

BAR

CELEBRATING OVER 30 YEARS

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W.A.
FROST
AND
COMPANY



SMALL PLATES

Artichoke Spinach Dip
with lavasch flatbread
9.75

Korean Barbecue Chicken Wings
dill cream sauce
7.50

Buffalo Spiced Veal Sweetbreads
celery root-blue cheese fondant, celery-scallion salad,
truffled celery vinaigrette
14.00

Roasted Beets
caraway granola, **Sweet Folly Farm** crème fraîche,
dill oil, citrus, micro sorrel
8.50

Sweet Potato Gnocchi
Brussels sprout petals, roasted shiitake mushrooms, truffle
syrup, shaved **SarVecchio** cheese
10.00

“Bacon and Eggs”
poached **Wild Acres** duck egg, bacon-leek pound cake,
baby mâche, warm saffron vinaigrette
10.50

Steamed Blue Mussels
coconut-green curry broth, cilantro, celery, fresno chilies,
with grilled **Rustica Bakery** sourdough
9.50

Trio of Pacific Coast Oysters
sesame-seaweed salad, piri piri sauce, shallot mignonette
9.00

Alsatian Style Tart Flambé
Thielen Family bacon, caramelized onions,
Sweet Folly Farms Crème Fraîche
9.00

Charcuterie Plate
artisanal and house cured meats, house-made pickles,
mustard, with grilled **Rustica Bakery** sourdough
14.00

Trio of Small Plates
Sweet Potato Croquettes; jalapeno mustard, scallions
Grilled, Marinated Beef Skewers; **Northern Lights**
blue cheese dressing
Quinoa Falafel; lemon-tahini sauce, radish sprouts
16.00

SOUP AND SALAD

Creamy Mushroom Soup
toasted baguette, shiitake marmalade
Cup 5.50 Bowl 7.50

Soup of the Day
Cup 5.50 Bowl 7.00

House Green Salad
fennel, cherry tomatoes, radishes, cucumbers,
saba, **Wildflower Honey** vinaigrette
6.00

“BLT” Salad
petite iceberg lettuce, oven-dried tomatoes, fines herbs,
Thielen Family bacon, **Northern Lights** blue cheese dressing
7.00

Winter Lettuces
pears, Medjool dates, glazed walnuts,
Stickney Hills Chevre, pear vinaigrette
8.00

MICRO ENTREES

Truffle-Goat Cheese Risotto
beet marmalade, radish sprouts, hazelnuts, saba
10.00

Duck Confit
rye polenta, pickled pearl onions, baby bok choy,
smoked bone marrow, crispy enoki mushrooms
11.00

Crispy Barramundi
ginger-scallion noodles, seaweed, savoy cabbage,
enoki mushrooms, dashi broth
12.00

Pan Roasted Steelhead Trout
Brussels sprouts, fingerling potatoes confit,
bacon, horseradish “sabayon”
13.00

Grilled Black Angus Petite Filet
cipollini onions, braised greens, “steak sauce”
17.00

SANDWICHES

**Choice of house green salad, fresh fruit,
cup of soup or French fries**

Grilled Black Angus Hamburger
lettuce, tomato, and onion
10.50

Chef’s Burger
lettuce, bacon, red onion marmalade,
Wisconsin cheddar cheese, mustard aioli
12.25

Cuban Panini
shaved ham, roast pork, Emmenthaler,
Dijon mustard, house made pickles
12.00

Bahn Mi
ham terrine, pickled carrot and daikon, cilantro,
jalapeno, saffron aioli, **Rustica Bakery** baguette
11.50

House Cold Smoked Salmon Gravlax Club
avocado spread, cucumber, red onion, dill cream,
on toasted briôche
11.50

Quinoa Falafel
cucumbers, lettuce, red onions, radish sprouts,
lemon-tahini sauce, on pita bread
11.00

NON-ALCOHOLIC SPECIALTIES

Pineapple Collins
Pineapple juice, house-made sour, soda water
and a dash of grenadine 4.00

Ginger Press
Housemade Ginger syrup with tonic and soda water
and fresh-squeezed lime 4.75

Hazelnut Soda
Soda water with hazelnut syrup and a dash of cream 4.00

The Garden
Our spicy housemade Bloody Mary mix - minus the vodka -
garnished with an assortment of pickled vegetables 5.00

Hot Pumpkin Pie
Our housemade spiced pumpkin butter
mixed with hot water 5.50

W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

excess food is donated to Second Harvest Farms / to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / we use low energy fluorescent bulbs when possible

HAPPY HOUR

MONDAY-FRIDAY 4P.M.- 6P.M. AND 9 P.M. - 11 P.M.

