DINNER

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



SMALL PLATES

 $\begin{array}{ll} \textbf{SIMPLE SALAD} \quad \text{Mixed spring greens with pickled} \\ \text{onion, sarvecchio cheese and cider dijon} \\ \text{vinaigrette} \quad 4/7 \end{array}$

BEET SALAD Roasted Square Roots Farm red & gold beets, caramelized onion, Cedar Grove chevre and microgreens in a roasted orange citronette 11

TROUT SALAD Mixed spring greens with Rushing Waters' smoked rainbow trout, roasted crimini mushrooms, green beans and fresno chili vinaigrette 12

 ${f SOUP}$ Celeriac and Square Roots Farm kale soup with kale chips 4/7

POLENTA Seared polenta with Deutsch Farm bacon, Door County cherries, roasted onion and feta with cherry balsamic reduction 13

POUTINE Fried Lakely potatoes with Castle Rock Farm's organic cheese curds and crimini mushroom gravy 11

BURGER Wisconsin Meadows grass-fed beef burger with Cedar Grove chevre, kalamata olive tapenade and smoked paprika aioli. Served on a brioche bun with Lakely potatoes 14

QUINOA MELT Two quinoa patties with caramelized onions, Castle Rock smoked 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

NY STRIP Seared Wisconsin Meadows grass-fed NY strip steak with autumn vegetables, garlic-wilted kale and pumpkin sage cream sauce 30

 $WILD\ RICE\ CAKES\ \mbox{Native-harvested}$ wild rice and summer vegetable cakes with coconut curry sauce and microgreens 24

HOT DISH AU CANARD Braised Bell & Evans duck
with wilted kale, caramelized onions, nativeharvested wild rice and sarvecchio
cream sauce 27

PERCH Pan-seared wild Canadian lake perch with fried sweet potato gnocchi, broccoli romanesco and tomato jalapeno cream sauce 25

COUS COUS Middle Eastern cous cous with crimini mushrooms, brussels sprouts, roasted McIlquham apples and onions in beer cheese sauce of Bent Paddle Roof Rack and Hook's 10-yr aged cheddar 25

 ${\sf LAMB}$ Seared Niman Ranch lamb sirloin with sweet Italian peppers, roasted Square Roots Farm potatoes and rosemary cider reduction $\ 32$

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

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

DESSERTS

POTS DE CREME

Lemon and cranberry pots de creme with honey almond crumble 7

CHOCOLATE TART

Dark Valrohna chocolate and Kickapoo coffee tart with Door County cherry creme fraiche and toasted almonds $\,\,7\,$

BREAD PUDDING

Apple and cinnamon bread pudding with native-harvested wild rice ice cream $7\,$

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

"The food industry is the nexus of almost all of the major forces in our politics today. It's super closely linked with climate change and ethics. It's the nexus of minimum wage fights, of immigration law, of criminal justice reform, of health care debates, of education. You'd be hard-pressed to find a political issue that doesn't have food implications." - Alexandria Ocasio-Cortez

11.24.18 *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.

