

Buckley's Restaurant & Bar

Dinner Menu

Starters

Beetroot Pastrami 10

smoked beets, pickled carrots, watercress, horseradish creme fraiche, pain perdu

Mussels a la Bourguignonne 14

Prince Edward Island mussels, mushrooms, cherry tomatoes, garlic and parsley butter, French bread

Crab and Shrimp Salad 16

Fuji apple, candied walnuts, grapes, garlic aioli, ginger, chives, aleppo tuile

Gnocchi 11

hand-rolled gnocchi, spiced pepitas, roasted butternut squash, pickled wood ear mushrooms, brown butter sherry cream

Roasted Bone Marrow 14

ancho chili, preserved lemons, scallions, grilled baguette

Mediterranean Brussels Sprouts 12

shredded Brussels sprouts, capers, honey, anchovy and garlic butter, smoked red grapes, Hidden Springs Driftless Sheeps cheese, sourdough tuile

Wisconsin Cheese Board 16

artisanal cheeses, fruit, nuts, house-made preserves, toasted baguette

Shrimp Sausage 14

shishito peppers, pineapple crisps, bonito aioli, Thai chili vinegar

Beef and Pork Skewers 12

seared beef and pork skewers, aji verde, grilled bell peppers

Truffled Fried Artichokes 9

artichoke hearts, parmesan, chives, lemon-truffle oil

Salmon Rilletes 12

focaccia, pickled beets, whipped goat cheese, watercress, orange puree

Seasonal Soup 9

Chef's selection based on the season

Salads

**add grilled chicken \$5, salmon or shrimp for \$7*

Fall Panzanella 13

Brussels sprout leaves, frisée, pomegranate, celery, peppered feta, capers, French bread, picholine olives

Oyster Caesar with Grilled Romaine* 15
romaine hearts, fried oysters, parmesan crisp, croutons, pancetta, oyster Caesar dressing

Bloomsdale Spinach 11
prosciutto, fried shallots, labneh cheese, whole grain mustard, brown butter sherry vinaigrette

Kabocha Squash Salad 13
roasted Kabocha squash, apple sage chutney, pecans, arugula, garlic dressing, black garlic

Chevre 12
mixed greens, ash-crusted goat cheese, Marcona almonds, cherry tomatoes, honey and lavender vinaigrette

Mains

Hamachi* 32
chive pasta, bloomsdale spinach, XO sauce, preserved lemon puree, honey chicken Jus

Pork Chop* 27
char-crusted pork chop, pancetta, braised fennel and radishes, toasted almonds, fennel chimichurri

Lamb Shank 28
polenta croutons, baby turnips, mustard greens, red wine poached prunes, pearl onions, lamb jus

Steak* 30
grilled 10oz flank steak, broccoli two ways, red bell pepper escabeche, green onions, rice chip, cashews, soy beef jus

Scallops* 33
seared scallops, roasted sweet potatoes, lime, sweet onions, sake and soy sabayon, watercress

Buckley's Burger* 16
Kettle Range beef, pancetta, bibb lettuce, shaved red onions, blue cheese mornay, toasted bun, fries or salad

Cacio e Pepe 14
hand-made spaghetti, pecorino, fresh ground pepper, parsley

split plate charge: \$3.00

***Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness**