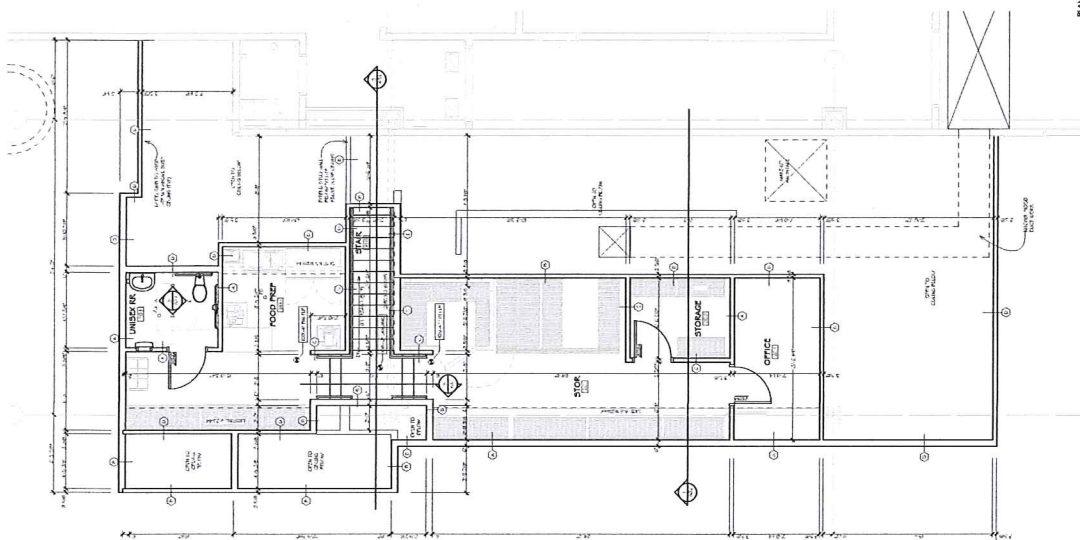
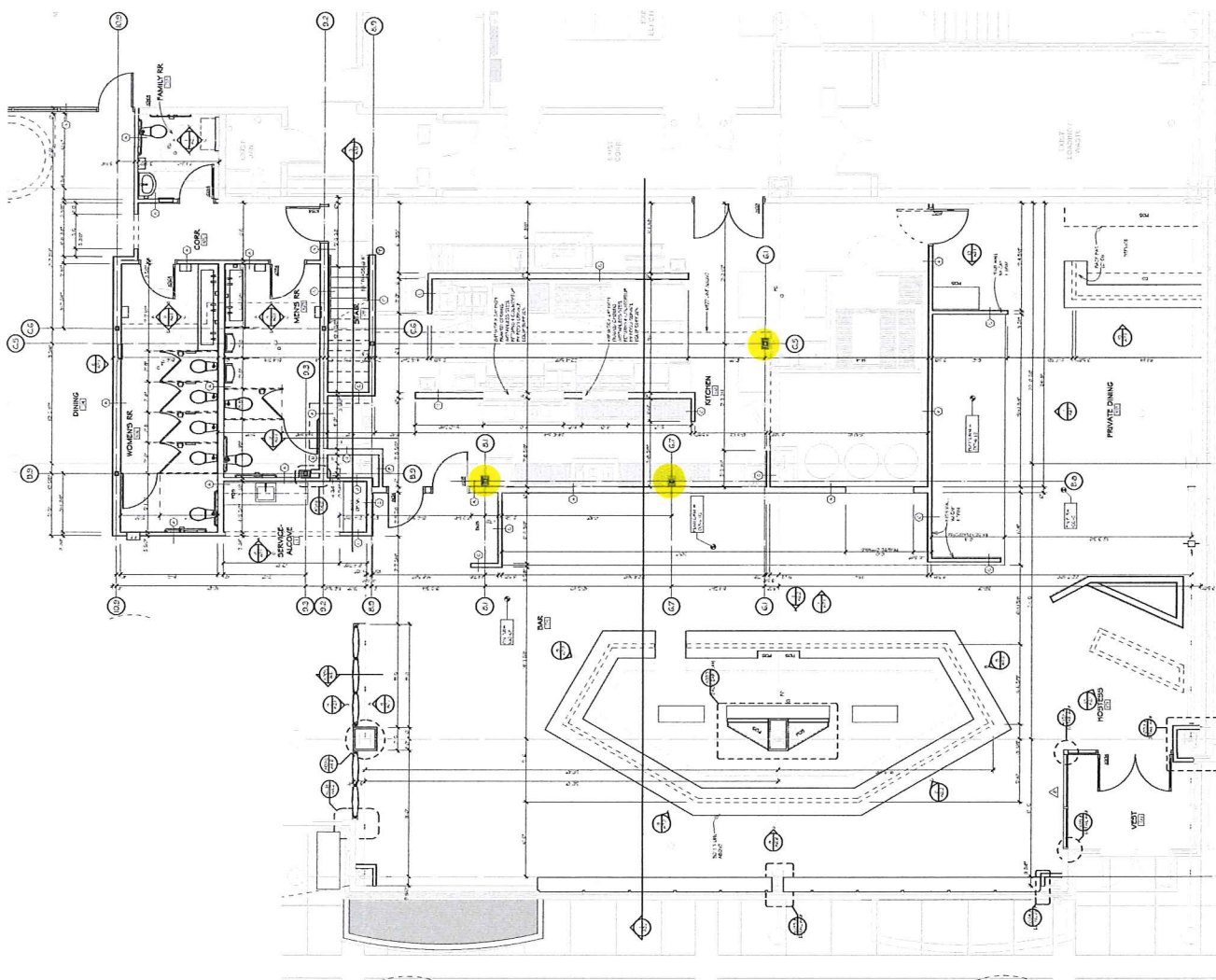


