

# RIVERVIEW TERRACE CAFÉ

## STARTERS

**Soup in a Cup/Bowl** Served with Crackers made from Meadowlark Organics **4.5/6.5**

**Wisconsin Driftless Cheese Plate for Two** **16**

A selection of Upland's Pleasant Ridge Reserve, Billy Blue and Benedictine Mixed-Milk cheese, both from Carr Valley. Served with Crackers made from Meadowlark Organic Grains, Apricot-Cherry Compote, and Toasted Pecans

## MAIN

**Corned Beef and Kimchi Cabbage** **14**

House-Cured Cates Beef Brisket served with Spicy Kimchi, and served over Taliesin Estate Smashed Potatoes laced with a hint of Marieke Gouda.

**Entrée Salad of the Moment** Can be prepared Vegetarian / Vegan **12**

Estate Greens and Herbs, local Wheatberries, Vegetables, and DreamFarm Chevre Cheese dressed with our Seasonal Pesto and Vinaigrette of the Moment

**Cates Farm Beef Cheeseburger\*** Nowhere near Vegetarian **12**

Third-Pound Ground Beef grilled and served on a toasted Brioche Roll with Red Onion Jam and Marieke Gouda Cheese with Foenegreek Seed and served with choice of Russet Fries, Leafy Greens with an Herb Vinaigrette, or our Seasonal Side

**Grilled Cheese** Vegetarian **10**

Hook's Aged Cheddar Cheese on Multi-grain Bread with a Seasonal Dipping Sauce, served with choice of Russet Fries, Leafy Greens with an Herb Vinaigrette, or our Seasonal Side

**Uplands Cheese Puff Salad** Vegetarian **10**

Pleasant Ridge Reserve Cheese Baked into a crispy Popover with Spring Lettuces and Whole Herbs, lightly dressed with Lemon Vinaigrette

## SIDES

House-Cut Russet Fries with Seasonal Dipping Sauce **5**

Side Salad with Herb Vinaigrette **4**

Seasonal Side Dish **4**

Add Seven Seeds Farm Chicken Spring Green, WI **5**

Split Plate Charge **2**

## SWEETS

**House Baked Cookies** **1**

Chocolate Chip, Oatmeal Raisin, Mixed Nut, or Sorghum Cookies

**Chocolate Pot de Crème** Gluten Free **6**

Belgian Milk Chocolate melted with Creamy Coconut Crème and infused with Spring Green's Brewhaha Coffee

**Lemon Posset** Gluten Free **4**

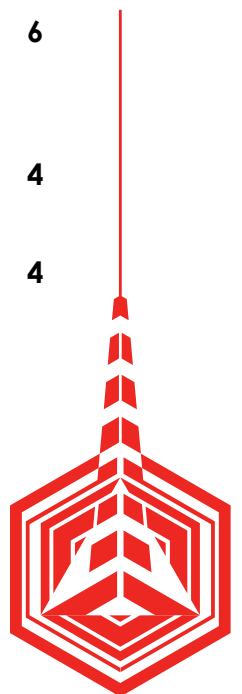
Sweet Clotted Cream Infused with Lemon and topped with Berries

**Harvest Fruit Tartlette** Vegetarian **4**

Sweetened Quark Cheese whipped with Coriander and nested in a flaky crust and topped with seasonal fruit and a Rosemary Infused Honey Drizzle

Before placing your order, please inform us if a person in your party has a food allergy.

\*Cooked to medium well. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg: may increase your risk of foodborne illness, especially if you have certain medical conditions. All weights are prior to cooking.



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## BEVERAGES

Brewhaha Coffee Roasters Coffee Spring Green, WI	2
Rishi Hot Tea Milwaukee, WI	4
Simple or Infused Lemonade	4
Iced Tea	4
Arnold Palmer	4
Coca-Cola   Diet Coca-Cola   Sprite   Boxed Water	3
Wisco-Pop Strawberry   Ginger   Cherry   Grapefruit Viroqua, WI	4
Wisco-Pop Sparkling Lemon Water Viroqua, WI	3

## WHITE WINES

<b>Prairie Fume-Wollersheim</b> Wisconsin	7/35
Semi-dry, tropical highlights, honeyed sweetness	
<b>Vinho Verde-Pavao</b> Portugal	7/35
Chillingly effervescent wine that refreshes with its high acidity.	
<b>Grüner Veltliner-Gobelsburg 2016</b> Austria	9/45
Dry, mineral and herbal, never met a vegetable it didn't like	
<b>Bordeaux Blanc-Haut Peyruguet</b> France	8/40
Notes of crisp grapes, which expresses all the vivacity of Sauvignon.	

## RED WINES

<b>Rosso-Scia Corvina Veneto</b> Italy	9/45
The nose has a floral aroma, and the palate conjures blackberries, cherries.	

## ROSÉ WINE

<b>Villa Wolf Pinot Noir Rosé</b> Germany	9/45
Deliciously bright berry and fruit flavors and a clean, zippy finish.	

## BEER

<b>Hopalicious</b> Madison, WI	5
Ale Asylum brews this beer with Amarillo hops, for a bright yet soft take on this American Pale Ale.	
<b>Lake Louie Pale Ale</b> Arena, WI	5
American Pale Ale, brewed with Cascade hops for a full-bodied citrus flavor	
<b>Pabst Blue Ribbon Tall-Boy</b> Milwaukee, WI	4
Refreshing, American adjunct lager-style beer	
<b>Old Abe Brewing Maple Twist</b> Hartland, WI	5
Craft brewed Gluten Free Pale Ale	

Learn more about our Food Artisan Immersion Program on the Taliesin Preservation website at [TaliesinPreservation.Org](http://TaliesinPreservation.Org)

