



BOTTLE
KITCHEN
COCKTAIL

MID-DAY MENU

3 - 4 : 45 PM

Burger on the Hill*

Half-Pound Niman Ranch Burger,
Carr Valley One Year Cheddar,
Jalapeno Mayo, Lettuce,
Tomato, Red Onion, Pickle,
Our Seeded Bun, Roasted Marble Potatoes
13

(Add: Fried Egg 1 : Bacon 2)

Connie's Salad

Creamy Jalapeño Dressing,
Shredded Chicken, Zucchini,
Pickled Carrot, Dried Mango,
Cilantro, Toasted Sesame
13

Smoked Duck and Apple Salad

Smoked Maple Leaf Farms Duck Breast,
Gorgonzola, Fresh Honey Crisp Apples,
Tart Cherry Vinaigrette,
Maple Glazed Pecans
17

Chicken Meatballs

(2) Truffle Honey, Green Peppercorn Sauce,
Pretzel Bread
8

Baked Provolone

Weyauwega 60 Day Aged Provolone,
Oven Dried Tomatoes, Oregano, Chile, Lemon,
Rustic Bread
12

Loin Bacon Flatbread

House-made Flatbread,
Truffle Creme Fraiche,
Tomatoes, Saxony Cheese,
Fresh Central Green Basil
14

Tomato Jam Flatbread

House-made Flatbread,
Jalapeño Mayonnaise,
Tangy Tomato Jam, Baby Kale
Montamore Cheese
12

(Add: Shredded Chicken 3)

Sausage & Shroom Flatbread

House-made Flatbread,
Our Italian Sausage,
Oyster Mushrooms,
Tomato Jam, Montamore Cheese
14

Quark and Bread

Rustic Toast,
Clock Shadow Quark,
House-Made Berry Jam,
Local Honey, Spice Roasted Nuts
7

Avocado Toast

Rustic Toast,
Smoked Lentil Puree,
Sliced Avocado, Cucumber, Radish,
Olive Oil,
Coarse Sea Salt
12

Wisconsin Cheese Plate

Marieke Foenegreek Gouda,
Carr Valley Cave Aged Marissa,
Roelli Red Rock Cheddar,
Pickled Beef Fat, Red Onion Raspberry Jam,
Port Soaked Tart Cherries, Crostini
16

