

# UE DINNER

FRESH + LOCAL

## WE LOVE OUR LOCAL PARTNERS :)

DRAGSMITH FARM, WI  
RED BARN FARM, WI  
SEBASTIAN JOE'S, MN  
B & W COFFEE, MN  
UNTIED FARM, MN  
PARADISE MARKET, MN



LET US HOST  
YOUR NEXT  
EVENT

WE DO  
BRUNCH  
FRI, SAT & SUN

\* ITEM IS SERVED RAW OR UNDER COOKED OR MAY CONTAIN RAW OR UNDER COOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED ITEMS MAY INCREASE CHANCE OF FOOD BOURNE ILLNESSES

**gfi** made without glutenous ingredients (please note our facility is not gluten-free).

**gfo** gf option may be available. Ask your server

## STARTERS

- gfo Signature Hummus / 9**  
tahini, spicy Zhug, pine nuts, Za'atar, Aleppo, pepper, olive oil, served with grilled pita
- Chicken Liver Pate / 9**  
grilled bread, house cornichons
- gfi Fresh Guacamole / 10**  
warm tortilla chips, chili lime salt
- Wisconsin Cheese Curds / 11**  
beer battered white cheddar curds, chipotle crema, spicy ketchup
- gfi Urban Wings / 12**  
buffalo style, celery salad, house blue cheese dressing,
- gfi Smoked Chicken Nachos / 13.5**  
house cured & smoked, black beans, pepper jack cheese, house pico & guacamole
- gfo Lettuce Wraps / 11**  
lemongrass chicken, pickled radish, parsnip & carrot, squash, tangy ponzu, peanut sauce
- Warm Pretzels / 8**  
jalapeno fondue

## SIDES

- gfi Sweet Potato Fries / 8.5**  
spicy ketchup, saffron aioli
- Jalapeno Mac & Cheese / 8**  
crunchy panko, jalapeno fondue
- gfi Crispy Brussels Sprouts / 7.5**  
pomegranate molasses, bacon

## Signature Entrees

- gfo Grilled Shrimp Tacos / 16.5**  
guacamole, lettuce, sprouts, chili aioli, pico, house made black beans, lime tortilla chips
- Whiskey Soy Salmon / 23**  
noodles, fresh mixed stir fry vegetables
- gfi Chicken Curry / 17**  
house curry, spinach, cauliflower, chickpeas, basmati rice
- gfi Smoked Pork Chop / 25**  
cider glaze, apple chutney, parmesan risotto, balsamic reduction
- Grilled Steak Urban / 29**  
blue cheese crusted medallions, sautéed spinach, crispy potato hash, Guinness sauce
- BBQ Ribs / 19 half / 29 full**  
house smoked pork ribs, house slaw, fries

## GRILLED FLATBREADS

- Tomato & Avocado / 13**  
fresh mozzarella, fresh basil, house white balsamic  
**add crispy prosciutto / 3**
- Prosciutto & Pear / 15**  
crispy prosciutto, poached pear, blue cheese, parmesan, mozzarella, arugula, balsamic reduction

## SALADS

ADD CHICKEN \$5 / 8 OZ. SALMON \$9 / 6 OZ.

- gfi Local Greens / 8.5**  
Dragsmith Farms micro-greens, arugula, marcona almonds, fresh citrus, radish, pecorino romano, white balsamic vinaigrette
- gfi Roasted Beets / 9.5**  
local greens, goat cheese, hazelnuts, honey dijon dressing
- Small Caesar / 6**  
house croutons, tomato, house caesar, pecorino romano

## ENTRÉE SALADS

- gfi Thai Steak Salad / 16.5**  
arugula, spinach, basil, mint, cilantro, carrot, onion, tomato, hearts of palm, ginger vinaigrette
- gfo Fresh Garden Salad / 9.5**  
tomato, cucumber, bell pepper, dill, radish, red & spring onion, parsley, romaine, cold pressed sunflower vinaigrette, grilled sourdough rye  
**add chicken /5 salmon /9**

## HEALTHY ZONE

- Grilled Beef Kabobs / 19.5**  
soy & sesame marinated, red pepper, house slaw, peanuts, two dipping sauces
- Grilled Salmon / 21**  
apricot glaze, black bean quinoa salad
- gfi Grilled Chipotle Chicken / 17.5**  
marinated all natural chicken, mango salsa, fire roasted corn & peppers, basmati rice

## BURGERS

CHOICE OF FRIES OR WARM TORTILLA CHIPS  
SUB SWEET FRIES, TOTS OR CAESAR SALAD / 2.5

- Proper Burger / 14**  
house ground, pasture raised beef, local cheddar, house aioli, lettuce, sauteed onions
- Lamb Burger / 14.5**  
goat cheese, pico de gallo, chili aioli
- Turkey Burger / 13.5**  
pepper jack, arugula, tomato, red onion, guacamole, chili aioli
- Salmon Burger / 14.5**  
house made patty, fresh mango salsa, sprouts, cilantro
- Veggie Burger / 13**  
provolone, carrot, sprouts, cilantro, sweet soy, house made BBQ