

[a-sōshel]

wine • spirits • infused oils

3056 Village Park Dr. - Plover, WI

715-997-9500 - a-soshel.com

Brunch Begins January 21st

Every Saturday & Sunday

MAIN

PORK BELLY

Finished w/ maple-balsamic gastrique. Served w/ grits, sweet endive tips & biscuit 14.

SMOKED SALMON TOAST

Fried capers, cream cheese, split softly boiled egg, oregano oil and micro greens. Served w/ fresh fruit 12.

PANCETTA HASH

Over-dried tomatoes, feta, onion & potatoes w/ two over-medium eggs & warm pita. Served w/ fresh fruit 12.

WILD MUSHROOM HASH

Crimini, shiitake, portabella & oyster mushrooms w/ roasted pepper, eggplant, zucchini, onion & ricotta. Served w/ two over-medium eggs & La Brea Italian toast. Choice of potatoes or fruit 12.

BOURBON-PEAR FRENCH TOAST

Bosc pears, local honey & house-made whipped cream w/ side of pancetta slices 12.

BISCUITS & LAMB GRAVY

Served w/ a poached egg & choice of potatoes or fruit 12.

MAPLE-BALSAMIC PORK BENEDICT

Made w/ slow-braised pork shank & served w/ poached egg & choice of potatoes or fruit 13.

BONE MARROW SCRAMBLED EGGS

Served w/ potatoes, La Brea Italian toast, preserves & choice of fresh fruit or pancetta slices 12.

PROSCIUTTO & EGG SANDWICH

Topped w/ cream cheese, field greens & fresh cracked pepper on La Brea Italian toast. Choice of potatoes or fruit 11.

SIDES

BISCUIT – 3 POTATOES – 3.5 FRUIT CUP – 3.5 TWO EGGS – 4 LA BREA TOAST – 2.5 PANCETTA SLICES – 4

ESPRESSO

Made w/ Ruby Espresso Beans

LATTE – 4.5 CAPPUCCINO – 4.5 DOUBLE ESPRESSO – 4 AMERICANO (DBL) – 4 CAFÉ AU LAIT – 4

LIBATIONS

FRENCH 75

Hennessey, Francois Montand sparkling rose, Cointreau & lemon juice 8.

BEEKEEPER

Fresh sage, local honey, hand-squeezed orange juice, lemon & Great Northern gin 7.

AMERICANO

Campari, pamplemousse, sweet vermouth, seltzer & torched rosemary 7.

GRAPEFRUIT MIMOSA

Hand-squeezed grapefruit juice, Cointreau, Chic Cava & house-made orange bitters 6.

FEATURED BELLINI

Seasonal fruit puree, sparkling rose & citrus...ask your server about today's selection 6.

SPANISH REVOLVER

St. George coffee liqueur, orange bitters, Bulleit rye whiskey, coffee, chocolate & pepper (make it a steamer by adding foamed milk) 8.

BLOOD IN THE SAND

Abricot du Roussillon, hand-squeezed orange juice, Knob Creek 9yr bourbon, cherry juice, sweet vermouth, lemon & seltzer 8.

BLOODY MARYS

Maria – Mezcal, house bloody mix, hot sauce & peppers (smoky, spicy & savory) 8.

Wisconsin – Belvedere vodka, house bloody mix, Worcestershire & hot sauce (our take on a WI favorite) 8.

Mediterranean – Olive tapenade, clam juice, Hendrick's gin, house bloody mix & fresh herbs (crisp, light & vegetal) 8.

[MAIN]

MAPLE-BALSAMIC PORK BENEDICT

Made w/ slow-braised house-smoked pork shank & served w/ poached eggs, potatoes & fresh fruit 13.

CRISPY PORK BELLY BREAKFAST TACO

Avocado, potatoes, tomatoes & scrambled eggs w/ Colorado-style green chili.

Served w/ fresh fruit 12.

SMOKED SALMON TOAST

Fried capers, cream cheese, split softly boiled egg, oregano oil and micro greens.

Served w/ fresh fruit 12.

PANCETTA HASH

Oven-dried tomatoes, feta, onion & potatoes w/ two over-medium eggs & warm pita.

Served w/ fresh fruit 12.

WILD MUSHROOM & PESTO SCRAMBLE

Crimini, shiitake, portabella & oyster mushrooms w/ roasted pepper, eggplant, zucchini, onion, oven-dried tomatoes & ricotta. Served w/ La Brea Italian toast, potatoes & fruit 12.

MAPLE BOURBON-PEAR FRENCH TOAST

Bosc pears, local honey, WI maple syrup, walnuts & house-made whipped cream w/ side of pancetta slices & fresh fruit 12.

