

La Merenda

“The Italian word ‘mero’ stands for wine which has not been tampered with. But as such wine is bound to go to one’s head if not accompanied by something to eat, it is ritually accompanied by a merenda. La Merenda cannot be confused with the modern snack. The snack is snatched, la merenda is shared.”

— Patience Gray, Honey From a Weed (1986)

field | campo | reimse | parang

gf = gluten free
gf upon request = please alert your server you would like this item made gluten free

Local Artisan Cheese (Wisconsin) 8.5
gf upon request
farmstead cheeses | roasted kalamata olive | **Troubadour** bread

La Merenda Salad (Italy) 9
gf
local arugula | pine nuts | ginger beer braised cranberries
Carr Valley Glacier Penta Crème blue cheese
balsamic vinaigrette | balsamic glaze

Wisconsin Farmers Salad (Wisconsin) 9
gf
Milaeger’s greens | house pickled beets | roasted **River Valley Ranch** mushrooms | basil feta vinaigrette | roasted local sweet potatoes

Pistachio Salad (Italy) 8.5
gf
local arugula | candied pistachios | **Sartori** Dolcina gorgonzola pistachio vinaigrette

Empanadas Vegetarianas (Colombia) 7
savory fried pastry | **Sauve Terre** squash | local potato spinach | caramelized onions | cranberries | aji

Sautéed Spinach (Italy) 6.5
gf
garlic | parmesan cheese

Truffled Potato Skins (Wisconsin) 5.5
potato skin peelings | **Sartori** SarVecchio parmesan cheese truffle oil

Patatas Bravas (Spain) 6
fried **Igl Farms** potatoes | spicy tomato sauce | garlic aioli

Seasonal Vegetable Tart (Wisconsin) 8
local seasonal vegetables | **Clock Shadow Creamery** quark cheese gastrique | micro salad

Mushroom Tostadas (Mexico) 9
River Valley Ranch mushrooms | **Flyte Family Farm** beans **Alsum** sweet corn | roasted red peppers | cilantro | **Sartori** MontAmoré cheese | avocado crema

Cavatelli D’Autunno (Italy) 9
Clock Shadow Creamery quark cavatelli | smoked tomato cream sauce | **River Valley Ranch** mushrooms | local vegetables

Sweet Potato Pierogi (Poland) 9
Local sweet potatoes | cream cheese | **Sartori** MontAmoré | sage brown butter | maple roasted pecans

sea | mare | farrage | dagat

Seafood Escabeche (Mexico) 13
gf upon request
Wild **Sitka Bay** market fish | **Laughing Bird** shrimp | smoked scallop | hibiscus pickled jicama and local red onion | local tomato | smoked **Alsum** sweet corn vinaigrette coconut water dressing | cilantro | avocado | tostones

Halibut Cebiche Nikkei (Peru) 14
gf upon request
wild **Sitka Bay** halibut | jalapeno citrus juices | ginger | local pickles | carrots | local radish | peanuts | fried wontons | sesame vinaigrette

Panang Curry (Indonesia) 11
gf
red Thai curry | **Maple Creek Farms** pork & smoked scallop meatballs sautéed shrimp | roasted peanuts | local scallions | rice

Sesame Rockfish (Japan) 13
Wild **Sitka Bay** rockfish | spicy **River Valley Ranch** mushroom broth | sautéed seasonal vegetables | sesame seeds | scallions rice

pasture | pascolo | fearaigh | pastulan

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Local Artisan Cheese & Meat (Wisconsin) 15

gf upon request

farmstead cheeses | roasted kalamata olive | **La Quercia** prosciutto | house charcuterie | house pickles | **Troubadour** bread

Prosciutto Salad (Italy) 9.5

gf

arugula | pistachios | **Sartori** Dolcina gorgonzola **La Quercia** prosciutto | pistachio vinaigrette

Beef Empanadas (Colombia) 8.5

savory fried pastry | **Sauve Terre** braised beef | **River Valley Ranch** mushrooms | **Engine Company No 3** bacon lardons red wine | potato

Goat Cheese Curds (Wisconsin) 9.5

LaClare Farms goat cheese curds | **Tia Paquita** chorizo cream sauce | crostini

Smoked Pork Pierogi (Poland) 12

Smoked **Maple Creek Farms** pork shoulder | **Lakefront Brewery** beer braised local cabbage | local sweet potato pierogi

Smoked Duck Tostadas (Mexico) 12.5

Maple Leaf Farms smoked duck | avocado crema | **Sartori** MontAmoré cheese | local pickled pepper | cilantro

Goat Quesadilla (Mexico) 12

braised **LaClare Farms** goat | house mole | **Clock Shadow Creamery** Menonita cheese | local heirloom beans | local pico de gallo

Rabbit Confit Crepes (France) 12.5

house-made chive crepes | **Engel's** Rabbit confit | **River Valley Ranch** mushrooms | white truffle cream sauce

Patatas Bravas y Chorizo (Spain) 8

fried **Igl Farms** potatoes | **Tia Paquita** smoked chorizo | spicy tomato sauce | garlic aioli

Singapore Noodles (Singapore) 13

gulf shrimp | house Chinese sausage | local sautéed vegetables | rice noodles | coconut curry | peanuts | cilantro

Pork Confit Cavatelli (Italy) 12

Maple Creek Farms pork shoulder | **Clock Shadow Creamery** quark cavatelli | smoked tomato cream sauce | **River Valley Ranch** mushrooms | local spinach

Punjabi Lamb (India) 12

Glen Rock Farm lamb | spicy punjabi curry | roasted local potatoes curried local cabbage | mint raita

Butter Chicken (India) 9.5

gf

JenEhr Farm chicken curry | cream | ginger | garlic cashews | rice

Argentinian Style Beef (Argentina) 16

gf

grilled **Ney's Big Sky** organic grass-fed beef tenderloin | chimichurri mashed plantains | walnuts

Braised Veal (Italy) 11

gf

Wisconsin Meadows mother's milk veal | red wine | tomatoes | caramelized carrot risotto

La Merenda is committed to the preservation of the family farm way of life by incorporating local, seasonal items into our menus wherever possible. This practice creates menus that are not only better for us, but also, more socially and environmentally responsible.

We proudly use the following local purveyors

Alsum Sweet Corn Randolph, WI
 Brightonwoods Orchard Burlington, WI
 Brynteg Farm Oconomowoc, WI
 Butter Mountain Richland, WI
 Carr Valley La Valle, WI
 Cedar Grove Plain, WI
 Chieftain Spooner, WI
 Clock Shadow Creamery Milwaukee, WI
 Fernwood Montessori Milwaukee, WI
 Flyte Family Farm Coloma, WI
 Full Harvest Farm Hartford, WI
 Glen Rock Neshkoro, WI
 Holland Family Farm Thorp, WI
 Igl Farms Antigo, WI
 JeffLeen Farm Random Lake, WI
 JenEhr Farm Sun Prairie, WI

LaClare Farm Malone, WI
 Maple Creek Farm Pewaukee, WI
 Milaeger's Racine, WI
 Ney's Big Sky Slinger, WI
 Pinehold Gardens Oak Creek, WI
 Piper Farms Racine, WI
 Rare Earth Belgium, WI
 River Valley Ranch Burlington, WI
 Rushing Waters Palmyra, WI
 Sartori Plymouth, WI
 Sauvé Terre West Bend, WI
 Three Brothers Farm Oconomowoc, WI
 Turtle Creek Gardens Delavan, WI
 Uplands Dairy Dodgeville, WI
 Wellspring Farm West Bend, WI
 Wisconsin Meadows Elkhorn, WI

**All dishes are seasoned by our chefs, we will provide salt and pepper upon request, however we recommend you taste all food before seasoning. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. **

Please alert your server to any allergies or aversions so we can best accommodate you

20% service charge will be added to parties of six or more

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