

DINNER

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

THE *Lakely*

SMALL PLATES

SIMPLE SALAD Mixed spring greens with pickled onion, sarvecchio cheese and cider dijon vinaigrette 5

BLUE SALAD Dragsmith Farm microgreens with roasted apple, pickled beets, blue cheese vinaigrette and garlic croutons 9

BONE MARROW Roasted Wisconsin Meadows beef marrow with black fig onion jam, roasted garlic puree and toasted sourdough baguette slices 13

SOUP Yukon gold potato and leek soup with butter-fried rye croutons 5

ROOT SALAD Dragsmith Farm red beets and rutabega with Driftless cheese, toasted black barley, spicy basil vinaigrette and microgreens 10

DUCK Maple Leaf Farm duck leg confit with stewed French green lentils, fried sage and butternut squash puree 15

MUSHROOM SWISS BURGER* Deutsch Farm beef patty with Deppler's baby swiss, crimini mushrooms and dijon bechamel. Served on a brioche bun with Lakely potatoes 15

FALAFEL Falafel on pita bread with feta, red onion, cucumber, kalamata olives and yogurt mint sauce. 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

SKIRT STEAK* Wisconsin Meadows grass-fed skirt steak, marinated and pan-seared, with scallions, roasted red peppers, sweet corn, cannellini beans and chimichurri 30

CHICKEN Pan-roasted Harvest Moon Organics chicken breast with wilted spinach, tomato confit, quark spaetzle and glace de volaille 28

WHITEFISH Pan-seared wild Canadian whitefish with haricot verts, hard-boiled egg, crispy Yukon Gold potato and herbed creme fraiche 27

QUINOA Quinoa and garlic cakes with roasted brussels sprouts, Hidden Springs Creamery's Driftless, crispy leeks and roasted lemon dijon sauce 26

CHEEKS Herb-crusted braised Wisconsin Meadows grass-fed beef cheeks with haricot verts, soft polenta and onion cream sauce 29

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. Unavailable on Fridays and Saturdays. Ask your server for more details. 60/person

Six-course Wine Pairing 30/person // *Six-course Beer Pairing* 20/person

DESSERTS

TEA CAKE
Lemon almond tea cake with stewed blood oranges, rosewater ice cream and blood orange port syrup 8

CHOCOLATE
Dark chocolate and Kickapoo coffee cake with coffee syrup and toasted anise creme chantilly 8

PANNA COTTA
Honey-infused panna cotta with oat crumble 8

AFTER DINNER DRINKS

KOPKE PORTO *10-yr Tawny* 10
LUSTAU AMONTILLADO "LOS ARCOS" *Sherry* 10
DARON *Calvados* 7
CERBOIS VSOP *Armagnac* 9
BACHE GABRIELSEN *Cognac* 8
D'USSÉ VSOP *Cognac* 9
REMY MARTIN VSOP *Cognac* 9
FERNET-BRANCA *Amaro* 6
ST. GEORGE'S BRUTO AMERICANO *Amaro* 6
KICKAPOO COFFEE *French press / sm 5 / lrg 8*
RISHI TEA *Various flavors* 2.5

"The shared meal elevates eating from a mechanical process of fueling the body to a ritual of family and community, from the mere animal biology to an act of culture "

-Michael Pollan

04.20.19 * CONSUMER ADVISORY: Items served rare or medium rare may be undercooked and will only be served upon consumer's request. Whether dining out or preparing at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.