

– ACRE PIZZA –

AVAILABLE DAILY NOON TO 7:45 PM

ACRES PIZZAS ARE PERFECT FOR SHARING WITH 2 PEOPLE...OR ONE IF YOU LOVE THEM AS MUCH AS WE DO. GLUTEN-FREE CRUST IS AVAILABLE ON ANY PIE, EXCLUDING THE DETROIT STYLE PIZZA. ORDER FULFILLMENT IS PRETTY QUICK, BUT CAN TAKE UP TO 50 MINUTES DURING PEAK TIMES.

– 16" THIN CRUST PIZZAS –

CHEESE - \$21

Local Double 8 Dairy Fresh Mozzarella, Wisconsin Grande Whole Milk Mozzarella, Tomato Sauce, EVOO, Wild Oregano

MARINARA (NO CHEESE) - \$19

Vegan Friendly! Tomato Sauce, Fresh Basil, Shaved Garlic, EVOO, Wild Oregano... finished with a drizzle of House-Made Garlic Oil. Add Fresh Mozzarella or Miyoko's Creamery Vegan Mozzarella to create a delicious Margarita Style Pizza

POTATO - \$24

Paper-Thin Russet Potatoes, Wisconsin Grande Whole Milk Mozzarella, Pecorino Romano & Gruyere finished with Fresh Rosemary, EVOO and our House-Made Garlic Oil

SALSICCIA BIANCA - \$28

Local Pork Sausage from SoCo Meat Company, Sliced Crimini Mushrooms, Black Olives, Fresh Basil, Grana Pandano Cheese finished with Lemon Zest and our House-Made Garlic Oil

– 8" X 6" DEEP DISH DETROIT STYLE PIZZAS –

DETROIT STYLE CHEESE - \$19

Wisconsin Brick Cheese & Grande Whole Milk Mozzarella, Tomato Sauce, Grana Pandano & Wild Oregano

DETROIT STYLE PEPPERONI - \$21

Local uncured Pepperoni from Zoe's Meats, Wisconsin Brick Cheese & Grande Whole Milk Mozzarella, Tomato Sauce, Grana Pandano & Wild Oregano

PIZZA ADDITIONS

SoCo Pork Sausage \$3, Zoe's Uncured Pepperoni \$3, Thick-Cut Bacon \$3, Anchovies \$2, Mushrooms \$2, Baby Arugula \$2, Fresh Basil \$2, Pickled Jalapeños \$2, Red Onion \$2, Olives \$2, Miyoko's Vegan Mozzarella \$3, House Made Ranch Dressing \$2.50 (4 oz.)

– SALADS –

CLASSIC CAESAR SALAD - \$13

Baby Gems Lettuce, House-Made Caesar Dressing, Grated Grana Padano, Red Bird Bakery Garlic Croutons

LEMON & OLIVE OIL ARUGULA SALAD - \$11

Baby Arugula, House-Made Lemon & Olive Oil Dressing, Sliced Fennel and Grated Grana Padano

Add Chicken to Either Salad for \$3

– SNACKS & SOFT DRINKS –

BEEF JERKY - \$7 | COMET CORN - \$5 | SOFT DRINKS - \$3

– SUSHI KOSHŌ –

AVAILABLE DAILY 11:30 AM TO 7:45 PM

KOSHŌ CREATES MODERN JAPANESE CUISINE WITH A PROGRESSIVE FOCUS ON LOCAL INGREDIENTS AND SUSTAINABILITY. ORDERS ARE USUALLY QUICK BUT CAN TAKE UP TO 30 MINUTES DURING PEAK TIMES.

HAWAIIAN POKE - \$15

Ahi Tuna, Avocado, Seasoned Rice

CALIFORNIA POKE - \$16

Krab, Ahi Tuna, Avocado, Tobikko, Creamy Umami Sauce, Seasoned Rice

KOREAN POKE - \$16

Ahi Tuna, House Kimchee, Soft Egg, Seasoned Rice

JAPANESE FRIED CHICKEN - \$16

Crispy Boneless Rocky Jr. Chicken, Koshō Aioli, House Pickles, Seasoned Rice

BERKSHIRE PORK BELLY & KIMCHEE - \$16

Crispy Pork Belly, House Kimchee, 7 Minute Egg, Seasoned Rice

BAHN MÍ SANDO - \$14

Roasted Pork Shoulder, Cilantro, Jalapeño, Ginger Lime Dressing

SALMON TARTAR MINI TACOS - \$10

Two Crispy Wonton Shells Filled with Salmon Tartar, Avocado, Red Onion, Chives & Ikura

CALIFORNIA ROLL - \$10

Crab, Avocado, Cucumber

– THE FARMERS WIFE –

AVAILABLE DAILY 11:30 AM TO 7:45 PM

THE FARMER'S WIFE USES ONLY FRESH, LOCALLY SOURCED, ORGANIC INGREDIENTS. ALL SANDWICHES ARE SERVED ON GRILLED SOURDOUGH WITH AN ORGANIC GREEN SIDE SALAD AND SEASONAL DELIGHTS. ORDERS ARE USUALLY QUICK BUT CAN TAKE UP TO 30 MINUTES DURING PEAK TIMES.

VEGGIE & EGG - \$16.25

Braised Greens, Aged White Cheddar, Garlic, Roasted Vegetables, Pepper Relish & Farm Egg

BACON & EGG - \$16.25

Honey Lavender Bacon, Farm Egg & Aged White Cheddar

JAM ON IT - \$16.25

Honey Lavender Bacon, Apricot Conserve & Aged White Cheddar

FRUITS & BLUE - \$16.25

Seasonal Stone Fruits, Berries, Aged White Cheddar & Pt. Reyes Blue

TUNA MELT - \$16.25

Albacore Tuna, Aged White Cheddar, Red Onion & Mayo

BLT - \$16.25

Honey Lavender Bacon, Little Gem Lettuces, Tomato & Mayo (no cheese)

THE FILET - \$18.25

Grass Fed Beef Fillet, Aged White Cheddar, Avocado, Chimichurri, Farm Egg & Wild Arugula

THE BURGER - \$16.25

Grass Fed Beef Patty Melt with Aged White Cheddar, Grilled Onions, Pickles & Secret Sauce

SAUSAGE MELT - \$18.25

Pork Sausage, Blueberry Plum Conserve, Arugula, Aged White Cheddar, Pt Reyes Blue & Dijon

THE CHORIZO - \$18.25

Heritage Pork Chorizo, Aged White Cheddar, Avocado, Chimichurri, Farm Egg & Pepper Relish

MARKET SALAD - \$15.25

Organic Greens, Seasonal Delights, Avocado, Chèvre, & Citrus/ Apple Cider Vinaigrette