



dayton street grille

-Appetizers-

Forest mushroom bisque roasted chestnut cream, extra virgin olive oil 7

Warm bread cheese clover honey, toasted walnuts, garlic crostini 8

Duck confit rillettes dried blueberry compote and toasted country bread 9

Fresh bacon maple glazed pork belly, smoked cheddar, white grits, whiskey sweet and sour 8

Braised calamari roasted poblano and Anaheim chilies, micro basil 8

Fountain Prairie summer sausage and jerky organic white cheddar, hot and sweet mustards, red onion marmalade 8

-Salads-

Pecan pie arugula, Praline pecans, blue cheese, maple bourbon vinaigrette 6

Organic mixed greens fuji apples, toasted walnuts, blue cheese, orange cranberry vinaigrette 6

Spinach goat cheese croquettes, enoki mushrooms, roasted garlic-chive vinaigrette 7

Chef Charles is committed to serving the season's best local and organic ingredients, sourced by local farmers, in order to contribute to a more sustainable food system in Wisconsin.

Smoked bacon, pork chops and poultry
Jordandal Farm, Argyle

Dry aged Highland beef
Fountain Prairie Farms, Fall River

Organic meats and poultry
Lange Farm Meats, Platteville
Black Earth Meat Market, Black Earth

Seasonal Produce
Garden To Be, Mount Horeb
Black Earth Valley, Black Earth
Primrose Community Farm, Middleton

Mustards
Mount Horeb Mustard Store, Mount Horeb

Organic coffee
Alterra Coffee, Milwaukee

SarVecchio, gorgonzola cheese
Satori Food, Plymouth

Paradise blue cheese
Hook's Cheese Company, Mineral Point

Sheep's milk cheese
Hidden Springs Creamery, Hanson

Bread cheese
Carr Valley Cheese Company, La Valle

Dairy products
Sassy Cow Creamery, Columbus

Honey
Wisconsin Natural Acres, Chilton

Menu subject to change. Groups of 6 or more may have an 18% service charge added.

*Eggs, seafood, beef, lamb, pork and duck that are served rare or medium-rare may be undercooked and will only be served upon the customer's request. Consuming raw or undercooked food may increase your risk of foodborne illness.

-Choose three sauces-

Sweet

Cinnamon orange marmalade
Red onion jam
Tomato ginger marmalade
Mango habenero
Dried blueberry and vanilla chutney
Mustard molasses

Savory

Tahini
Bacon aioli
Scallion creme
Pumpkin seed pesto
Saffron roullie
Lemon rosemary cream
Charred tomato-tarragon
B2 steak sauce
Red pepper relish

Spicy

Caribbean jerk
Black pepper caper aioli
Thai red curry
Harissa coriander
Tiger sauce
Smoked paprika
Tabasco honey
Chimichurri

-Entrées-

*Cider glazed bone in pork loin 21

mascarpone-butternut squash puree, ginger apple chutney, vanilla bean, turnips

Suggested sauces: mustard molasses, pumpkin seed pesto, mango habenero

*Grilled organic beef tenderloin 30

roasted baby beets, braised cipollini onions, gorgonzola, gremolata

Suggested sauces: scallion creme, smoked paprika, bacon aioli

*Prosciutto wrapped grilled prawn 22

butter beans, braised kale, Yukon potatoes, tomatoes, spanish chorizo

Suggested sauces: tomato ginger marmalade, tabasco honey, red pepper relish

Braised short ribs 21

wild rice risotto, glazed mirepoix, roasted garlic potato puree

Suggested sauces: lemon rosemary cream, saffron roullie, Caribbean jerk

Pan seared chicken breast with braised leg 18

sweet potato gnocchi, sage, parmesan creamed spinach

Suggested sauces: pumpkin seed pesto, cinnamon orange marmalade, Thai red curry

*Pan seared Day Boat scallops 23

celery root potato puree, shiitake mushrooms, smoked bacon

Suggested sauces: dried blueberry and vanilla chutney, tahini, black pepper caper aioli

*Grilled organic hanger steak 21

horseradish mashed potatoes, bacon wrapped French beans

Suggested sauces: red onion jam, scallion creme, chimichurri

*Grilled organic New York strip 28

roasted fingerling potatoes, forest mushroom ragout

Suggested sauces: tiger sauce, B2 steak sauce, smoked paprika

Roasted stuffed portobello mushrooms 15

driftless cheese, puy lentils, cipollini onions, spinach

Suggested sauces: cinnamon orange marmalade, red pepper relish, harissa coriander

Charles Lazzareschi
Executive Chef

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