

# 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

<b>La Merenda Salad</b> (Italy) 9 gf local arugula   cherry ginger vinaigrette   <b>Sartori</b> Dolcina gorgonzola   roasted hazelnuts braised cherries	<b>Patatas Bravas</b> (Spain) 7 gf fried Igl Farms potatoes   spicy tomato sauce garlic aioli
<b>Local Artisan Cheese</b> (Wisconsin) 8.5 gf upon request farmstead cheeses   roasted olives <b>Troubadour</b> bread	<b>Truffled Potato Skins</b> (Wisconsin) 5.5 gf potato skin peelings   <b>Sartori</b> SarVecchio parmesan   cheese   truffle oil
<b>Wisconsin Farmers Salad</b> (Wisconsin) 9 gf <b>Milaeger’s</b> mixed greens   pickled local beets pickled <b>River Valley Produce</b> mushrooms local carrot   seasonal local vegetables   spiced pecans <b>LaClare</b> chevre   white balsamic vinaigrette	<b>Seasonal Vegetable Tart</b> (Wisconsin) 8 local seasonal vegetables   local WI cheeses gastrique   micro salad   honey lemon vinaigrette
<b>Pistachio Salad</b> (Italy) 8.5 gf local arugula   pistachios   <b>Sartori</b> Dolcina gorgonzola   pistachio vinaigrette	<b>Fundido de Hongos</b> (Mexico) 10 gf <b>River Valley Produce</b> mushrooms   <b>Clock Shadow Creamery</b> Menonita   cilantro   onions   truffle oil   house-made corn tortilla chips
<b>Empanadas Vegetarianas</b> (Colombia) 7 gf yellow cornmeal pastry   beans   onions   local potatoes   local spinach   house mojo rojo   aji	<b>Gnocchi con Pesto</b> (Italy) 9 <b>Springdale Farm -3333333</b> parsnip gnocchi   local spring vegetables   local pesto   roasted pine nuts
<b>Risotto con Funghi</b> (Italy) 9 gf <b>River Valley Produce</b> mushrooms   arugula gremolata parmesan cheese   <b>Milaeger’s</b> microgreens	<b>Sautéed Spinach</b> (Italy) 6.5 gf garlic   parmesan cheese

## sea | mare | farraige | dagat

<b>Achara</b> (Philippines) 13 gf Jicama   green papaya   carrots   grilled gulf white shrimp   Filipino vinaigrette   mint toasted peanuts	<b>Ensalada de Pulpo Gallego</b> (Spain) 15 gf grilled octopus   local potato   grilled red pepper local arugula   romesco   smoked paprika vinaigrette
<b>Trout Creole</b> (New Orleans) 14 gf creole seasoned <b>Rushing Waters</b> trout   fried polenta cake   housemade andouille   maque choux	<b>Gambas al Ajillo</b> (Spain) 13 gulf white shrimp   garlic   olive oil   parsley   red pepper flake   grilled <b>Troubadour</b> bread

\*\*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  
We do not split checks by item and will only accept six forms of payment per check  
20% service charge will be added to parties of six or more

125 E. National Ave. / Walkers Point / MKE / 414.389.0125 / lamerenda125.com / @lamerenda125

# pasture | pascolo | fearaigh | pastulan

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<b>Local Artisan Cheese &amp; Meat (Wisconsin)</b> 15 gf upon request farmstead cheeses   roasted olives   local and house made charcuterie   house pickles   <b>Troubadour</b> bread	<b>Mediterranean Katsiki (Greece)</b> 12 Red wine braised <b>LaClare Farms</b> goat   grilled tomato   roasted chickpea spread   harissa yogurt baked puff pastry
<b>Prosciutto Salad (Italy)</b> 9.5 gf arugula   pistachios   <b>Sartori</b> Dolcina gorgonzola <b>La Quercia</b> prosciutto   pistachio vinaigrette	<b>Pork and Shrimp Dumplings (China)</b> 12 <b>Maple Creek Farm</b> pork and shrimp dumpling Spicy garlic broth   scallions   sesame seeds   rice
<b>Beef Empanadas (Colombia)</b> 8.5 gf yellow cornmeal pastry   local cherry braised <b>Wisconsin Meadows</b> beef   local dried cherries chipotle lime aioli	<b>Turkish Lamb (Turkey)</b> 12 gf upon request <b>Glen Rock Farm</b> braised lamb   garbanzo beans cacik   house made naan
<b>Gnocchi con Ragu di Agnello (Italy)</b> 13.5 <b>WI Meadows</b> veal ragu   housemade Pancetta local seasonal vegetables   <b>Springdale Farm</b> parsnip gnocchi   shaved <b>Uplands Dairy Pleasant Ridge Reserve</b>	<b>Butter Chicken (India)</b> 10 gf <b>Three Brothers Farm</b> chicken curry   cream ginger   garlic   cashews   rice
<b>Chilean Pork (Chile)</b> 13 gf grilled <b>Maple Creek Farm</b> pork loin   cacho de cabra   <b>Water's Edge</b> tomatoes   shaved red onion basil   <b>Milaeger's</b> sunflower sprouts   red wine vinaigrette	<b>Thai Black Bean Crepes (Thailand)</b> 12 house-made red curry coconut crepes   <b>Maple Creek Farms</b> pork belly confit   <b>River Valley Ranch</b> mushrooms   black bean sauce
<b>Argentinian Style Beef (Argentina)**</b> 16 gf grilled <b>Wisconsin Meadows</b> organic grass-fed beef tenderloin   chimichurri   mashed plantains   walnuts	<b>Patatas Bravas y Chorizo (Spain)</b> 9.5 gf fried <b>Igl Farms</b> potatoes   <b>Tia Paquita</b> smoked chorizo   spicy tomato sauce   garlic aioli
<b>Sopes de Pato (Mexico)</b> 13 gf tinga braised <b>Maple Leaf Farms</b> duck   housemade sopes   local radish   crema   cilantro   cayenne lime	<b>Goat Cheese Curds (Wisconsin)</b> 10 <b>LaClare Farms</b> goat cheese curds   <b>Tia Paquita</b> chorizo cream sauce   crostini
	<b>Grilled Ribeye (Italy)**</b> 16 gf <b>WI Meadows</b> grass-fed beef   local roasted Potatoes   local spinach   housemade pancetta brandy peppercorn cream

**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	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

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