**Starters**

- **Mediterranean Brussels Sprouts**, capers, honey, anchovy and garlic butter, smoked red grapes | 12
- **Truffled Fried Artichokes**, artichoke hearts, parmesan, chives, lemon-truffle oil | 9
- **Beef and Pork Skewers**, seared beef and pork skewers, aji verde, grilled bell peppers | 12

**Salads**

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

- **Bloomsdale Spinach**, prosciutto, fried shallots, labneh cheese, whole grain mustard, brown butter sherry vinaigrette | 11
- **Chevre**, mixed greens, ash-crusted goat cheese, Marcona almonds, cherry tomatoes, honey and lavender vinaigrette | 12
- **Oyster Caesar with Romaine**, fried oysters, garlic croutons, pancetta, parmesan crisp, romaine wedge, oyster Caesar dressing | 15

**Mains**

- **Cacio e Pepe**, hand-made spaghetti, pecorino, fresh ground pepper, parsley | 14
- **Hot Nashville Chicken**, fried chicken thigh, cole slaw, pickles, hot sauce, toasted bun, fries or salad | 13
- **Buckley's Burger**, Kettle Range beef, pancetta, bibb lettuce, shaved red onions, blue cheese mornay, toasted bun, fries or salad | 16
- **Lobster Roll**, Maine lobster, scallions, tarragon aioli, split-top bun, fries or salad | 19
- **Meatball Sub**, Spanish beef and pork meatballs, romesco sauce, provolone, garlic hoagie, fries or salad | 14

**Kids Menu**

- **Cheeseburger**, 3 oz Kettle Range beef patty, American cheese, toasted bun, fries or salad | 6
- **Buttered Noodles**, hand-made spaghetti, butter, parmesan cheese | 6
- **Grilled Cheese**, American cheese, toasted bread, fries or salad | 6
- **Chicken Tenders**, breaded chicken, bbq or ranch dipping sauce, fries or salad | 6

**Dessert**

- **Carrot Cake**, walnuts, pineapple, cream cheese buttercream frosting | 9
- **Chocolate Fudge Cake**, buttermilk chocolate cake, chocolate buttercream frosting | 9
- **Key Lime Pie**, key lime cream, chocolate cookie crust, whipped cream | 8
- **Peanut Butter Cheesecake**, New York style chocolate cheesecake, chocolate ganache, peanut butter frosting | 9

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*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.
Buckley’s Pandemic Picnic Baskets Week 1  
www.BuckleysMilwaukee.com

Prices are per person, meals are made ahead of time so we are unable to accommodate any substitutions. Picnic baskets will come with instructions for reheating and assembling ... we will leave the specifics on how to enjoy them up to you.

Don’t forget to upgrade your basket with dessert and a bottle of wine!!!!

Monday March 23rd
meatloaf, gravy, green beans, mashed potatoes, choice of house salad or Caesar salad  
$18 per person

Tuesday March 24th
wagyu steak fajitas, corn tortillas, broccomole, salsa, Mexican rice, choice of house salad or Caesar salad  
$18 per person

Wednesday March 25th
lobster mac and cheese, roasted broccoli, choice of house salad or Caesar salad  
$18 per person

Thursday March 26th
grilled huli huli chicken, pineapple and carrot coleslaw, rice and beans, choice of house salad or Caesar salad  
$16 per person

Friday March 27th
Fish Fry!!! beer-battered haddock, cole slaw, french fies, tartar sauce ... this one is made to order and picked up hot!!  
$16 per person

Saturday March 28th
Blackened salmon or pork chop, rice pilaf, garlic spinach, cream sauce  
$22 per person

Sunday March 29th
meatballs in tomato sauce, vegetable goulash, choice of house salad or Caesar salad  
$17 per person

Call 414-277-1111 to place your order, limited quantities available for each day. Picnic Baskets will be dated and should be consumed within 7 days of purchase.
Prices are per person, meals are made ahead of time so we are unable to accommodate any substitutions. Picnic baskets will come with instructions for reheating and assembling ... we will leave the specifics on how to enjoy them up to you.

Don't forget to upgrade your basket with dessert and a bottle of wine!!!!

**Monday March 30th**
Meatloaf, gravy, green beans, mashed potatoes, choice of house salad or Caesar salad
$18 per person

**Tuesday March 31st**
Pork Tacos, broccomole, taco pickles, salsa, refried beans, choice of house salad or Caesar salad
$16 per person

**Wednesday April 1st**
Lobster mac and cheese, roasted broccoli, choice of house salad or Caesar salad
$18 per person

**Thursday April 2nd**
Chicken Fried Steak, country gravy, mashed potatoes, side salad or Caesar salad
$22 per person

**Friday April 3rd**
Fish Fry!!! beer-battered haddock, cole slaw, french fries, tartar sauce ... this one is made to order and picked up hot!!
$16 per person

**Saturday April 4th**
Sheperd's Pie, side salad or Caesar salad
$15 per person

**Sunday April 5th**
1/2 Rack BBQ Ribs (Be warned ... They have a little kick!), Cornbread, Coleslaw, Potato Salad
$17 per person

Call 414-277-1111 to place your order, limited quantities available for each day. Picnic Baskets will be dated and should be consumed within 7 days of purchase.
Picnic Basket Wine Choices

**Bubbles**
- **Bollinger**. Special Cuvée. NV. Champagne. France | 56
- **Bonnet-Ponson**. NV. Champagne. France | 38
- **Field Recordings**. Pet Nat Chardonnay. 2015. North Coast. CA | 20
- **Mas de Daumes Gassac**. Rose. NV. France | 19
- **Moondarra**. Holly's Garden. Rose Brut Ebullience. NV. Australia | 20
- **Schramsberg**. Blanc de Noirs. 2015. Calistoga. CA | 32
- **Veuve Clicquot**. Yellow Label Brut. NV. Champagne. France | 45

**Whites & Rose**
- **Rosé of Pinot Noir**. Willakenzie. 2017. Willamette Valley. OR | 15
- **Rosé of Pinot Noir**. Villa Wolf. 2018. Germany | 10
- **Chardonnay**. Hudson Estate. 2017. Napa Valley | 62
- **Chardonnay**. Lingua Franca. 2016. Bunker Hill. Willamette Valley. OR | 40
- **Chenin Blanc**. Domaine du Closel. La Jalousie. 2018. Savennieres. France | 38
- **Sauvignon Blanc**. Groth. 2017. Napa. CA | 18
- **Semillion**. Torbeck Woodcutter's. 2016. Barossa Valley. Australia | 17
- **Pinot Grigio**. Livio Felluga. 2017. Collio. Italy | 25
- **Pinot Grigio Blend**. Channing Daughters. Meditazione. 2014. Long Island. NY | 32
# Picnic Basket Wine Choices

## Reds

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<th>Wine Type</th>
<th>Producer</th>
<th>Region</th>
<th>Price</th>
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<td>Barbera</td>
<td>Andre Oberto, Giada</td>
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<td>Schwarz Wein, The Butcher</td>
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<td>Adelante</td>
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