



dayton street grille

Appetizers

Prosciutto wrapped grilled asparagus 6

Creamy truffle vinaigrette

Pan seared lobster and shrimp cakes 9

Roasted pepper and black bean relish, yellow tomato gazpacho, avocado puree

Cheese and charcuterie plate 15

Selection of local and imported cheeses and cured meats

Braised calamari 8

Roasted poblano and Anaheim chilies, micro greens

Sourdough bruschetta 6

Vine ripened tomatoes sheep's milk cheese, fresh basil, Spanish olive oil

Salads

Baby arugula and roasted zucchini ribbons 6

Charred grape tomatoes, Mediterranean olives, feta cheese, smoked paprika vinaigrette

Baby spinach 6

Cambonzola croquets, enoki mushrooms, roasted garlic-chive vinaigrette

Organic mixed field greens 6

Olive oil poached goat cheese, toasted pumpkin seeds, roasted tomatoes, aged sherry vinaigrette

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. This includes proudly serving Wisconsin Cheese.

Smoked bacon, pork chops and poultry

Jordandal Farm, Argyle

SarVecchio, gorgonzola cheese

Sartori Foods, Plymouth

Dry aged Highland beef

Fountain Prairie Farms, Fall River

Paradise blue cheese

Hook's Cheese Company, Mineral Point

Organic meats

Lange Farm Meats, Platteville
Black Earth Meat Market, Black Earth

Sheep's milk cheese

Hidden Springs Creamery, Hanson

Seasonal Produce

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

Dairy products

Sassy Cow Creamery, Columbus

Honey

Wisconsin Natural Acres, Chilton

Mustards

The National Mustard Museum and Mustard Store, Middleton

Organic coffee

Alterra Coffee, Milwaukee

Entrees

A variety of three sauces accompany each entrée creating sweet, savory and spicy flavor combinations. Order the chef's recommendations or choose three from the sauce list:

Sauce List

Sweet

Golden raisin tamarind
Sweet pea mint coulis
Red onion Jam
Prickly pear chipotle
Peach BBQ
Pomegranate coriander

Savory

Madras curry-green apple
Lemon basil pesto
Yellow pepper relish
Scallion cream
Gorgonzola cream
Bacon aioli
Mustard molasses
Pine nut pesto

Spicy

Toasted sesame tomatillo
Harissa
Poblano lime cream
Red chile
Salsa rojas
Smoked paprika
Romesco

Grilled Berkshire pork chop 21

Roasted garlic and crème fraiche mashed Yukon potatoes, grilled tomato and arugula salad
Suggested sauces: peach BBQ, mustard molasses, sesame tomatillo

Seared day boat scallops 23

Celeriac-potato mousse, shiitake mushrooms, smoked bacon
Suggested sauces: pomegranate coriander, pine nut pesto, harissa

Pan roasted pasture raised breast of chicken 18

Zucchini and basil fritters, grilled corn relish, rosemary-cognac jus
Suggested sauces: prickly pear chipotle, bacon aioli, romesco

Grilled black angus flat iron 21

Salt roasted fingerling potatoes, roasted garlic and oyster mushrooms
Suggested sauces: red onion jam, gorgonzola cream, smoked paprika

Grilled organic New York strip 28

Sour cream and chive roasted Yukon potatoes, French beans, buttermilk blue cheese
Suggested sauces: yellow pepper relish, scallion cream, salsa rojas

Pennette pasta 15

House cured pancetta, ricotta, parmesan, pea tendrils, cracked black pepper
Suggested sauces: lemon basil pesto, Sweet pea-mint coulis, poblano lime cream

Grilled tandoori marinated jumbo prawns 22

Cardamom and dried apricot brown basmati rice, cucumber-mint raita
Suggested sauces: golden raisin tamarind, madras curry-green apple, red chile

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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