



dayton street grille

STARTERS

GRILLED FLAT BREAD 8

Mulled Spice-Poached Pears, Brie Cheese, Walnuts, Whole Grain Mustard Syrup

TUNA CRUDO AND TUNA TARTARE 9

Marinated Apple and Fennel, Anise Vinaigrette, Crispy Apple Chips

CHEESE AND CHARCUTERIE PLATE 9/15

Selection of Local and Imported Cheeses and Cured Meats

BRAISED CALAMARI 9

Roasted Poblano and Anaheim Chilies, Micro Greens

CARPACCIO OF LAMB 8

Roasted Garlic Sauce, Tabbouleh, Caper Berries

SMOKED SALMON RILLETTES 8

Toasted Crostini, Fresh Chervil, Fennel Chive Salad 8

SALADS AND SOUPS

PICKLED BEET 8

Shaved Sweet Onions, Arugula, Gorgonzola Cheese, Walnut Pomegranate Vinaigrette

HAND SELECTED YOUNG GREENS 6

Tapenade Crostini, Extra Virgin Olive Oil, 10 Year Old Balsamic Vinegar

BABY SPINACH SALAD 9

Almond Stuffed Dates Wrapped in Bacon, Apple, Pistachio Vinaigrette

CARAMELIZED BUTTERNUT SQUASH SOUP 5/6

Pumpkin Oil

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 Farms, Argyle

DRY AGED HIGHLAND BEEF

Fountain Prairie Farms, Fall River

ORGANIC MEATS

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

The National Mustard Museum, Middleton

SARVECCHIO, GORGONZOLA CHEESE

Sartori Foods, Plymouth

PARADISE BLUE CHEESE

Hook's Cheese Company, Mineral Point

SHEEP'S MILK CHEESE

Hidden Springs Creamery, Hanson

DAIRY PRODUCTS

Sassy Cow Creamery, Columbus

HONEY

Wisconsin Natural Acres, Chilton

ORGANIC COFFEE

Alterra Coffee, Milwaukee

ENTRÉES

A variety of three sauces accompany each entrée creating sweet, savory and spicy flavor combinations.

*GRILLED MISO GLAZED AHI TUNA 20

Sesame Soba Noodle Cake, Bok Choy, Pan Fried Green Beans, Spicy Cashews, Red Curry

Sauces: Spicy Sambal, Ginger Aioli, Wasabi Cream

VEGETARIAN OPTION: MISO GLAZED TOFU 18

Sauces: Spicy Sambal, Tabasco Honey, Smoked Onion Marmalade

Suggested Beverages: Francis Coppola Pinot Noir, Blue Moon Belgian Style White

MAPLE CURED GRILLED PORK LOIN 22

Sweet Potato Puree, Rainbow Chard, Cranberry Bourbon Gastrique

Sauces: Mustard Molasses, Pumpkin Sage Pesto, Romesco

Suggested Beverages: Laetitia Pinot Noir, Capital Amber

OVEN ROASTED CHICKEN 20

Mascarpone Polenta, Braised Radicchio, Escarole, Aged Parmesan Rosemary Jus

Sauces: Spiced Pear Chutney, Scallion Cream, Tabasco Honey

Suggested Beverages: Ancien Chardonnay, Ale Asylum Hopalicious American Pale Ale

CABERNET BRAISED SHORT RIBS 24

Wild Rice Risotto Fritters, Balsamic Roasted Root Vegetables, Garlic Cream

Sauces: Gorgonzola Cream, Smoked Onion Marmalade, Salsa Verde

Suggested Beverages: Don David Malbec, Central Waters Mudpuppy Porter

MARKET FISH* (market price)

Crimini Mushrooms and Smoked White Bean Stew, Roma Tomatoes, House Cured Pancetta

Sauces: Orange Saffron Mojo, Pine Nut Pesto, Fire Roasted Pepper and Sage Relish

Suggested Beverages: Errazuriz Sauvignon Blanc, New Glarus Spotted Cow Farmhouse Ale

SEARED DAY BOAT SCALLOPS 26

Parsnip Mousse, Shiitake Mushrooms, Smoked Bacon

Sauces: Smoked Onion Marmalade, Madeira Sauce, Roasted Garlic Cream

Suggested Beverages: A to Z Chardonnay, New Glarus Two Women Lager

*GRILLED FLAT IRON STEAK MARINATED IN ROSEMARY AND RED WINE 24

Smoked Blue Cheese and Potato Strudel, Pickled Baby Beets, Sautéed Garlic Spinach

Sauces: Porcini Cream, B2 Steak, Scallion Cream

Suggested Beverages: Villa Mr. Eden Cabernet, Capitol Munich Dark

*GRILLED ORGANIC NEW YORK STRIP 30

Roasted Fingerling Potatoes, Forest Mushroom Ragout

Sauces: Black Pepper Aioli, Chimichurri, Garlic Cream

Suggested Beverages: Ledgewood Creek Cabernet, Guinness Stout

STROZZAPRETI PASTA WITH BRAISED LAMB SHANK 19

Caramelized Cipollini Onions and Fontina

Sauces: Romesco, Smoked Onion Marmalade, Portobello Pesto

Suggested Beverages: Peter Lehmann Shiraz, Lake Louie Arena Premium Pale Ale

ROASTED BREAST OF DUCK 22

French Lentils, Farro, Barley, Dried Figs, Cumin Mustard Vinaigrette, Shaved Carrot Salad

Sauces: Porcini Cream, Pomegranate Coriander, Tabasco Honey

Suggested Beverages: Ménage à Trois Red Blend, Capital Supper Club Lager

Charles Lazzareschi, Executive Chef

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 food borne illness.

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