

# La Merenda Menu

<b>Local Artisan Cheese and Meat Plate</b> ( <i>Wisconsin</i> ) G V	\$9.00
Award-winning farmstead cheeses and meats served with kalamata olives and crackers, gluten free crackers available upon request	
<b>3 cheeses, no meat</b>	\$6.50
<b>La Merenda Salad</b> ( <i>Italy</i> ) G V	\$7.00
Arugula, pine nuts, strawberries, and aged Gorgonzola with balsamic vinaigrette	
<b>Goat Cheese Salad</b> ( <i>Morocco</i> ) G V	\$8.00
Marcona almond crusted <b>LaClare Farms</b> goat cheese round baked and served over <b>Pinehold Gardens</b> mixed greens with lavender honey dressing and dried apricots	
<b>Grilled Shrimp Escabèche</b> ( <i>Costa Rica</i> ) G	\$8.50
<b>Laughing Bird</b> sustainable shrimp tossed in a spiced tomato sauce with mango, radishes, red onion, avocado and cilantro, served on a patacon	
<b>Tostones</b> ( <i>Puerto Rico</i> ) G V	\$5.75
Fried plantain chips served with salsa verde and guacamole	
<b>Empanadas</b> ( <i>Colombia</i> ) G	\$6.00
Savory fried pastry filled with <b>JenEhr Farm</b> chicken, <b>Yuppie Hill</b> hard cooked eggs, <b>Cedar Grove</b> Monterey jack cheese, raisins, potatoes and olives with golden raisin aji dipping sauce	
<b>Cantonese Spring Rolls</b> ( <i>China</i> )	\$6.00
Eggrolls filled with <b>Hometown Sausage</b> pork, shrimp, cabbage, mushrooms and oyster sauce, fried to a crisp with sweet chili dipping sauce	
<b>Truffled Potato Skins</b> ( <i>Wisconsin</i> ) G V	\$3.50
<b>Igl Farms</b> fried potato skin shavings tossed with <b>Sarvecchio</b> Parmesan and truffle oil	
<b>Falafel</b> ( <i>Lebanon</i> ) G V	\$5.50
Crispy chick pea fritters served with pickled turnips over tahini sauce	
<b>Wild Mushroom Soft Tacos</b> ( <i>Mexico</i> ) V	\$7.00
Flour tortillas filled with sautéed <b>River Valley Ranch</b> mushrooms, onions, huitlacoche and <b>Cedar Grove</b> Monterey jack cheese served with prickly pear salsa	
<b>Spinach Ravioli</b> ( <i>Italy</i> ) V	\$9.00
Handmade local spinach ravioli stuffed with <b>Clock Shadow Creamery</b> quark and green garlic, tossed with fra diavolo sauce and topped with <b>Carr Valley</b> Fontina cheese and crispy prosciutto (vegetarian without prosciutto)	
<b>Sambal Goreng Udang</b> ( <i>Indonesia</i> ) G	\$8.50
Shrimp sautéed with tomatoes, coconut milk, ginger and sambal, served over coconut mashed potatoes	
<b>Vegetarian Sambal Goreng Udang</b> GV	\$6.00
<b>Jamaican Jerk Trout</b> ( <i>Jamaica</i> ) G	\$9.50
<b>Rushing Waters</b> rainbow trout marinated in jerk seasoning, steamed in a banana leaf and served over coconut pineapple rice	

<b><u>Bouillabaise</u></b> <i>(France)</i> <b>G</b>	<b>\$9.50</b>
Sweet Water Organics tilapia, Rushing Waters rainbow trout, shrimp and mussels in a saffron tomato fennel broth, served with rouille crostini	
<b><u>Crispy Duck Confit</u></b> <i>(France)</i> <b>G</b>	<b>\$9.50</b>
Slow cooked duck leg served over Flyte Family Farm beans with Tia Paquita chorizo and black pepper port gastrique	
<b><u>Patatas Bravas y Chorizo</u></b> <i>(Spain)</i> <b>G</b>	<b>\$6.00</b>
Igl Farms fried potatoes tossed in a spicy tomato sauce, served with garlic aioli and topped with a sautéed Tia Paquita chorizo	
<b>Patatas Bravas only</b> <b>GV</b>	<b>\$3.50</b>
<b><u>Siu Yuk</u></b> <i>(China)</i>	<b>\$8.50</b>
Five spice rubbed Hometown Sausage crispy pork belly served over broccoli stir fried in a garlic and ginger oyster sauce	
<b><u>Kibbeh</u></b> <i>(Syria)</i>	<b>\$7.00</b>
Strauss Free Raised lamb meatballs with bulgur wheat and pine nuts, fried and served over beet yogurt tzatziki sauce	
<b><u>Butter Chicken</u></b> <i>(India)</i> <b>G</b>	<b>\$8.00</b>
JenEhr Farm chicken curry with cream, ginger garlic, chile, turmeric and cashew, served with sumac rice	
<b><u>Chinese Long Beans</u></b> <i>(China)</i> <b>V</b>	<b>\$4.50</b>
Sautéed in a hoisin-tamarind sauce	
<b><u>Sautéed Spinach</u></b> <i>(Italy)</i> <b>G V</b>	<b>\$5.00</b>
With fresh garlic and Parmesan cheese	
<b><u>Pork Tamale</u></b> <i>(Mexico)</i> <b>G</b>	<b>\$8.00</b>
Slow roasted Hometown Sausage pork and Carr Valley cranberry chipotle cheese tamale served with a hibiscus chile sauce	
<b><u>Argentinian Style Beef</u></b> <i>(Argentina)</i> <b>G</b>	<b>\$11.00</b>
Grass fed beef tenderloin marinated in chimichurri and grilled, served over mashed sweet plantains, topped with walnuts	
<b><u>Beef Wellington</u></b> <i>(England)</i>	<b>\$9.50</b>
Grass fed beef tenderloin stuffed with Carr Valley Benedictine cheese, ricotta and mushrooms, wrapped in puff pastry and served over sautéed spinach with horseradish aioli	
<b><u>Braised Veal Short Ribs</u></b> <i>(Italy)</i> <b>G</b>	<b>\$9.00</b>
Strauss Free Raised veal short ribs braised in red wine and tomatoes and served over caramelized carrot risotto	
<b><u>Spiedini</u></b> <i>(Italy)</i>	<b>\$8.00</b>
Strauss Free Raised veal stuffed with tomato marmalade, served over herb gnocchi with a porcini cream sauce	

V- Item is vegetarian!

G- Item is gluten free!

(We do not have a gluten free kitchen)