



TO START

Bread & Butter | 6 | 11

house bread, whey cream butter

Cannibal Sandwich* | 12

Fischerdale Family Farm dairy beef tartare, shaved onion

Cheese Of The Day | 13

Roelli Red Rock, griddled house bread, carrot butter

Anna's Butcher Board | 22

coppa di testa, pork rillette, summer sausage, pickles, mustards, house bread

The Perfect Salad | 8 | 14

Knight Farm greens, puffed wild rice, honey vinaigrette

Grape Jelly Meatballs | 12

pork & beef meatballs, parsley, pickled shallot

Farmhouse Relish Plate | 18

rotating local veggies, green goddess dip

MAIN PLATES

Fried Walleye | 28

cornmeal crusted, garden tartar sauce

Summer Harvest Panzanella | 26

Sarvecchio, summer squash, heirloom tomato, focaccia, corn

Cast Iron Brick Chicken | 32

Greenfire Farm organic chicken, creamy onion sauce, lemon

Butcher's Cut - 8 oz* | 39

dry-aged dairy beef, knob onion, compound butter, house steak sauce

Dry Aged Butcher's Cut for Two* | 110

house steak sauce, potatoes, the perfect salad, landjagger fennel vinaigrette

Pressed Pork Shoulder | 42

Greenfire pork shoulder, roasted green pepper sauce

FROM THE GARDEN

Buttered Wild Rice | 8

herbs, compound butter

Greenhouse Cucumber Salad | 8

pickled shallot, dill

Green Beans | 10

confit tomatoes, crispy shallots

Butter Roasted Gem Potatoes | 10

herbs, onion mayo

Roasted & Pickled Beets | 10

whipped cottage cheese, sunflower seeds, shoots

Marinated Watermelon | 10

corn puree, bbq seasoning

BAR PLATES

Pork Tenderloin Sandwich | 16

breaded pork loin, lettuce, pickle, mayo, mustard

Salmon Cake Sandwich | 18

pickled onion, cucumber sauce, lettuce

"Big Otto" Burger | 14

dairy beef, smash patties, butterkäse, grilled onions, mayo, mustard butter, milk bun

Cheese Curds | 14

housemade ranch

Fries | 6

housemade ranch

Fried Lion's Mane Mushroom | 14

caramelized cream sauce, fermented mushroom powder

*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

Dark Nights Manhattan | 13

bourbon - sweet vermouth - averno

The Back 40 | 12

bourbon - maple - lemon - lime

Little Berry Blue | 11

vodka - blueberry moonshine - lemon - suze

Ya Betcha Paloma | 11

tequila - grapefruit - tajin

Seven 75 | 14

Bombay Sapphire - St Germain - prosecco

Margarita | 12

tequila - lime - tajin salt

This Is The Whey | 14

whey spirit - coconut tequila - pineapple

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

WINES BY THE GLASS

WHITE & ROSÉ

Mionetto, Prosecco | 9

Lord of Saints, Santa Barbara, Rosé | 12

Forager, Chardonnay, Sonoma Coast | 12

Hunt & Harvest, Sauvignon Blanc | 12

Selbach, Riesling | 10

Villa Montecastello, Pinot Grigio | 10

RED

Straight Shooter, Pinot Noir | 14

Altos Las Hormigas, Malbec, Menodoza | 14

In Sheep's Clothing, Cabernet Sauvignon | 12

Domaine de Ferrand, Côtes de Rhône | 12

G.D. Vajra, Langhe Rosso | 11

Luberri, "Biga", Rioja Crianza | 12

DRAFT BEER

Thiolized IIPA, Untitled Art | 8

Double IPA - 7.3% ABV

Commuter Kölsch, One Barrel | 6

German Kölsch - 4.8% ABV

Staghorn, New Glarus | 7

Octoberfest - 6.25% ABV

Dr. Ben & the Chuck, Young Blood | 9

Fruited Kettle Sour - 7.3% 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.