's heirloom cherry tomatoes, whipped feta, basil oil, herbs

SEARED CABBAGE • \$11

seared cabbage, coconut green thai curry, fried shallots, cilantro

STEADFAST ACRES BEETS • \$11

braised red and golden Steadfast Acres beets, chive cream, pickled shallots and chilis, fried curry leaf

WOOD-FIRED PIZZA

CHEESE • \$12

MARGHERITA • \$14

PEPPERONI • \$14

SAUSAGE • \$14

(seven seeds pork)

PESTO PIZZA • \$16

walnut pesto, Marys cherry tomatoes, peperoncini, feta, mozzarella

SPICY QUESO PIZZA • \$16

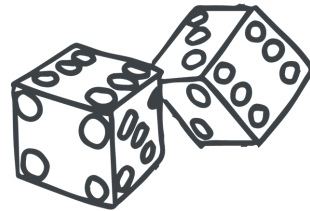
jalapeno queso, sweet corn, pickled jalapenos, cotija, cilantro

add Cates Farm flank steak • \$2

HAWAIIAN CHICKEN

PIZZA • \$17

BBQ sauce, seven seeds smoked chicken, red onion, pineapple, mozzarella



Good Eats!

SALAD

KALE CAESAR • \$11

Mary's green leaf kale, seasoned breadcrumbs, shaved parmesan, red onion, caesar dressing

SPRING GREEN SALAD • \$11

Mary's spicy lettuce mix, chevre, Savannah Institute radish, shaved Steadfast Acres carrots, sun dried tomatoes, house vinaigrette

CHOPPED SALAD • \$12

shredded red and green cabbage, shredded steadfast acres carrots and scallions, roasted peanuts, sesame seeds, edamame, garlic ginger dressing

DESSERTS

CHOCO TACO • \$5

ICE CREAM SAMI'S • \$5

- chocolate chip tahini cookie with buttermilk ice cream
- cinnamon sugar cookie with dulce de leche ice cream