
STARTERS & SHARES

Fried *Hook's* Cheese Curds (A,V) 10 half 6
vodka batter, buttermilk ranch*

Hand-Cut Fries (V, DF) 6 half 3
garlic aioli*

Chicken Nuggets* (DF) six pieces 5 twelve pieces 9
Vindicator chicken; honey mustard, BBQ sauce

Taquitos three per order 12
Oaxaca cheese, housemade chorizo*, avocado crema,
pico de gallo, salsas

Mac n' Cheese (V) 12
Hook's 10-year cheddar, *SarVecchio*,
and mozzarella cheeses; herbed breadcrumbs
smoked pork* +3

Soft Pretzel (V) 7
house made mustards, *Widmer's* brick cheese spread

Mixed Green Salad (V, GF; M to DF) 10
Dijon vinaigrette, *SarVecchio*
grilled chicken +5

Wisconsin Cheeses* (V; M to GF) 15
three local cheeses*, epi bread, jam, pickles, house butter

Charcuterie* 15
three meat selections*, epi bread, pickles,
house butter, gribiche*, mustard

Sautéed Oyster Mushrooms
(V, GF; M to DF, Vn) 11
shallots, grilled scallions, garlic, butter,
SarVecchio frico, champagne vinegar, egg yolk*

Merguez (M to DF) 14
house made lamb sausage*, Israeli couscous, red peppers,
red onions, cherry tomato, mint, zatar, labneh*

Oysters* three per order 10
mignonette, lemons, ketchup, horseradish
additional oysters 3 each

Beet Salad (V, GF; M to DF, Vn) 11
smoked beets, arugula, toasted walnuts, grapefruit,
Dreamfarm chèvre, tamari vinaigrette
grilled chicken +5

PLATES & BURGERS

Le Grande Grazé (M to DF) 14
fried chicken breast*, secret sauce*, iceberg lettuce, American
cheese, bread & butter pickles, red onion, *SarVecchio* bun

Bibimbap (DF; M to VN,V,GF) 17
choice of marinated: ground pork* or tofu
crispy rice, sunny-side up egg*, bok choy,
market vegetables, spicy gochujang

Steak Frites (M to DF) 28
Fischer Family hanger steak*, herbed compound butter,
pickled shallots, fries, garlic aioli*

Strozzapreti Pasta (A, N, V; M to NF, Vn) 22
shiitake mushrooms, cherry tomatoes, Calabrian chilies,
cream, hazelnuts, *SarVecchio*, parsley

Graze Burger* (A; M to GF/DF/AF) 23
caramelized onion-Cabernet jus, garlic aioli*,
Hook's Swiss compound butter, *SarVecchio* bun

Seven Seeds Double Cheese Smash Burger*
(M to GF, V) 15
American cheese, bread & butter pickles,
burger sauce*, duck fat bun

Impossible Burger (V; M to Vn, GF) 18
vegetarian patty, lettuce, onion, tomato, *SarVecchio* bun

Beet & Walnut Burger (N, V; M to DF) 14
cucumber, red onion, arugula, feta cheese
lemon Greek yogurt, oregano vinaigrette, *SarVecchio* bun

DESSERTS

Rhubarb Crisp 9
honey ice cream

Brownie Bowl (N; M to NF) 8
banana ice cream, caramel sauce, peanut brittle

Cookies and Milk four per order (M to GF) 7
Sassy Cow milk, chocolate chip cookies
-please allow 10 minutes to bake-

Coconut Cream Pie 8
mango sauce

Executive Chef - Tory Miller
Executive Sous Chef - Dan Schmitz
Pastry Chef - Kristine Miller

Dining at a Deja Food Restaurant will include a 10% service charge.

* Consuming raw or under-cooked food items may increase the risk of food borne illness.

Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note we are not always able to avoid cross-contamination.