MEZZANINE PLAN



EXPANDED FIRST FLOOR PLAN



Apps

- Crab and Lobster Nachos. Butter poached crab and lobster with chipotle queso blanco, avocado sauce, sour cream, cilantro, white onion, black bean puree
- Harissa Chicken tenders. Three fresh breaded chicken tenders tossed in a lemon harissa aioli, microgreen salad
- Lobster, Crab, Bacon and chipotle mac fritters with a lemon tarragon aioli
- Wellington Bites. Black truffle pate, dry aged beef, demi glace, bearnaise
- Turds, Tempura battered beer brined mozzarella, apricot raisin sauce

Salads

- The Goat. Fresh seasonal greens tossed in a herbed vinaigrette (ref. Vintage shrimp cocktail.), braised goat, goat cheese croquettes, tomato, avocado, green onion, peanut
- From My Heart. Seared beef heart, seasonal greens, rosemary balsamic vinaigrette, radish, roasted baby carrot, lemon
- Nicoise. Sesame tuna, edamame, kalamata, anchovy wasabi aioli, pickled ninja radish, purple potato, greens

Burgers & Sandwiches

- Three Way. 8 oz heritage all natural beef, black truffle pate, shredded lingua (beef tongue), aged cheddar, microgreens, roll
- Madison Katsu. 8 oz heritage all natural beef patty breaded and fried, lemon tarragon aioli, house made kimchi, heirloom tomato, aged cheddar, crisp pork belly, roll
- The ?. 8 oz dry aged beef, smoked bleu cheese, bacon, beef demi, marrow, rosemary balsamic portobello, greens, roll
- HOH v 2. Peppered pork patty, ghost pepper bacon, slaw, quark croquette, roll
- The Tank. Lobster and crab po boy, micro greens, watermelon radish, spicy provolone aioli, roll
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Entrees

- Paella, saffron rice, edamame, shrimp, andouille, clam, mussel, lobster, crab, garlic toast
- Tangent Tacos. Crisp heritage farm pork belly tacos with an Asian Slaw (napa cabbage, black sesame seeds) sesame soy vin (use tangent beer) and house made kimchi with a side of orange scented basmati rice
- Organ Donor. Seared beef heart, bacon sauteed liver, and shredded lingua tacos.
- Pan seared dry aged steak (Kraemer cow) served with demi glace, seasonal smash, chef veg
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Business plan

We are planning on operating Tangent very similar to our other 3 Vintage locations.

Great made from scratch food. House made beers that will be brewed at our West Madison, and Sauk locations. And great service.