

Table =ONE=

Creative • Local • Food

Friday Night Fish Fry

Served with a choice of German Potato Salad, Baked Potato or Sea Salt Fries

with Cole Slaw, Freshly Toasted Marbled Rye Bread

Spotted Cow Beer Battered Cod 17.00

Lemon Butter

Garlic Herb Broiled Cod 17.00

Garlic and Herb Panko Bread Crumb Crust, Lemon Butter

Crispy Fried Perch 25.00

Caper Tarter Sauce

Fried Shrimp 21.00

Caper Tarter and Cocktail Sauce

Corn Meal Crusted Walleye 20.00

Browned Sage Butter

Small Plates

Table One's Cheddar Popcorn 4.00

Faris Popcorn, Spiced Cheddar Cheese

Spiced Cashews & Marcona Almonds 9.00

Fresh Rosemary, Sea Salt, Cracked Pepper

House-baked Soft Pretzel Knot 9.00

Spotted Cow Cheddar Beer Dip, Pickled Mustard Seeds

Roasted Heirloom Baby Carrots 9.00

Cumin, Curry, Feta, Yogurt Sauce, Pumpkin Seeds, Fresh Basil, Basil Oil, Pickled Fresno Chili

Spotted Cow Beer Battered Cheese Curds 9.00

Fresh Garden Green Goddess Dressing

Lattice Chips 8.00

Smoked Sea Salt, Tomato Powder, LaClare Goat Cheese Dip

Roasted Red Pepper Hummus 10.00

Radish, Celery, Olive Oil, Sea Salt, Potter's Crackers

Smoked Fish Dip 10.00

Caperberries, Herb Cream Cheese, Raspberry Pickled Red Onion, Pumpernickel Toast

Appetizers

Charcuterie Board (serves 2-3) 24.00

Local Cheese Selection, Soppressata, Finocchiona Sausage, La Quercia Prosciutto, Spiced Marcona Almonds and Cashews, Patz Honeycomb, Pumpernickel Toast, Door County Cherry Jam, Pickles, Pickled Mustard Seeds

Cheese Board (serves 2-3) 15.00

Local Cheese Selection, Spiced Marcona Almonds and Cashews, Patz Honeycomb, Pumpernickel Toast, Door County Cherry Jam, Pickles, Pickled Mustard Seeds

Petite Whitefish & Crab Cakes 12.00

Caper Dill Aioli, Grilled Sweet Corn and Grape Tomato Relish, Chili Oil, Crispy Leeks

Walleye Mini Fish Tacos 12.00

Cilantro Lime Slaw, Grilled Pineapple Tomatillo Salsa, House Made Tortilla, Pickled Fresno Chili, Cotija Cheese

Smoked Wings 14.00

Traditional Buffalo with Carr Valley Bleu Cheese Dip or Baumeister's Old Fashioned Root Beer BBQ Sauce

Soups & Salads

Fondue Lac Beer Cheese 9.00

Spotted Cow Beer Cheese, Eden's Mini Bratwurst, Soft Pretzel Knot

French Onion 8.00

Roth Grand Cru Cheese, Fresh Chives

Tomato Basil 6.00

Wild Rice, Basil Pesto, Fresh Basil

Baby Iceberg Wedge 12.00

Cedar Road Peppered Bacon, Carr Valley Bleu Cheese Crumbles, Raspberry Pickled Red Onion, Grape Tomato, House-made Bleu Cheese Dressing, Chocolate Balsamic

Smoked Beet Salad 13.00

Farm Fresh Greens, Chicory, Spiced Pecans, Radish, Grape Tomato, Grande Herb Ricotta, White Balsamic Vinaigrette, Vanilla, Patz Bee Pollen

Baby Gem Salad 12.00

Baby Romaine Hearts, Shaved Fennel, Watermelon Radish, Grape Tomato, Classic Caesar Dressing, Grilled Focaccia Crouton, Grande Asiago Cheese

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Handheld Entrées

Served with a choice of Rosemary Grande Romano Fries, Sea Salt Fries, Lattice Chips, or Farm Fresh Salad