SERVED IN BARS/LOUNGE ONLY

FROM THE KITCHEN

Sweet Potato Croquettes 5.50
jalapeno mustard

Artichoke Dip 5.50
lavasch crackers

French Fries - Trio of Sauce 5.50
mustard aioli, jalapeno mustard, sriracha aioli

Korean Barbecue Chicken Wings 5.50
dill cream sauce

Mini Cheeseburger and Fries 5.50
black angus beef and Wisconsin cheddar cheese

FROM THE BAR

Select Wines by the Glass 5.00
La Playa Chardonnay, Gato Negro Sauvignon Blanc
Alias Merlot, Flaco Tempranillo

Select Beer, Rail Pour Cocktails 5.00

Featured Happy Hour Cocktail 5.00

DESSERT

* **Contains Nuts**

* **"Kit Kat Bar"** 8.00
maldon sea salt caramel, hazelnut praline,
house made Chai ice cream

Paired with: Pineau des Charentes, Chateau Orignac
(Cognac, France) 18.50

* **Venezuelan Chocolate Torte** 8.25
brown butter ganache, Gianduja chocolate mousse,
cocoa tuile, banana gel, house made ice milk
Paired with: Sherry, Don 2004 "Pedro Ximenez"
(Montilla-Moriles Region, Spain) 17.25

Gingerbread Frozen Terrine 7.00
honey mousse, star anise sabayon, orange marmalade
Paired with: Vintage Port, Pedroncelli 4 grapes 2005
(Sonoma, California) 15.00

* **Cranberry-Almond Cake** 7.50
coconut semifreddo, candied wild rice, pinot noir syrup
Paired with: Sauternes
Chateau Romieu Lacoste (Bordeaux, France) 17.50

Classic Crème Brûlée 6.50
baked custard with Madagascar vanilla beans,
topped with caramelized sugar
Paired with: Madeira, Blandy's Malmsey 5 yr
(Madeira, Portugal) 13.25

Selection of Izzy's Ice Cream
flavors change daily 6.50

MINI DESSERTS

smaller tasting size portions

Classic Crème Brûlée 3.75

* "Kit Kat Bar" 3.75

Gingerbread Frozen Terrine 3.75

Mini Trio Plate 9.75
one each of the mini desserts

ARTISAN CHEESE PLATES

Plates are garnished with micro greens, a
seasonal selection of fruits and nuts with assorted
house-made glazes & preserves

Single (1) 8.00 **Three (3)** 20.00 **Five (5)** 31.00

Regional and Domestic

Northern Lights Blue (Plato, Minnesota)
raw cow's milk, single family farm, a mild and subtle blue

Cabot Clothbound Cheddar (Vermont)
cow's milk, aged 10 months, buttery and sharp
with notes of horseradish and earth

Caveman Blue (Oregon)
organic caved aged cow's milk, fruity, rich and creamy

Crave Brothers "Les Frères" (Waterloo, Wisconsin)
farmstead cow's milk, washed rind, soft, fruity
and earthy with yeasty aromas

Upland Farm's Pleasant Ridge Reserve
(Dodgeville, Wisconsin)
aged, raw farmstead cow's milk, big nutty flavor
with a sweet after taste

Big Holmes (Grantsberg, Wisconsin)
made by Mary Falk at Love Tree Farms, goat's milk,
an amazing expression of terroir, coated in wild
Wisconsin herbs, flavor is herbacious and clean

Imported

Regal De Bourgogne (Burgundy, France)
soft cow's milk cheese is coated in raisins, soaked in marc,
sweet, fruity and creamy

Tomme D'Acquataine (France)
goat's milk, washed with Sauternes as it ages. Sweet yeasty
quality, with herbs and grass on the finish

Stanser Schafskäse (Switzerland)
raw sheep's milk, firm texture, floral aroma, toasty, sweet and
nutty flavor. A great example of Swiss cheese

Robiola Tre Latti (Peidmont, Italy)
mixture of cow, goat and sheep's milk add to the complexity of
this soft cheese, buttery flavor with a piquant finish

Manchego (La Mancha, Spain)
raw sheep's milk, aged 8 months, sweet, tangy,
and nutty with a firm texture

Mahon (Menorca, Spain)
aged, raw cow's milk, fruity, tangy,
intense "like a spanish version of cheddar"

Garrotxa (Albio Region, Spain)
raw goats milk, mild and grassy with hints of pinenuts,
firm, almost flaky texture

Chimay (Belgium)
cow's milk, washed in beer. A traditional Belgian cheese
produced by Trappist monks, semi firm,
grassy flavor, yeasty finish

EARLY SEATING PRIX FIXE MENU

MONDAY - FRIDAY 5PM - 6PM

*SEE DINNER MENU FOR DETAILS

THREE COURSE DINNER

\$30 person

\$50 with select bottle of wine

1/2 OFF - BOTTLE WINE

MONDAY 11 A.M. - 11 P.M.

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ANY BOTTLE FROM OUR MAIN WINE LIST

LIST PRICE OF \$80 - \$200 ONLY

CLEARANCE WINE EXCLUDED