DINNER

CELEBRATING OVER 40 YEARS
www.wafrostandco.com

PLATES TO SHARE

Eggplant Caponata Bruschetta
red bell peppers, golden raisins, pine nuts, mint
13.00

Artichoke Brandade
capers, red onions, parmesan breadcrumbs, crostini
14.00

Salt Cod Croquettes
serrano-comichon-caper aioli, cilantro
14.00

Steamed Blue Mussels
garlic, chili flakes, white wine, tomato, herb butter, grilled sourdough
15.00

Duck & Pork Polpette
meatballs, garlic tomato sauce, fontina fonduta, celery salad
16.00

Grilled Lamb Chops
chimichurri, frisee, radish
19.50

SMALL PLATES

Burrata
tri-color beets, baby arugula, chives, vanilla vinaigrette GF
12.00

Roasted Wild Mushrooms
pancetta, red onions, Fresno chili, candied duck egg, nouc chom, basil GF
16.00

Beef Carpaccio
wasabi greens, pickled mustard seeds, lemon crème fraîche, crostini
13.00

Ceviche
Chef’s daily preparation, house made crackers, seasonal garnish
market $

Seared Scallops
sweet potato puree, bacon, brown butter, sage GF
16.50

ENTREES

available at 5pm

Confit Celery Root
hen of the woods mushrooms, pink peppercorn agro-dolce, local apples, black garlic sauce GF
22.00

Pan Roasted Half Chicken
broccoli rabe, cippolini onions, garlic, chili flakes, lemon jus GF
26.00

Market Fish
market $

Alaskan Halibut
roasted baby turnips and baby carrots, red beet puree, horseradish, dill
37.00

Pork Tenderloin
sweet corn polenta, heirloom cherry tomatoes, tarragon GF
28.00

Duck Breast
butternut squash, black trumpet mushrooms, smoked white bean puree GF
34.00

Grilled Bistro Steak
mashed sweet potatoes, chipotle butter, arugula, cabernet demi-glace
32.00

Grilled Bison Strip Steak
mashed sweet potatoes, chipotle butter, arugula, cabernet demi-glace
46.00

SOUP AND SALAD

Soup of the Day
cup 6.00    bowl 8.00

Baby Lettuces and Herbs
mixed herbs, sunflower seeds, champagne vinaigrette GF
7.50 / 12.50

Arugula
marinated heirloom tomatoes, parmigiano reggiano, anchovy-caper citronette GF
8.50 / 13.50

Chicken Salad
apple, cranberry, celery, walnuts, curry aioli, bib lettuce GF
13.00 / 17.00

Steak Salad
radicchio, romaine, fingerling potatoes, blue cheese, red wine vinaigrette GF
16.00 / 20.00

EXTRAS

Roasted Wild Mushrooms 8.00
shallots and thyme

Potato Purée 7.00
chives

Broccoli Rabe 8.00
marinated tomatoes

Roasted Fingerlings 8.00
garlic, lemon, parsley

Grilled Chicken Breast 8.00

Grilled Bistro Steak 10.00

GF - Gluten Free
**SANDWICHES**

Choice of house green salad, fresh fruit, french fries, or cup of soup

**Artichoke Grilled Cheese Sandwich**
artichoke, cheddar, parmesan, tomato, spinach, Vienna white bread
15.00

**Grilled Black Angus Hamburger**
lettuce, tomato, onion
16.00

**Chef’s Burger**
bacon jam, American cheese, lettuce, caramelized onion 1000 island, sesame seed bun
17.00

**Curry Chicken Salad Sandwich**
apple, cranberry, celery, pecan, green onion sesame seed bun
16.00

**ARTISAN CHEESE PLATES - GFP**

Plates Are Garnished With a Seasonal Selection Of Fruits And Nuts With Assorted House-Made Accoutrements

Single (1) 9.00  Three (3) 20.00  Five (5) 31.00

**Northern Lights Blue** (Plato, Minnesota)
Raw cow’s milk, single family farm, a mild and subtle blue

**Roelli Red Rock** (Wisconsin)
Pasteurized cow’s milk. Brick shaped cheddar, natural cave aged. Earthy with notes of horseradish and a bit of piquant blue cheese in the finish

**Epoisses Affine Aux Chablis** (Burgundy, France)
Pasteurized cow’s milk. Washed with Chablis wine, a little fruity and funky with a briny rich and sweet finish

**Capriole O’Banon** (Indiana)
Pasteurized goat’s milk. Wrapped in chestnut leaves, macerated in bourbon. Light and creamy

**Lindenhoff 2yr Boerenkaas Gouda** (Netherlands)
Aged raw cow’s milk, slow food approved. Made only in the summer months when the cow’s can graze on fresh pasture. This has the color and flavor of butterscotch toffee

**Tomme Crayeuse** (Savoie, France)
Aroma of hay, fresh grass and tarragon. Mushroomy “chalky” interior, pleasantly tart with long clean finish and buttery aftertaste

**Anabasque, Landmark Creamery** (Albany, Wisconsin)
Pasteurized aged sheep’s milk, from this two women run creamery. Rich and meaty with notes of roasted salted peanuts and apricots

**Smokey Blue, Rogue Creamery** (Central Point, Oregon)
Pasteurized aged cow’s milk. Cold smoked for 16 hours over hazelnut shells from the Pacific Northwest. Hint of nuttiness, some sweet caramel notes and a piquant blue finish

**Upland Farm’s Pleasant Ridge Reserve** (Dodgeville, Wisconsin)
Aged, raw farmstead cow’s milk, big nutty flavor with a sweet after taste

**Regal De Bourgogne** (Burgundy, France)
Soft cow’s milk cheese is coated in raisins, soaked in marc, sweet, fruity and creamy

**Robiola Tre Latti** (Peidmont, Italy)
Mixture of cow, goat and sheep’s milk add to the complexity of this soft cheese, buttery flavor with a piquant finish

**Tomma di Quattro Latti** (Peidmont, Italy)
Pasteurized mixed milk. Beautiful cave-aged wild rind with buttery and sweet floral notes, fresh lemony tang and a bit of wild gameyness

**Big Holmes** (Grantsberg, Wisconsin)
by Mary Falk at Lovetree Farms, goat’s milk, an amazing expression of terroir, coated in wild Wisconsin herbs, flavor is herbacious and clean

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**CHEF’S TASTING MENU**

**Six Course Menu $65**
**Vegetarian Tasting Menu $55**
**Optional Wine Pairings $35**

**Served Each Evening**
**See Printed Tasting Menu For Our Current Offerings**

**VISIT US FOR HAPPY HOUR**

**Monday-Friday**
4 p.m. - 6 p.m.
Served in Bar & Lounge Only excluding holidays

1/2 Off - Bottled Wine
**Mondays 11 a.m. - 11 p.m.**
**See Your Server For Details**

**REWARDS PROGRAM**

Join Our Rewards Program and Enjoy Earning Points at All Our Commonwealth Properties

See Our Website For Details

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W. A. FROST SUPPORTS ORGANIC AND SUSTAINABLE FARMERS AND FISHERIES

to-go containers sugar cane based 100% compostable / we recycle all paper, plastic, glass, cardboard, aluminum and oil / low energy bulbs when possible

09.15.17