






**November 20-21, 2024**


### **Small Plates**


Wisconsin Meadows Beef and Barley Soup, pearl onions, Pinehold Gardens rainbow carrots,  
MATC rooftop garden chives 5

  Farmer Salad - Boston Bib lettuce, roasted Springdale Farms red and golden beets,  
roasted delicata squash, candied walnuts, Clock Shadow Creamery chevre, poached cherries,  
maple dijon vinaigrette 6


 Hummus, cherry tomatoes, olives, pickled red onions, crispy chickpeas,  
cucumbers, house made pita chips 5

### **Entrees**

 Pan-seared Salmon, basmati rice pilaf, sauteed leeks and zucchini, dill beurre blanc 16

 Braised Beef Short Ribs Wisconsin Meadows, creamy polenta, roasted brussel sprouts, braise  
jus 14


  Mushroom Risotto, Flush with Mush Oyster Mushrooms, parmesan cheese 12

 Grilled Top Sirloin Steak\*, whipped potato, sauteed spinach and mushrooms,

sauce au poivre 16

### **Dessert**

✓ Peanut butter dome, candied peanuts, chocolate crunch, peanut butter ice cream 6

 ✓ Ice Creams and Sorbets 5

Vanilla ice cream, Chocolate ice cream, Caramel ice cream, Peanut Butter ice cream

Raspberry sorbet, Black Cherry sorbet

\* Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.