ALCHEMY

1980 ATWOOD AVENUE – MADISON, EARTH

V = VEGETARIAN *VG* = VEGAN *PG* = PREPARED WITHOUT GLUTEN

IN THE SPIRIT OF FULL DISCLOSURE, OUR KITCHEN PREPARES ITEMS THAT CONTAIN TREE NUTS AND IS NOT "CERTIFIED GLUTEN FREE."

3% FEE ADDED FOR CREDIT CARD TRANSACTIONS

THANK YOU TO ALL THE LOCAL FARMERS, BAKERS, FOOD PRODUCERS, BREWERS, AND ARTISTS!

SMALL PLATES

NO WINGS OR SWEET POTATO FRIES AFTER 5PM FRIDAYS

SOUP – FRESH SOUPS PREPARED IN HOUSE - ASK YOUR SERVER FOR DETAILS 7.00 – OFTEN *V/VG*

BREAD PLATE – CHANGES FREQUENTLY, SEE CHALKBOARD OR ASK YOUR SERVER – 13.00 V

SWEET POTATO FRIES – TWICE FRIED SWEET POTATOES WITH TARRAGON MAYO**
AND LOCAL BLACKBERRY-JALAPEÑO JAM – 11.00 *V*

WINGS – BOURBON COCOA BUFFALO SAUCE, TOPPED WITH CARR VALLEY GORGONZOLA AND PICKLED RED ONION – 16.00
ADD RANCH +.75

SALADS

SEASONAL – SEE THE CHALK BOARD OR ASK YOUR SERVER FOR DETAILS

MAIZE – SPICY CHILE, LIME, AND CILANTRO MARINATED GARBANZO BEANS SERVED OVER VITRUVIAN FARM MIXED GREENS, RED ONION AND BELL PEPPER, WITH A ROASTED CORN AND SHALLOT DRESSING
SMALL – 8.00 LARGE – 14.00 V

BRUTUS – ROMAINE LETTUCE, BELL PEPPER AND RED ONION TOSSED IN CREAMY KALAMATA OLIVE VINAIGRETTE AND TOPPED WITH FETA CHEESE AND HOUSE-MADE CROUTONS
SMALL – 8.00 LARGE – 14.00 V
ADD ON – PORTABELLA MUSHROOM – 4.00/ GRILLED CHICKEN BREAST – 7.00/FLANK STEAK - 12.00

BURGERS

ALL SERVED WITH A CHOICE OF SIDE (LISTED ON BACK)
SUBSTITUTE A HOUSE MADE ALMOND CHICKPEA PATTY FOR NO CHARGE VG
UDI'S GLUTEN FREE BUNS +1.50 PG

APPLE RUM BURGER – 1/3 LB. GRASS-FED GROUND BEEF BURGER** WITH SWEET ONION RUM RELISH, LETTUCE, TOMATO AND WISCO CHEDDAR – 17.00
MAKE IT DELUXE - ADDING HABANERO BASIL AIOLI**, RED ONION, AND HOUSE MADE PICKLES +1.50

ZAREMBA BURGER – 1/3 LB. GRASS-FED GROUND BEEF BURGER** WITH SWISS, TOMATO, BACON, GREEN OLIVE AND SHALLOT RELISH AND GORGONZOLA HERB DRESSING – 17.00

TIN SHACK SMOKEHOUSE BURGER – NORTHSTAR BISON** BURGER WITH SMOKED AND CARAMELIZED ONIONS, TOMATO, LETTUCE ,GREEN PEPPERCORN AIOLI**, BACON, AND MUENSTER – 18.00

****ACCORDING TO THE DEPARTMENT OF PUBLIC HEALTH, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGG OR SEAFOOD MAY INCREASE THE RISK OF FOODBOURNE ILLNESS****

