



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

SMALL PLATES

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

BREAD AND SPREAD – CHANGES FREQUENTLY, SEE CHALKBOARD OR ASK SERVER - 13.00 **V**

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

WINGS – BOURBON COCOA BUFFALO SAUCE, TOPPED WITH CARR VALLEY GORGONZOLA AND PICKLED RED ONION – 16.00

SALADS

SEASONAL – VITRUVIAN FARM MIXED GREENS WITH PEAS, RADISHES, CHOPPED BROCCOLI, PICKLED RED ONION, AND A CREAMY AVOCADO CILANTRO DRESSING
SMALL – 8.00 LARGE - 14.00 **V**

MAIZE – SPICY MARINATED GARBANZO BEANS WITH CILANTRO, LIME AND CHILI SERVED OVER VITRUVIAN FARM MIXED GREENS, RED ONION AND BELL PEPPER, THEN TOPPED WITH SHALLOT AND ROASTED CORN 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 & SANDWICHES

ALL SERVED WITH A CHOICE OF SIDE (LISTED ON BACK)

*SUBSTITUTE A HOUSE MADE ALMOND CHICKPEA PATTY FOR NO CHARGE **VG***

APPLE RUM BURGER – 1/3 LB GRASS-FED GROUND BEEF BURGER** WITH SWEET ONION RUM RELISH, LETTUCE, TOMATO AND WISCO CHEDDAR – 16.00

DRESS IT UP- HABANERO BASIL AIOLI**, RED ONION, AND HOUSE MADE PICKLES – **DELUXE 17.00**

ZAREMBA BURGER - - 1/3 LB GRASS-FED GROUND BEEF BURGER** WITH SWISS, TOMATO, BACON, GREEN OLIVE AND SHALLOT RELISH AND GORGONZOLA HERB DRESSING – 16.00

TIN SHACK SMOKEHOUSE BURGER - NORTHSTAR BISON** WITH SMOKED AND CARAMELIZED ONIONS, TOMATO, GREEN PEPPERCORN AIOLI**, BACON, LETTUCE, AND MUENSTER – 17.00

THE HANGRY JACK – HOUSE MADE ALMOND CHICKPEA PATTY WITH VEGAN AIOLI, GREEN OLIVE AND SHALLOT RELISH, TOMATO, GREENS, RED ONION, AND PICKLES ON SOURDOUGH – 16.00 **VG**





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THE HOUSE BOAT - BRINED, BLACKENED AND GRILLED CHICKEN BREAST, WITH HABANERO BASIL AIOLI**, JALAPENO RELISH, TOMATO, LETTUCE, AND CARR VALLEY GORGONZOLA – 16.00

STUFFED GRILLED CHEESE – BROCCOLI, ROASTED CARROTS, TOMATO, RED ONION, CHEDDAR AND SWISS WITH CILANTRO PESTO SAUCE ON TOASTED SOURDOUGH – 13.00 *V*

BELLA - PORTABELLA MUSHROOMS BALSAMIC GLAZED AND GRILLED, SERVED ON A ROLL WITH GORGONZOLA HERB DRESSING, FRIED LEEKS, TOMATO, LETTUCE AND SWISS CHEESE – 16.00 *V*

KIMCHI REUBEN – CORNED BEEF BRISKET WITH SWISS CHEESE, KIMCHI AND LEMON GINGER RUSSIAN DRESSING ON TOASTED CARAWAY RYE – 17.00

KIDS GRILLED CHEESE – CHEDDAR AND SWISS ON TOASTED SOURDOUGH – 9.00 *V*

ENTREES

CHILE MARINATED 8OZ FLANK STEAK**

GRILLED AND SERVED WITH ROSEMARY RED WINE REDUCTION, CARR VALLEY GORGONZOLA, GARLIC MASHED POTATOES AND SEASONAL VEGETABLE – 25.00

HICKORY BOURBON BABY BACK RIBS

ONE POUND OF VINDICATOR BRAND PORK RIBS WITH HOUSE MADE HICKORY-BOURBON BBQ SAUCE, GARLIC MASHED POTATOES AND SEASONAL VEGETABLE – 24.00

COCONUT CURRY

SAUTÉED LEEKS, RED PEPPER, CARROT AND ONION WITH SWEET POTATO AND BUTTERNUT SQUASH TOSSED IN SWEET YELLOW CURRY, SERVED OVER BASMATI RICE. TOPPED WITH BASIL YOGURT SAUCE – 17.00 *PG/VG W/O YOGURT SAUCE*

FISH FRY TACOS

CORNMEAL BREADED AND FRIED LAKE PERCH ON FLOUR TORTILLAS WITH RED PEPPER TARTAR, AND LEMON-GINGER COLESLAW – 15.00

SIDES – 6.00 A LA CARTE

HAND-CUT ALCHEMY FRIES *VG*
WASABI GREEN BEANS *VG*
SEASONAL VEGETABLE *VG*
GARLIC MASHED POTATOES *V/PG*
SWEET POTATO FRIES (ADD 5.00) *V*
HOUSE MADE SOUP (ADD 1.00) OFTEN *V/PG*

FRIDAY FISH FRY

BEER BATTERED AND FRIED COD LOIN – 17.00
DRY RUBBED AND FRIED LAKE PERCH – 18.00
SERVED WITH RED PEPPER TARTAR,
LEMON-GINGER COLESLAW, CARAWAY RYE,
AND CHOICE OF SIDE.
BUFFALO WINGS AND SWEET POTATOES ARE NOT AVAILABLE FRIDAYS 5 PM-CLOSE

DESSERTS - SEE THE BOARD OR ASK YOUR SERVER FOR DETAILS

THANKS TO ALL THE LOCAL FARMERS, BAKERS, FOOD PRODUCERS, BREWERS, ARTISTS AND MUSICIANS WHO PROVIDE FOR US, AND TO YOU, FOR SUPPORTING THEM!

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

3% FEE ADDED FOR CREDIT CARD TRANSACTIONS

