DINNER

Vinyl Nights: Thursday 8-11pm Evening Jazz: Fri/Sat 8:30pm-12am Event calendar at thelakely.com



SMALL PLATES

SIMPLE SALAD Market greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 4/7

EARLY AUTUMN SALAD Square Roots Farm spring greens, blanched haricot verts, roasted McIlquham apple, heirloom tomatoes and Driftless sheep's milk cheese with roasted sweet corn vinaigrette 10

WHITEFISH SALAD Shredded cabbage, red onion, smoked Lake Michigan whitefish and cilantro tossed with spicy local lemongrass & ginger dressing 12

 ${\bf SOUP}$ Curried carrot and roasted onion soup with wild ale reduction 4/7

MAC'N CHEESE Macaroni noodles baked in mornay sauce with a quartet of artisan Wisconsin cheeses and topped with crispy onions 11

BRATONS Deep-fried wontons stuffed with native-harvested wild rice, brat-spiced pork sausage and sauerkraut, served with dijon cream sauce 11

BAGEL BURGER WI Meadows grass-fed beef with roasted garlic, Deutsch Farm bacon and smoked paprika cream cheese. Served on a toasted bagel with Lakely potatoes. 14

QUINOA MELT Two quinoa patties with sauteed shitaake mushrooms, Carr Valley wildfire blue cheese and microgreens on a ciabatta bun. Served with Lakely potatoes. 13

THE KOLDTBORD

A customizable, sharable tour of the land w/ artisan meats, cheeses, proteins, vegetables, crackers and more for one or for a group. Use the checklist koldtbord menu on your table to order and set your price.

LARGE PLATES

SIRLOIN Wisconsin Meadows grass-fed "baseball cut" sirloin with baby zucchini & microgreens salad, native-harvested wild rice and Castle Rock blue cheese vinagrette 31

WILD RICE KOFTA Native-harvested wild rice and summer vegetable dumplings served in a spiced tomato cranberry sauce 21

CHICKEN Pan-seared Bell & Evans chicken breast with haricot verts, herbed orzo, crispy onions and lemon cream sauce 27

WALLEYE Pan-seared Canadian walleye with charred Square Roots Farm broccoli and cauliflower, native-harvested wild rice and Alderman plum buerre blanc 28

MUSHROOM PASTA Fresh housemade fettuccine noodles with chicken of the woods mushrooms, torpedo onions, sweet Italian peppers and chevre in a pinot gris and garlic cream sauce 25

PORK CHOP Breaded and fried Deutsch Farm pork chops with fingerling potatoes and vinegar-stewed heirloom tomatoes 27

SIX-COURSE TASTING MENU* A delightful culinary adventure for the entire table

Let Chef Nathan Berg and The Lakely staff take your entire party on a one-of-a-kind culinary exploration of the best our region has to offer. The six-course path you'll follow will be described as you go and will be different on any given day. To order, the entire table must participate. May be unavailable during peak hours. Ask your server for more details. 55/person

 $\textit{Six-course Wine Pairing} \quad \textbf{30/person} \quad \textit{// Six-course Beer Pairing} \quad \textbf{20/person}$

DESSERTS

COBBLER

Wheatfield Hill blueberry and Bulleit bourbon cobbler with housemade vanilla ice cream 7

CARROT AND CHOCOLATE

Dark Valrhona chocolate mousse with ginger-battered & deep-fried carrot cake 7

CREME BRULEE

Summer thyme and lavender creme brulee 7

AFTER DINNER DRINKS

KOPKE PORTO 10-yr Tawny 10

WOLLERSHEIM PORT 2014 Ruby 9

LUSTAU AMONTILLADO "LOS ARCOS" Sherry 10

RIVER BEND VINEYARD "BLISS" Dessert Wine 7

DARON Calvados 7

CERBOIS VSOP Armagnac 9

BACHE GABRIELSEN Cognac 8

D'USSÉ VSOP Cognac 9

REMY MARTIN VSOP Cognac 9

KICKAPOO COFFEE French press / sm 5 / lrg 8

RISHI TEA Various flavors 2.5

"May suitable doses of guaranteed sensual pleasure and slow, long-lasting enjoyment preserve us from the contagion of the multitude who mistake frenzy for efficiency" - The Slow Food Manifesto, 1989