



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