10oz Table One's Signature Burger 20.00

Certified Black Angus Burger, Cedar Road Peppered Bacon, Heirloom Tomato, Raspberry Pickled Red Onion, Arugula, Pickles, Widmer's Cheddar Cheese, Toasted Brioche Bun

Smoked BBQ Pulled Pork 14.00

Coleslaw, Crispy Onion Petals, Pickles, Baumeister's Old Fashioned Root Beer BBQ Sauce, Toasted Brioche Bun

Spicy Buttermilk Fried Chicken 14.00

Lettuce, Pickles, Chili Garlic Aioli, Toasted Brioche Bun

Grilled Portobello Mushroom 14.00

Roasted Red Pepper, Hummus, Raspberry Pickled Red Onion, Arugula, Carr Valley Apple Smoked Cheddar Cheese, Honey Crisp Apple, Toasted Whole Grain Bread

Grown-up Grilled Cheese 12.00

Served with Tomato Basil Soup

Marieke Smoked Gouda, Carr Valley Creama Kasa, Widmer's Colby Cheese, Toasted Whole Grain Bread

Additions

La Quercia Prosciutto 4.00

Cedar Road Peppered Bacon 4.00

Hunter Flatbread 14.00

Shredded Duck, Door County Cherry Jam, Red Barn Cupola Cheese, Arugula, Chocolate Balsamic Drizzle

Forager Flatbread 12.00

Smoked Wild Mushrooms, Caramelized Onions, Fresh Thyme, Truffle Salt, Butterkase Cheese

Signature Mac & Cheese

Table One's Mac & Cheese Half 5.00

Widmer Blended Cheddar Cheese Full 9.00

Additions

Cedar Road Peppered Bacon 2.00/4.00

Smoked Pulled Pork 2.00/4.00

Wild Mushrooms and Roasted Red Pepper 2.00/4.00

Entrées

Apple Cider Brined Chicken with Smoked Stuffed Leg 21.00

Braised Garlic Spinach, Sweet Corn Purée, Raspberry Pickled Red Onion, Smoked Wild Mushroom, Chicken Jus

Bourbon Cherry Glazed Duck 28.00

Cast Iron Lavender Duck Breast, Chili Infused Cranberries, Pistachios, Bourbon Cherry Glaze, Roasted Butternut Squash Purée, Brussels Sprouts, Crispy Leeks

Berkshire Pork Tenderloin 20.00

Fire Grilled Corn, Baby Sweet Peppers and Sweet Potato Hash, Balsamic Glazed Roasted Apple, Chili Infused Cranberries, Malbec Wine Sauce, Farm Fresh Sunny Side Up Egg

Spotted Cow Beer Battered Walleye 20.00

Lattice Chips, Lemon Caper Dill Tarter Sauce, Coleslaw, Grilled Lemon

Maple Glazed Salmon 22.00

Drewry Farms Maple Syrup, Sweet Corn Puree, Whipped Potatoes, Grape Tomato, Fresh Basil, Basil Oil

Grilled Cauliflower Steak 15.00

Smoked Paprika and Garlic, Roasted Butternut Squash Purée, Feta Crumbles, Pumpkin Seed, Chili Oil, Fresh Basil, Fresno Chili, Basil Pesto

8oz SIRLOIN Certified Black Angus 21.00

Served with a choice of two sides and one sauce*

20oz RIBEYE Certified Black Angus 45.00

Served with a choice of two sides and one sauce*

*Horseradish Cream, Malbec Mushroom Sauce or Carr Valley Bleu Cheese Crusted

Farm Fresh Sides

Pan Roasted Brussels Sprouts 6.00

Cedar Road Peppered Bacon, Patz Honey, White Balsamic Drizzle

Grilled Broccolini 6.00

Butter, Pink Peppercorn, Lemon Zest

Whipped Potatoes 5.00

Grande Asiago Cheese, Butter, Fresh Chives

Fresh Cut Wisconsin Potato Fries 5.00

Rosemary and Grande Romano or Sea Salt

Roasted Heirloom Baby Carrots 6.00

Braised Garlic Spinach 7.00