

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

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| La Merenda Salad (Italy) gf local arugula cherry hazelnut vinaigrette Sartori Dolcina gorgonzola roasted hazelnuts braised cherries | 8.5 | Truffled Potato Skins (Wisconsin) gf potato skin peelings Sartori SarVecchio parmesan cheese truffle oil | 5.5 |
| Local Artisan Cheese (Wisconsin) gf upon request farmstead cheeses roasted olives Troubadour bread | 8.5 | Seasonal Vegetable Tart (Wisconsin) gf local seasonal vegetables local WI cheeses gastrique micro salad honey lemon vinaigrette | 8 |
| Wisconsin Farmers Salad (Wisconsin) gf Mileager's mixed greens pickled local beets pickled River Valley Produce mushrooms local carrot seasonal local vegetables spiced pecans LaClare chevre and white balsamic vinaigrette | 9 | Fundido de Hongos (Mexico) gf River Valley Produce mushrooms Clock Shadow Creamery Menonita cilantro onions truffle oil house-made corn tortilla chips | 10 |
| Pistachio Salad (Italy) gf local arugula candied pistachios Sartori Dolcina gorgonzola pistachio vinaigrette | 8.5 | Gnocchi d'Auttono (Italy) Sautéed local vegetables housemade local squash Gnocchi lemon cream sauce Landmark Creamery Pecora Nocciola brulée | 9 |
| Empanadas Vegetarianas (Colombia) gf yellow cornmeal pastry local squash beans onions local potatoes local spinach house mojo rojo aji | 7 | Sautéed Spinach (Italy) gf garlic parmesan cheese | 6.5 |
| Risotto con Funghi (Italy) gf River Valley Produce mushrooms arugula gremolata parmesan cheese Mileager's microgreens | 9 | | |

sea | mare | farrage | dagat

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| Shrimp Bindaeduk (Korea) Chile-honey marinated gulf white shrimp house made kimchi & mung bean cake slaw pickled daikon & carrots pac choy | 13 | Pulpo Guisado (Spain) gf grilled Spanish octopus Tia Paquita chorizo Driftless Organic white beans smoked Maple Creek Farms pork stock tomatoes local onion garlic Spanish salsa verde cayenne dusted lime wedge cilantro | 15 |
| Halibut Ceviche (Mexico) gf Sitka Bay halibut cucumber tomatoes red onion avocado lime juice Mexican style salsa verde Tostones | 14 | Shrimp Masala (India) gf upon request gulf white shrimp onions garlic tomatoes garam masala cilantro sesame seeds housemade naan | 13 |
| Tagin Samak (Egypt) gf dukkah crusted Sitka Bay rockfish golden raisins onions red peppers tomatoes curried lentils fried leeks and carrots | 14 | | |

pasture | pascolo | fearaigh | pastulan

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| Local Artisan Cheese & Meat (Wisconsin) 15 gf upon request farmstead cheeses roasted olives local and house made charcuterie house pickles Troubadour bread | Mediterranean Katsiki (Greece) 12 Red wine braised LaClare Farms goat grilled tomato roasted chickpea spread harissa yogurt baked puff pastry |
| Prosciutto Salad (Italy) 9.5 gf arugula pistachios Sartori Dolcina gorgonzola La Quercia prosciutto pistachio vinaigrette | Veal Potsticker (China) 12 Wisconsin Meadows mother's milk veal onion green cabbage River Valley Ranch mushrooms carrot and cabbage slaw sesame vinaigrette garlic sesame broth white rice |
| Beef Empanadas (Colombia) 8.5 gf yellow cornmeal pastry local cherry braised Wisconsin Meadows beef local dried cherries | Tas Kebap (Turkey) 12 gf upon request Glen Rock Farm braised lamb garbanzo beans cacik House made naan |
| Goat Cheese Curds (Wisconsin) 10 LaClare Farms goat cheese curds Tia Paquita chorizo cream sauce crostini | Butter Chicken (India) 10 gf Three Brothers Farm chicken curry cream ginger garlic cashews rice |
| Duck and Rabbit Gnocchi (Italy) 13.5 Maple Leaf Farms duck and Engle Farm rabbit gauzetto local kale housemade pancetta River Valley Produce mushrooms housemade local squash gnocchi shaved Landmark Creamery Pecora Nocciola | Pork Belly Crepes (France) 12 house-made chive crepes Maple Creek Farms pork belly confit River Valley Produce mushrooms shallot porcini cream |
| Lombo Feijoada (Brazil) 13 gf Maple Creek Farms smoked pork loin Maple Creek Farms braised pork shoulder ECN3 bacon lardons Driftless Organic bean stew creamy aji rojo white rice | Lamb Merguez (Morroco) 12 gf Glen Rock Farm lamb merguez sausage tagine red curry roasted Igl Farm potatoes grilled tomato chutney |
| Argentinian Style Beef (Argentina) 16 gf grilled Wisconsin Meadows organic grass-fed beef tenderloin chimichurri mashed plantains walnuts | Grilled Ribeye (Italy) 16 gf Wisconsin Meadows beef ribeye River Valley Produce mushroom risotto local arugula gremolata |

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

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| Alsum Sweet Corn | Randolph, WI | Maple Creek Farm | Pewaukee, WI |
| Brightonwoods Orchard | Burlington, WI | Maple Valley Co-Op | Cashton, WI |
| Brynteg Farm | Oconomowoc, WI | Milaeger's | Racine, WI |
| Butter Mountain | Richland, WI | Pinehold Gardens | Oak Creek, WI |
| Carr Valley | La Valle, WI | Rare Earth | Belgium, WI |
| Centgraff | Mayville, WI | River Valley Produce | Burlington, WI |
| Chieftain | Spooner, WI | Rolling Meadow Honey | Waukesha, WI |
| Driftless Organic | Soldiers Grove, WI | Rushing Waters | Palmyra, WI |
| Engle Farm | Coney Garth | Sartori | Plymouth, WI |
| Fernwood Montessori | Milwaukee, WI | Sassy Cow | Columbus, WI |
| Full Harvest Farm | Hartford, WI | Sauvé Terre | West Bend, WI |
| Glen Rock | Neshkoro, WI | Savory Accents | Verona, WI |
| Highcross Farm | Campbellsport, WI | Springdale Farm | Plymouth, WI |
| Holland Family Farm | Thorp, WI | Three Brothers Farm | Oconomowoc, WI |
| Igl Farms | Antigo, WI | Turtle Creek Gardens | Delavan, WI |
| JeffLeen Farm | Random Lake, WI | Uplands Dairy | Dodgeville, WI |
| LaClare Farm | Malone, WI | Wellspring Farm | West Bend, WI |
| Landmark Creamery | Albany, 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