SANDWICHES

ALL SERVED WITH A CHOICE OF SIDE (LISTED AT THE BOTTOM)
SUBSTITUTE WITH UDI'S GLUTEN FREE BUNS +1.50 ***PG***

THE HANGRY JACK – HOUSE MADE ALMOND CHICKPEA PATTY WITH VEGAN AIOLI, GREEN OLIVE AND SHALLOT RELISH, TOMATO, GREENS, RED ONION, AND PICKLES ON SOURDOUGH – 17.00 ***VG***

STUFFED GRILLED CHEESE – BROCCOLI, ROASTED CARROTS, TOMATO, RED ONION, CHEDDAR AND SWISS WITH CILANTRO PESTO SAUCE ON TOASTED SOURDOUGH – 15.00 ***V OR PLAIN GRILLED CHEESE*** – 9.00 **V**

BELLA – PORTABELLA MUSHROOMS BALSAMIC GLAZED AND GRILLED, SERVED ON A BUN WITH GORGONZOLA HERB DRESSING, FRIED LEEKS, TOMATO, LETTUCE AND SWISS CHEESE – 17.00 ***V***

THE VINDICATOR – THIN SLICED VINDICATOR BRAND SMOKED TURKEY SERVED ON MADISON SOURDOUGH WITH CHIPOTLE MAYO , FRESH AVOCADO, CHEDDAR, RED ONION, LETTUCE, AND TOMATO –17.00 *ADD BACON FOR+ 2.00*

THE HOUSE BOAT – BRINED, BLACKENED AND GRILLED CHICKEN BREAST, SERVED ON A BUN WITH HABANERO BASIL AIOLI**, JALAPEÑO RELISH, TOMATO, LETTUCE, AND CARR VALLEY GORGONZOLA– 18.00

KIMCHI REUBEN – CORNED BEEF BRISKET WITH SWISS CHEESE, KIMCHI AND LEMON GINGER RUSSIAN DRESSING ON TOASTED STALZY'S RYE – 18.00

ENTREES

MAHI-MAHI TACOS

CORNMEAL BREADED AND FRIED MAHI-MAHI ON FLOUR TORTILLAS WITH CHIPOTLE MAYO, PICO DE GALLO AND AVOCADO – 17.00

COCONUT CURRY *PG (VG W/O YOGURT SAUCE)*

SAUTÉED LEEKS, RED PEPPER, ZUCCHINI AND ONION WITH SWEET POTATO AND BUTTERNUT SQUASH TOSSED IN SWEET YELLOW CURRY, SERVED OVER BASMATI RICE TOPPED WITH BASIL YOGURT SAUCE – 17.00
ADD PAN-SEARED CURRY-YOGURT MARINATED CHICKEN BREAST + 5.00

HICKORY BOURBON BABY BACK RIBS

ONE POUND OF VINDICATOR BRAND PORK RIBS WITH HOUSE MADE HICKORY-BOURBON BBQ SAUCE, SERVED WITH HAND-CUT FRIES AND SEASONAL VEGETABLE – 26.00

CHILE MARINATED 8OZ FLANK STEAK**

GRILLED AND SERVED WITH ROSEMARY RED WINE REDUCTION, CARR VALLEY GORGONZOLA, SERVED WITH HAND-CUT FRIES AND SEASONAL VEGETABLE – 27.00

SIDES – 6.00 A LA CARTE
WASABI GREEN BEANS **VG**
SEASONAL VEGETABLE **V)**
HAND-CUT ALCHEMY FRIES **(V)**
ROTATING PASTA SALAD
SWEET POTATO FRIES (+5.00)**(V)**
SOUP (+ 1.00)
SALAD (+ 1.00)

FRIDAY FISH FRY

BEER BATTERED & FRIED COD LOIN – 18.00
LIGHT BATTERED & FRIED LAKE PERCH – 20.00
BOTH SERVED WITH LEMON-GINGER COLESLAW, RED PEPPER TARTAR SAUCE, BREAD W/BUTTER AND A CHOICE OF SIDE
NO SWEET POTATO FRIES AFTER 5PM ON FRIDAY

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