

PLATTERS

Bread | 7 | 12

soft rolls,, whey cream butter, jam

Wisconsin Meat | 24

rotating selection of meats, mustard, crackers, relish

Landmark Cheese | 24

Tallgrass Reserve, whipped Brebis, Pipit, candied pecans, jam

SMALL PLATES

Meatballs | 14

beef & pork, chili sauce & grape jelly

The Perfect Salad | 8 | 14

Knight Farm greens, puffed wild rice, honey vinaigrette

Fried Cheese Curds | 12

Silver Lewis muenster curds, housemade buttermilk ranch, green tomato-apple relish

Potted Walleye | 11

pickled raspberry & carrots, smoked walleye, black bread crisps

Griddled Cakes | 14

Alsum Farm corn, braised veal



The Kitchen is Seven Acre's featured dining experience where you'll find artfully-prepared dishes that celebrate our region's farmstead cooking. They're crafted with food grown and harvested by farmers right here in the Sugar River Valley.

SEVEN ACRE
DAIRY COMPANY

BAR PLATES

"Big Otto" Burger | 18

beef, butter kase, caramelized onions, milk bun, fries

Pork Tenderloin | 20

breaded pork loin, cabbage-apple slaw, creamy mustard dressing, milk bun, fries

Paoli Poutine | 14

cocktail weiners, gravy, fries, Silver Lewis muenster cheese curds

Cheese Toasties, Tomato Dunker | 14

swiss, muenster, brick cheeses

MAIN PLATES

comes with jello

Roasted Squash | 24

acorn & mini butternut squash, parsnip puree, herbed apple cider, rye chips

Pork Schnitzel | 32

Greenfire Farm pork loin, cabbage apple slaw, mustard sauce

Roasted Chicken | 34

Greenfire Farm organic half chicken, bread salad, pan dripping dressing

Fried Walleye | 32

cornmeal crusted, herbed butter sauce

Dry Aged NY Strip | 68

20oz pan seared steak, grilled onion in beef gravy, compound butter

SIDE PLATES

Funeral Potato Casserole | 11

cheesy shredded potato cake, Deppler's Baby Swiss

Whey Braised Carrots | 9

whey butter & black walnut glazed carrots

Swiss Cheese Pie | 12

creamed swiss chard

Spinach Roots | 12

Snug Haven shoots & roots pan roasted, pickled shallot vinaigrette

Wild Rice | 7

MN stewed rice, puffed rice crispies

Spaetzle | 7

brown butter, fried sage

HOUSE COCKTAILS

Paoli Punch | 12
rum - pineapple - hibiscus liquor - ginger

Door County Bubbler | 11
gin - cherry - lemon

Dark Nights Manhattan | 12
bourbon - sweet vermouth - averno

Back 7 | 11
bourbon - maple - lemon - lime

Little Berry Blue | 10
vodka - blueberry moonshine - lemon - suze

Espresso Martini | 12
vodka - coffee liquor - espresso - vanilla

CLASSIC COCKTAILS

Vesper | 14
Stateline gin - Stateline vodka - Lillet Blanc

Seven 75 | 14
Bombay Sapphire - St Germain - prosecco

Margarita | 12
Siempre tequila - lime - tajin salt

WINES BY THE GLASS

WHITE

Col de Luna, "Flora", Prosecco | 9

Moulin de Gassac, "Guilhem", Blanc | 7

Forager, Chardonnay, Sonoma Coast | 12

Jean-Marc Barthez, Bordeaux Blanc | 10

Selbach, Riesling | 10

Villa Montecastello, Pinot Grigio | 10

RED

Moulin de Gassac, "Guilhem", Rouge | 7

Straight Shooter, Pinot Noir | 14

Altos Las Hormigas, Malbec, Menodoza | 14

Ridgecrest, Cabernet Sauvignon | 10

Domaine de Ferrand, Côtes de Rhône | 12

G.D. Vajra, Langhe Rosso | 11

Luberri, "Biga", Rioja Crianza | 12

DRAFT BEER

Spotted Cow, New Glarus | 6
Cream Ale - 4.8% ABV

Ninja Dust, One Barrel | 6
New England IPA - 6.5% ABV

Pabst Blue Ribbon, Pabst | 5
American Lager - 4.8% ABV

AMB.01, Delta Beer Lab | 6
American Amber - 5.4% ABV

Fantasy Factory, Karben4 | 7
American IPA - 6.3% ABV

Moon Man, New Glarus | 7
Pale Ale - 5% ABV

Juicy IPA - Version 13, Untitled Art | 8
New England IPA - 7% ABV

Extra Stout, Giant Jones | 10
Grand Stout - 9.5% ABV

Black Belt Situations, Young Blood | 9
Fruited Kettle Sour - 6.5% ABV

Classic Dry, The Cider Farm | 9
Dry Cider - 6.3% ABV



The Kitchen at Seven Acre features a fun-loving, Wisconsin-centric beer, wine, and spirit program. We've carefully chosen these selections to complement our brunches and dinners overlooking the Sugar River.

