

## BREAD, MEAT, & CHEESE

**Bread & Butter** | 6 | 11  
house bread, whey cream butter

**Cannibal Sandwich \*** | 12  
Fischerdale Family Farm dairy beef tartar,  
toast points, shaved onion

**Anna's Veal Headcheese** | 14  
country style headcheese, house mustard, bread

**Schroederkässe Triple Creme Brie** | 13  
spiced nuts, jam

## SMALL PLATES

**The Perfect Salad** | 8 | 14  
Knight Farm greens, puffed wild rice, honey vinaigrette

**Baby Romaine Caesar** | 12  
Wisconsin sarvecchio, garlic bread crumbs, caesar dressing

**Salmon Cakes** | 15  
cucumber dill yogurt sauce

**Grape Jelly Meatballs** | 14  
pork-veal meatballs, parsley

**Greenhouse Relish Plate** | 12  
Knight Farm veggies, Westby cottage cheese, radish top pesto

**Chicken & Ramp Sausage** | 15  
housemade sausage, pickled ramp stems, apple mustard



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.



## MAIN PLATES

**Butcher's Cut - 8 oz \*** | 46  
dry aged dairy beef cast iron seared,  
roasted shallot, beef bone sauce,  
compound butter

**Wild Rice Porridge** | 25  
pea shoot pesto, radish, Wisco Parm

**Cast Iron Chicken Thighs** | 30  
caramelized onion sauce, roasted &  
pickled turnips

**Butcher's Cut - 20 oz \*** | 68  
dry aged dairy beef cast iron seared,  
roasted shallot, beef bone sauce,  
compound butter

**Pork Loin & Grits \*** | 40  
8oz Greenfire pork loin, asparagus,  
herbs

**Fried Walleye** | 30  
cornmeal crusted, herbed butter sauce

## BAR PLATES

**Chips & Dip** | 12  
herbed sour cream dip, house made potato chips

**Red Dog Toast** | 12  
tomato soup french toast, Deppler's Baby Swiss, chives

**Cheese Curds** | 12  
housemade ranch, green tomato pepper relish

**"Big Otto" Burger** | 14  
two beef patties, butterkässe, grilled onions, mayo,  
mustard, buttered milk bun

**Fries** | 6  
housemade ranch

## SIDE PLATES

**Spaetzle** | 8  
blue mont bandaged cheddar, black  
pepper

**Asparagus** | 14  
turkey egg, herbs

**Roasted Mushrooms** | 12  
glacier penta crema blue cheese,  
celery leaf

**Swiss Cheese Pie** | 12  
Knight Farm Swiss chard, Deppler's  
Baby Swiss, made with duck eggs

**Roasted Radish** | 10  
Giant Jones Bock butter chive sauce

\*consuming raw or undercooked meats, poultry and seafood may increase your risk of food-borne illness

\*20% gratuity is added to groups of seven or more

## 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

**The Back 40** | 11  
bourbon - maple - lemon - lime

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

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

**Ya Betcha Paloma** | 10  
tequila - grapefruit - tajin

**Seven 75** | 14  
Bombay Sapphire - St Germain - prosecco

**Margarita** | 12  
Siempre tequila - lime - tajin salt

## WINES BY THE GLASS

### WHITE

**Mionetto, Prosecco** | 9

**Moulin de Gassac, "Guilhem", Rosé** | 7

**Schlosskellerei, Gobelsburg, Rosé** | 12

**Moulin de Gassac, "Guilhem", Blanc** | 7

**Forager, Chardonnay, Sonoma Coast** | 12

**Hunt & Harvest, Sauvignon Blanc** | 12

**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

**Pale Weizenbock, Giant Jones** | 7  
Bock - 7.3% ABV

**To Those Who Wait, Working Draft** | 7  
Czech Pilsner - 5.5% ABV

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

**Yard Work, Hop Haus** | 6  
Session IPA - 4.9% ABV

**Boooo Ben Konop, Young Blood** | 9  
Fruited Kettle Sour - 6.5% ABV

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

## BOTTLED BEER

### TALL BOYS

**Bud Light** | 5

**Busch** | 5

**Coors** | 5

**Hamm's** | 5

**Working Draft Pulp Culture** | 7

**Working Draft To Those Who Wait** | 7

### CANS & BOTTLES

**High Life** | 5

**Miller Lite** | 5

**Modelo** | 5

**Modelo Negro** | 5

### NON-ALCOHOLIC CANS

**Untitled Art N/A Italian Style** | 6

**Untitled Art N/A Juicy IPA** | 6

**Untitled Art N/A West IPA** | 6

### BOTTLED & CANNED DRINKS

**Potosi Root Beer** | 5

**Wisco Pop** | 5

**Forage Kombucha** | 6

**Topo Chico** | 3.50

**Sparkle Soda Water** | 3

**Boylan's Cream Soda** | 3



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.

