

one sixtyblue

starter plates

McKLUK FARM ENGLISH PEA SOUP	shrimp shumai, sugar snap peas, apple mint	9
KEY LIME VEGAN CAESAR	extra virgin olive oil, roasted garlic crouton	9
HOUSE MADE MOZZARELLA SALAD	georgia tomato, 25-year sherry vinegar, one sixtyblue garden opal basil, arugula pesto	10
BIBB LETTUCE WEDGE SALAD	crispy pork belly pastrami, blue cheese dressing	9
one sixtyblue SMOKED SALMON	persian cucumber, greek yogurt, pumpernickel, one sixtyblue garden arugula	9
SEA OF CORTEZ SHRIMP COCKTAIL	mango, fresh wasabi, flor de jamaica noodles, pickled jalapeño, cilantro	10
SEAFOOD & LAMB SAUSAGE PAELLA	gulf shrimp, cuttlefish, octopus, mussels, roasted red peppers, saffron bahia rice	12
SEARED MAINE SEA SCALLOP	mango pineapple chutney, mixed baby greens, pickled green mango vinaigrette	9
GRILLED CHORIZO-STUFFED CHICKEN WINGS	spanish green olive purée, almond-pickle pesto, chicken jus, fried three sisters' farm hominy	9
VITELLO TONNATO	grilled veal scaloppine, shaved artichoke, lemon, one sixtyblue garden kale chips, tuna sauce	12
SLOW-ROASTED PORK BELLY TOSTADAS	house-made corn tortillas, cabbage, avocado, guajillo & tomatillo sauce, pippara chile	8

main plates

PAN-FRIED WALLEYE	chanterelle mushroom, white grits, sweet corn, lemon butter	29
ATLANTIC SWORDFISH & TOMATO VINAIGRETTE	israeli couscous salad, seviliano olives, grilled eggplant, mint & basil pesto	28
RICOTTA GNOCCHI	summer vegetable ragout, parmesan broth, one sixtyblue garden basil	20
SAFFRON PAPPARDELLE	goat meatballs, slagel farm guanciale, spicy tomato sauce	23
GRILLED AMISH CHICKEN	preserved lemon tabbouleh, breakfast radish, one sixtyblue garden thyme	24
WOOD-GRILLED MAPLE LEAF FARM DUCK	crispy leg, bing cherry, sweet & sour red cabbage	25
CRISP PORK CHOP MILANESE	nichols' farm bean salad, cherry tomatoes, garden kale, black garlic hollandaise	25
WOOD-GRILLED HANGER STEAK	sautéed bell pepper, fingerling potato, house-made chicken italian sausage, cage-free fried egg	24

steaks

APPLEWOOD-GRILLED 45-DAY MIDWESTERN CORN-FED BEEF	house-made steak sauce	
23 OZ. RIBEYE		39
8 OZ. FLAT-IRON		26
6 OZ. FILET		32

side plates

NICHOLS FARM GRILLED SQUASH	zucchini, yellow & patty pan squash, extra-virgin olive oil	7
MACARONI & BLUE CHEESE	wisconsin amish blue	7
CHILLED PERSIAN CUCUMBERS	greek yogurt, pickled red onion	6
PEAS & CARROTS	one sixtyblue garden snap peas & chocolate mint, sweet butter	7
CRISPY BEEF FAT YUKON GOLD POTATOES	chile, garlic, parsley	7
one sixtyblue GARDEN SAUTÉED GREENS	red & tuscan kale, mustard greens, spinach, pickled ramps	7

dinner with michael

SEVEN COURSE TASTING MENU 75
WINE PAIRINGS 40

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one sixtyblue uses only slagel farm's cage-free eggs.



EXECUTIVE CHEF michael mcdonald
SOUS CHEF brandon wolff
GENERAL MANAGER cari anderson