

ALL DAY

START & SHARE

SEA SALT FLAKED PRETZELS 11 (v)

whole grain mustard beer butter /
blackberry jam

SOUP OF THE DAY 9

SMOKED & GRILLED CHICKEN WINGS 14 (gf)

roasted peanuts / fresno chilies / scallions

choice of: burnt scallion bbq / roasted
garlic butter / fresno chili-buffalo sauce

SPINACH, ARTICHOKE & CRAB DIP 16 (s)

jumbo lump crab / pecorino romano crust /
old bay pita chips

MINI REUBEN SLIDERS 13

shaved corned beef / sauerkraut / swiss /
thousand island

CUMIN-SCENTED FALAFEL 15 (v)

house falafel / cauliflower hummus /
pickled baby vegetables

ARTISAN CHEESE BOARD 18 (v)

seasonal rotation of local artisan cheese /
toasted baguette / whole grain mustard

P.E.I. MUSSELS 19 (s)

black garlic-fennel butter / white wine /
roasted tomatoes / fresno chili / grilled filone

FLATBREADS

CARAMELIZED ZUCCHINI 15 (v)

mascarpone and lemon ricotta crema /
pickled red onion / aged parmesan / basil

MARGHERITA 15 (v)

thyme-roasted tomatoes / fresh mozzarella /
basil / arugula / herb-garlic pesto

PORK BELLY 16

smoked bbq sauce / honey-glazed pork
belly / queso fresco / ale-braised onion /
frisée

GREENS

CLASSIC CAESAR 14 (v)

romaine lettuce / lemon brioche croutons /
shaved pecorino / hard-boiled egg

ROASTED BEET SALAD 16 (v) (gf)

golden, red and candied beets / marcona
almonds / goat cheese / lemon vinaigrette

WATERMELON BURRATA 17 (v)

endive / aged balsamic / cracked black
pepper

SIMPLE GREENS 11 (v) (gf)

mixed greens / heirloom cherry tomato /
shaved carrots / cucumber / balsamic

Add to Any Salad

shrimp 12 (s) / grilled chicken 6 /
sea scallops 12 (s) / salmon 14 /
skirt steak 14

HANDHELDS

WHITE CHEDDAR BURGER 16

butter lettuce / red onion / garden tomato /
local white cheddar

HOUSE BURGER 18

ale-braised red onions / applewood smoked
bacon / smoked gouda cheese / house aioli

BLACKENED BURGER 18

wisconsin moody blue cheese /
sunny-side egg / peppered arugula

VENISON BURGER 18

fried jalapeños / wild mushrooms /
cave-aged brie cheese / whole grain
mustard aioli

SWEET POTATO-BLACK BEAN BURGER 16 (v)

oven-roasted tomato / shaved cabbage slaw

TURKEY BLT 17

applewood smoked bacon / oven-roasted
tomato / butter lettuce / house aioli

MARbled RYE REUBEN 18

shaved corned beef / sauerkraut / swiss /
thousand island

ENTRÉES

ORECCHIETTE & CHEESE 18

white cheddar cheese sauce / caramelized
cipollini onions / andouille sausage

PAN-SEARED ATLANTIC SALMON 30

black lentils / red quinoa / shaved fennel /
romesco sauce

LEMON & THYME-ROASTED HALF CHICKEN 28 (gf)

white cannellini beans / baby kale / tomato

10 oz. CHARRED PRIME NY STRIP STEAK 54 (gf)

cipollini onions / heirloom potato confit /
black garlic-parsley butter

PAN-SEARED SCALLOPS 37 (s) (gf)

charred shishito peppers / sweet corn /
shaved shallot

SIDES

GRILLED ASPARAGUS 9 (v)

fried onions / house aioli

FRIED CAULIFLOWER 8 (v)

fresno chili-buffalo sauce

GRILLED SHISHITO PEPPERS 8 (v)

whole grain mustard aioli

HOUSE CHIPS 7 (v)

truffle oil, sea salt / parsley

DINE • DRINK • ENJOY

gluten-free (gf) | vegetarian (v) | shellfish (s)

Please inform your server of any allergies, health, or dietary restrictions in order to best accommodate your needs.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.