CHIPPED LAMB HASH

Potatoes, lamb, red & green peppers & red onion topped w/ poached eggs & country sage gravy. Served w/ toast & fresh fruit 12.

POLISH HOUSE PARTY

Kielbasa, cherry peppers, red onion, pepper-jack cheese & potatoes mixed in scrambled eggs. Served w/ La Brea Italian toast & fruit 12.

PROSCIUTTO & EGG SANDWICH

Topped w/ cream cheese, pickled peppers, field greens & fresh cracked pepper on La Brea Italian toast. Choice of potatoes or fruit 11.

COLD-SMOKED SALMON BENEDICT

Served w/ poached eggs, asparagus, hollandaise sauce, capers, bull's blood micro greens & fresh fruit 13.

FLANK STEAK & EGGS

6oz flank steak seared medium-rare then topped w/ hollandaise sauce & rainbow micro greens. Served w/ two over-medium eggs, toast & potatoes 16.

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Plover, WI 54467

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[ESPRESSO & N/A BEVERAGES]

Made w/ Ruby Espresso Beans

LATTE – 4.5 CAPPUCCINO – 4.5

DOUBLE ESPRESSO – 4

AMERICANO (DBL) – 4 CAFÉ AU LAIT – 4

RUBY COFFEE – 2.5 ORANGE JUICE – 2.75

TAZO TEA – 2.5 LEMONADE – 2.5

ICED TEA – 2.5

PERRIER SPARKLING WATER – 2.75

BOTTLED CRAFT SODA – 2.75

[SIDES]

POTATOES – 3

FRUIT CUP – 3.5

TWO EGGS – 3.5

LA BREA TOAST – 2.5

PANCETTA – 2.75

[LIBATIONS]

FRENCH 75

House peach whiskey, Francois Montand sparkling rosé, orange liqueur & lemon juice 8.

BEEKEEPER

Fresh sage, local honey, hand-squeezed orange juice, lemon & Great Northern gin 7.

AMERICANO

Campari, pamplemousse, sweet vermouth, seltzer & torched rosemary 7.

GRAPEFRUIT MIMOSA

Hand-squeezed grapefruit juice, orange liqueur, prosecco & house-made orange bitters 6.

FEATURED BELLINI

Seasonal fruit puree, sparkling rosé & citrus...ask your server about today's selection 6.

FRENCH FIZZ

House lilac cordial, gin, lemon juice, tonic, prosecco & sage 7.

IRISH COFFEE

Ruby coffee, house vanilla liqueur, Bailey's Irish Cream & house-made whipped cream 7.

COCONUT MIMOSA

House coconut rum, pineapple juice, prosecco, simple syrup & coconut flakes 7.

[MARIA]

BLOODY MARY

Mezcal, house bloody mix, hot sauce & peppers (smoky, spicy & savory) 8.

[WISCONSIN]

BLOODY MARY

House cucumber-dill vodka, bloody mix, Worcestershire & hot sauce (our take on a WI favorite) 8.

[MEDITERRANEAN]

BLOODY MARY

Olive tapenade, clam juice, Sloane's gin, house bloody mix & fresh herbs (crisp, light & vegetal) 8.

[MEZE]

***SMOKED SALMON TOAST** - Fried capers, cream cheese, split softly boiled egg, oregano oil and micro greens 10.

CAJUN SCALLOPS - Four cornmeal capped Cajun sea scallops w/ remoulade & bull's blood micro greens 13.

BRUSSELS SPROUTS W/ PANCETTA - Pan-seared w/ garlic, Asiago & balsamic 8.

ROASTED ZUCCHINI - W/ pesto, walnuts & Asiago 8.

SMOKED SALMON BELLY CAKES - House-smoked salmon belly w/ oven-dried tomato & basil aioli 11.

DRESSED CUCUMBERS - Sea salt, fresh dill, cracked pepper & vinegar 6.

ROASTED EGGPLANT - W/ mint, EVOO, feta cheese, garlic & lemon juice 9.

SOUP BOWL - Ask your server about today's soups 7.

CHEESE BOARD - Three assorted cheeses w/ rotating relish & accompaniments (market price).

PROSCIUTTO - W/ melon & cream cheese 10.

BLUE CHEESE & PEAR CROSTINI - Topped w/ micro greens & local honey 8.

BONE MARROW - Roasted in-bone w/ herb oil then dressed w/ balsamic gastrique. Served w/ micro greens, toasted La Brea bread & citrus supremes 14.

FLANK STEAK & GOAT CHEESE CROSTINI - Flat iron seared flank steak & roasted peppers over goat cheese on La Brea toast. Finished w/ EVOO & Italian flat leaf parsley 13.

OLIVE BOARD - A medley of simply dressed Nicoise, Alfonso, Kalamata, Manzanilla & Castelvetro olives w/ pita 12.

PORK BELLY & POLENTA - Gouda polenta cakes & seared house-smoked pork belly w/ Wagner's maple syrup & chives 12.

[SPREADS] 7/each 18/any three

FAVA SKORDALIA - Split pea garlic "hummus"

TZATZIKI - Cucumber yogurt

ROASTED SWEET PEPPER - W/ cream cheese & walnuts

BLUE CHEESE & CARAMELIZED ONION - W/ white wine vinegar & brown sugar

OLIVE TAPENADE - Savory & salty

WILD MUSHROOM & EGGPLANT - W/ walnuts

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[SALADS]

BAKED FETA & WALNUT - Zucchini, eggplant, field greens & radishes w/ baked feta & walnuts. Tossed in lemon-garlic dressing then finished w/ oregano EVOO 12.

NEAPOLITAN - Roasted peppers w/ chopped garlic, parsley, field greens, cracked pepper, Kalamata olives, feta cheese, red wine vinegar & EVOO 12.

INSALATA CAPRESE - Ripe tomatoes, fresh mozzarella, EVOO, sea salt, greens, balsamic vinegar & basil 12.

CLASSIC GREEK - Kalamata olives, feta cheese, green peppers, radishes, cucumbers, red onions & tomatoes w/ lemon-oregano vinaigrette 11.

WATERMELON & JICAMA - W/ fresh mint, feta, lime juice & balsamic gastrique 9.

[SANDWICHES]

Served w/ kettle chips. Sub. a cup of soup, small melon & feta salad or field green house salad \$2

TOASTED PROSCIUTTO & HARD SALAMI - On Italian bread with fresh mozzarella, beefsteak tomatoes, pepperoncini, field greens, cracked pepper, EVOO & red wine vinegar 11.

GREEK PITA SANDWICH - Cucumbers, tomatoes, balsamic vinegar, field greens, red onions, Kalamata olives, feta cheese & tzatziki 10.

NEAPOLITAN SANDWICH - Roasted peppers w/ chopped garlic, parsley, field greens, cracked pepper, Kalamata olives, sliced fresh mozzarella, fava skordalia, red wine vinegar & EVOO on pita 10.

SEARED PANCETTA - Hand-carved seared pancetta slices piled on thin-cut Italian toast w/ beefsteak tomatoes, field greens and a creamy balsamic vinaigrette 11.

FRESH FISH TACOS - Ask your server about today's offering (market price).

GREEK BEEF - Sautéed ribeye tips w/ roasted peppers, field greens, tzatziki, tomato & cucumber on La Brea Italian bread 12.

Lunch
and
Dinner
To Go

715.997.9500

[Over 100 wines & an
extensive selection of
hand-crafted cocktails]

[OLIVES] 7/each

KALAMATA - Red wine vinegar, EVOO, chiles & lemon zest

MANZANILLA - Pimientos, rosemary, dry vermouth, gin & EVOO

NICOISE - W/ caper berries & EVOO

CASTELVETRANO - W/ blue cheese & EVOO

ALFONSO - W/ EVOO & Asiago

[LAND & SEA]

Add a field green house salad, cup of soup or small melon & feta salad \$2.5

*CITRUS SALMON

Fresh pan-seared Scottish salmon served over avocado, jicama & orange supremes w/ toasted pumpkin seeds 22.

CRAB & GRUYERE MAC & CHEESE

Topped w/ panko & rainbow micro-greens. Served w/ crostini 20.

PORK BELLY & GOUDA MAC & CHEESE

House smoked pork belly w/ toasted panko, bull's blood micro-greens & balsamic gastrique. Served w/ crostini 18.

*LAMB CHOPS PUTTANESCA

Seared medium-rare w/ mashed potatoes, asparagus & puttanesca sauce 23.

*13OZ. RIBEYE

Seared medium-rare & served over roasted pepper & lemon reduction w/ a nest of fried jicama strings & a slow-basted egg. Finished w/ Italian flat leaf parsley 28.

FLANK STEAK

Seared medium-rare w/ a hearty tomato, asparagus, blue cheese & mushroom salad dressed w/ a lemon-leek vinaigrette 18.

*FRESH FISH FEATURE

Ask your server about today's offering (market price).

*PORTUGUESE SEA SCALLOPS

Seared medium-rare & served w/ a cheese polenta cake & asparagus. Topped w/ a leek, pimiento & shallot cream sauce 22.

BEER DEMI PORK SHANK

Served in demi glace w/ mashed potatoes & pancetta Brussels sprouts 23. (Available Fri/Sat after 4pm)

LAMB SHANK

Served in demi glace w/ mashed potatoes & pancetta Brussels sprouts 23. (Available Fri/Sat after 4pm)