



BOTTLE
KITCHEN
COCKTAIL

MID-DAY MENU
3-5 PM, TUE-SAT

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
12

(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 Pear Salad

Smoked Maple Leaf Farms Duck Breast,
White Wine Poached Pears, Mixed Greens,
Maple Glazed Pecans, Goat Cheese,
Orange Vinaigrette
17

Chicken Meatballs

(2) Truffle Honey, Green Peppercorn Sauce,
Pretzel Bread
7

Baked Provolone

Weyauwega 60 Day Aged Provolone,
Oven Dried Tomatoes, Oregano, Chile, Lemon,
Rustic Bread
11



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
11

(Add: Shredded Chicken 2.5)

**Sausage & Shroom
Flatbread**

House-made Flatbread,
Our Italian Sausage,
Oyster Mushrooms,
Tomato Jam, Montamore Cheese
13.5

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

Cave Aged Bandaged Cheddar
Luxardo Goat Cheese, Spiced Nuts,
Clock Shadow "Coalho" and Tomato Jam,
Crostini, Pickled Beef Fat,
Cranberry Pickled Mustard Seeds
15