

# OPEN RANGE

food \* drink

## Starters

**Soup du Jour** Made Fresh Daily 5/8

**Baked Brie** Danish Pastry, Compressed Fruit, Micro Greens 9

**Escargot** Garlic Herb Butter, Pernod, House Bread 10

**Smoked Salmon** Asparagus Salad, Grilled Portobello, Crème Fraiche 12

**Daily Fried Goodness** Wisconsin Cheese Curds & Chef's Selection 10

**Triple Cooked Fries or Masa Onion Rings** Tomato Ketchup & Smoke and Spice Aioli 6

**Farmers Board** Chef's Meats & Cheeses, Pickled Asparagus, Beer Mustard, Apricot Bread, House Flatbread 18

**House Side Salad** Seasonal Vegetables, Seeds, Dried Fruit, Fresh Greens, Parm Crisp, Choice of Dressing 7 + Fried Poached Egg 3

**Crab Salad** Butter Lettuce, Grapefruit, Tomato, Cucumber, Scallion, Crème Fraiche Dressing, Crispy Fennel 12

**Caesar Salad** Romaine Hearts, Tomatoes, Anchovy Filet, Fried Poached Egg, House Croutons, Parmesan 8/12

## Entrees

**Market Fish** Daily Selection Market Price

**Cast Iron Chicken** Roasted Fingerlings, Vegetables, Cornbread Stuffing, Natural Jus 22

**Pappardelle** Beer Sausage, House Ricotta, Pine Nuts, Parmesan, Herb Pistou 19

**Open Range Pork Chop** Wild Mushrooms, Leeks, Smoked Mashed Potato, Apple Butter, Chimichurri Butter 28

**Open Range Burger** Potato Bun, Pickled Onion, Rst. Tomato, Butter Lettuce, Choice of Fries, Soup, or Salad 15 + Cheese 1

**Duck Breast** Semolina Gnocchi Cake, Mushrooms, Kale, Duck Sausage, Roasted Tomato, Balsamic, Basil Oil 29

**Free Form Ravioli** House Lemon Ricotta, Morel Mushroom, Asparagus, Ramp Broth 16 + Shrimp 9

**Shrimp & Grits** Polenta, House Andouille, Scallion, Green Pepper, White Wine-Butter Sauce 27

## Steaks

*Hand Cut in House, Aged, & Cast Iron Seared  
Served with Smoked and Smashed Red Potatoes, Fresh Vegetables, & Natural Jus*

**The Butcher Cut** Daily Selection Market Price

**16 oz Ribeye** Prime Beef, Hand-Cut in House 46

**6 oz Petite Beef Tenderloin** Choice Beef, Hand-Cut in House 39

**14 oz New York Strip** Prime Beef, Hand-Cut in House 43

**8 oz Top Sirloin** Prime Beef, Hand-Cut in House 29

Bone Marrow 12   Skewered Gulf Prawns 16   Melted Blue Cheese 4   2oz Foie Gras 18

## Sides & Sauces

*Sides Available in Individual Portions or for the Table*

**Horseradish Sauce** 1

**Caramelized Whisky Onions** 2

**Sautéed Mushrooms** Herbs, Sumac 8/15

**Loaded Grits** Bacon, Cheddar, Crème Fraiche, Chives 7/13

**Mac & Cheese** Chives, Bacon, Cheddar 7/13

**Truffle Butter** 4

**Maitre d' Hotel Butter** 3

**Smoked Mashed Potatoes** Chives 6/11

**Asparagus** Prosciutto, Local Goat Cheese 7/13

**Skillet Corn Bread** Daily Selection of Butter 8



Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Visit us at [OPENRANGEMT.COM](http://OPENRANGEMT.COM)