



## Concerts on the Square 2023 Menu Week 2

*\*All items are served FAMILY STYLE and plated to serve five (5) guests.*

### PRESET ON TABLE

Marinated Olives, Market Pickles, Spiced Nuts, Candied Bacon (GF) \$40

### SMALL PLATES & SALADS

Heritage Pasta Salad \$55

*Whole Wheat Pasta, heirloom tomato, spicy salami, market greens, Pleasant Ridge Reserve, olives, giardiniera, fresh mozzarella*

Fox Heritage Farms Charcuterie & Wisconsin Cheese Platter \$62

*Chef's selection of Wisconsin local cheeses and artisan charcuterie with traditional accompaniments*

Panzanella Salad \$62

*Assorted heirloom tomatoes, garlic & herb toasted bread, Landmark Creamery sheep's milk cheese dressing, lemon vinaigrette (V)*

Heritage Beef & Pork Meatballs \$62

*Heirloom tomato sauce, shaved pleasant ridge reserve, grilled bread, pickled red onion (V)*

Crab & Smoked Whitefish Cakes \$65

*Creole aioli, pickled red onions, b&b pickles, baby arugula*

Classic Wedge Salad \$55

*Blue cheese dressing, carrot, radish, bacon lardon, rye crouton, cherry tomato vinaigrette*

Artisan Bread, Butter & Cracker Plate \$25

*Whipped maple butter, herb sea salt butter (V)*

### SIDES

Candied Lemon-Garlic Roasted Potatoes (VE,GF) \$35

Herb Buttered Market Vegetables (V,GF) \$35

Maple Glazed Baby Carrots (V,GF) \$35

Brandy Roasted Market Mushrooms \$35

### SANDWICHES

*\*7 small slider sandwiches per order side of artisan potato chips.*

Shaved Beef Tenderloin Sliders \$90

*Shaved beef tenderloin, stone ground mustard, horseradish aioli, baby arugula*

"Old-Fashioned" Ham & Cheese Sliders \$75

*Thinly shaved Heritage ham, aged gruyere cheese, stone ground mustard, aioli, brioche bun*

Lobster Roll "Sliders" \$90

*Creamy lobster salad, celery, pickled cucumber, parsley*

### A LA CARTE ENTREES

Roast Beef Tenderloin & Braised Beef Short Rib \$210

*Red Wine Reduction Sauce (GF, DF)*

Slow Roasted BBQ Pork Shoulder \$145

*Creamy market vegetable slaw, soft buttered bun*

Juniper Crusted Salmon \$185

*Cherry tomato-olive & arugula salad, lemon vinaigrette (GF, DF)*

Stuffed Heirloom Tomatoes \$125

*Wild rice, market vegetables, lemon vinaigrette, feta, olive aioli, fresh basil (V,GF, DF)*

Duck Confit with Summer Fruits \$180

*Leg & thigh confit, market preserves (DF, GF)*

### DESSERTS

Assorted Gourmet Cookies & Bars (V) \$45

Flourless Chocolate Torte (GF, V) — \$65

Cheesecake with Seasonal Fruit Compote — \$65

*edible flowers, candied citrus, oat crumble (V)*

Fresh Fruit Tray — \$42

*seasonal availability (GF, DF, VE)*

*25% service fee applied to all orders. All sales are subject to sales tax of 5.5%. Payment due in full prior to the event.*