DF: Dairy Free, GF: Gluten Free, VN: Vegan, V: Vegetarian, P: Pescatarian, N: Contains Nuts, A: Contains Alcohol

COCKTAILS

Here to Stay 13 <i>Wheatley</i> vodka, <i>Pimm's No. 1</i> , lemon, cucumber, mint, ginger liqueur, seltzer	Vieux Carre 12 <i>Dancing Goat Limousin</i> Rye, bitters, <i>Benedictine</i> , sweet vermouth, brandy
Peach Rosemary Sangria 10 Sauvignon Blanc, <i>Wollersheim Press House</i> brandy, <i>Combier Peche</i> , <i>Lillet Blanc</i> , rosemary, lemon, apple	Smoky Paloma 10 <i>El Destilador</i> tequila, <i>El Buho</i> mezcal, lime, <i>Steigel</i> Grapefruit Radler
Across the River 11 <i>Plantation 3 Star</i> rum, <i>Wandering Minds</i> hibiscus liqueur, <i>Brovo Lucky Falernum</i> , <i>Luxardo</i> Maraschino, lime	Wisco-Style Old Fashioned 12 Choice of <i>Central Standard</i> brandy or <i>45th Parallel Border Bourbon</i> ; <i>Luxardo</i> cherries, orange, demerara, bitters
Good & Plenty 12 <i>New Amsterdam</i> gin, lemon, <i>Aperol</i> , <i>Solerno</i> blood orange liqueur, thyme, seltzer	Apertif Spritz • on draft 8 rosemary, cinnamon, grapefruit

DRAFT SELECTIONS

BEER	WINE
<i>Mershon's Artisan Cider</i> 7.5 Stoughton, WI 6.5% 10oz	Reds <i>Scotto Cabernet Sauvignon</i> 8 • 32 Lodi, CA 2016
<i>Stiegl Grapefruit Radler</i> 6.5 Salzburg, Germany 2.25%	<i>Omen Red Blend</i> 10 • 40 Sierra Foothills, CA 2018
<i>Karben 4 America AF Watermelon Kolsch</i> 6 Madison, WI 3.3%	<i>Ken Wright Pinot Noir</i> 13 • 52 Willamette Valley, OR 2018
<i>Low Daily Brewing Thum Phuk Sticky Rice Lager</i> 6.5 Burlington, WI 5%	<i>Bodini Malbec</i> 9 • 36 Argentina 2019
<i>3 Sheeps Pils</i> 5.5 Sheboygan, WI 5.3%	Whites <i>Sea Pearl Sauvignon Blanc</i> 8 • 32 Marlborough, New Zealand 2020
<i>Capital Brewery Maibock</i> 7 Middleton, WI 6.2%	<i>Imagery Chardonnay</i> 10 • 40 Sonoma Valley, CA 2018
<i>Lakefront Riverwest Stein Amber Lager</i> 5.5 Milwaukee, WI 5.6%	Rosé <i>Scarpetta Frico Rose</i> 9 • 36 Tuscany, Italy 2020
<i>WarPigs Foggy Geezer Hazy IPA</i> 6.5 Munster, IN 6.8%	Sparkling <i>Zardetto Prosecco Brut</i> 8 • 32 Italy NV
<i>Toppling Goliath Pseudo Sue APA</i> 7.5 Decorah, IA 5.8%	
<i>Milwaukee Brewing Co. O-Gii Imperial Wit</i> 7.5 Milwaukee, WI 9.2%	
<i>City Lights Coconut Porter</i> 5.5 Milwaukee, WI 5.3% 10oz	
<i>Lakefront New Grist Gluten-Free Pilsner</i> 4.5 Milwaukee, WI 5.1% 12oz bottle	

NA BEVERAGES

Seasonal House Lemonade 4.5 ask your server for details	Magic Coffee 5 <i>Wonderstate</i> coffee, cinnamon, molasses, brown sugar, half and half
Sage Advice 4.5 sage, lemon, lime, grapefruit	<i>Wonderstate Coffee</i> 3.5 • 5.5
Rishi Iced Tea 3.5 unsweetened black tea	Rishi Hot Tea 3.5 golden triangle breakfast • moonlight jasmine ginger geranium • mystic mint
<i>Lagunitas IPNA (Non-alcoholic IPA)</i> 4 Petaluma, CA <0.5% ABV 12oz bottle	