

# DINNER

## SMALL PLATES

### GROUPER BITES 13.

crispy sage, capers, garlic aioli

### CORN + ARTICHOKE FRITTERS GF 10.

sweet corn, smoked tomato chutney, aged gouda, calabrian chili honey

### WISCONSIN CHEESE CURDS 11.

beer battered, curry ketchup

### MUSSELS GF 18.

shallots, thyme, butter, grilled bread  
*add pommes frites, garlic aioli +3*

### SCOTCH QUAIL EGGS 11.

sage sausage, whiskey mustard

### MUSHROOM TART GF 12.

elijay mushrooms, aged balsamic  
whipped goat cheese

### ALBONDIGAS GF 13.

lamb meatballs, romesco, manchego

### AHI TUNA TOSTADAS\* GF 17.

charred avocado salsa, gochujang, serrano

### QUESO DIP GF 9.

chorizo, smoked gouda, tortilla chips

### CASTELVETRANO OLIVES GF 8.

whipped feta, garlic chips

### BEETS & BURRATA GF 14.

citrus braised beets, apples, pistachio, calabrian honey

### HAM CROQUETTES 11.

tasso ham, smoked pepper aioli

### GRILLED OCTOPUS GF 18.

peperonata, cannellini beans, spanish chorizo

### GRILLED CAULIFLOWER GF 11.

creole tomato sauce, chermoula

### STEAK TARTARE\* GF 18.

wagyu, dill yogurt, grilled cucumber, potato chips, cured egg yolk

### BROCCOLINI GF 11.

romesco, quinoa crunch, chili crisp

### GRILLED CHICKEN WINGS GF 16.

calabrian hot honey, whipped feta, pickled red onions, scallions

## SALADS

*Add Grilled or Fried Chicken + \$8, Add Salmon\* +\$11, Add Seared Ahi Tuna\* + \$17*

### GRILLED CAESAR GF 13.

romaine, pecorino romano, focaccia croutons, sundried tomato caesar

### WEDGE GF 12.

cherry tomato, point Reyes blue cheese, candied bacon, ranch dressing

### SPINACH SALAD GF 12.

cranberries, goat cheese, almonds, champagne honey vinaigrette

### CHOPPED GF 12.

roasted peppers, shaved carrot, quinoa dukkah crunch, corn goddess dressing



## POMMES FRITES 10.

*Hard Cut French Fries*

House Seasoning, Rosemary Oil, Parmesan

*(choose any two sauces)*

garlic aioli | sriracha mayo | chermoula  
curry ketchup | gochujang | romesco  
honey mustard | malt vinegar mayo

## SANDWICHES

*all sandwiches served with pommes frites*

### BRAISED BEEF 18.

slow braised beef, fontina, giardiniera, fried onions, horseradish, rosemary jus, hoagie roll

### CLASSIC BURGER\* 20.

8 oz wagyu beef, caramelized onion, gruyere, heirloom tomato, rooties pickles, shredded lettuce, secret sauce, S&P brioche

### LOBSTER ROLL 34.

dukes mayo, pickled celery, bibb lettuce, old bay butter, Engelman's split top bun

## SIDES 9.

Roasted Brussel Sprouts

Mac and Cheese

Roasted Root Veggies

Grilled Asparagus

Whipped Potatoes

## LARGE PLATES

### AGNOLOTTI 23.

truffle & ricotta agnolotti, sage almond pesto

### SPRINGER FARMS CHICKEN ROULADE GF 25.

tarragon pistou stuffing, parsnip & potato soubise, brussels, black garlic jus

### PAN SEARED GROUPEL GF 36.

smoked gouda grits, puttanesca, artichoke

### ATLANTIC SALMON\* GF 27.

grilled asparagus, spinach, salmon roe, horseradish beurre blanc

### FISH & CHIPS 22.

beer battered cod, salt & vinegar "chips", malt vinegar mayo

### HERITAGE PORK CHOP\* GF 29.

maple glaze, roasted root vegetables, bourbon-apple mostarda

### BRAISED BEEF RAGOUT 24.

pappardelle pasta, english peas, cippolini onions, bacon, elijay mushrooms, pecorino romano

### STEAK & FRITES\* GF 32.

pan seared bistro steak, confit cippolini onions, mushroom demi, sauce chermoula, pommes frites



## DESSERTS

### DUTCH APPLE BREAD PUDDING 10.

bourbon caramel, vanilla ice cream

### CRÈME BRÛLÉE GF 10.

white chocolate, mixed berries

### ICE CREAM SANDWICH 10.

white & dark chocolate cookie, cookie dough ice cream

## KIDS MENU AVAILABLE

GF = Gluten Free GF M = Gluten Free if Modified

*\*Consuming raw or undercooked products may increase your risk of foodborne illness  
\*These items may contain raw or undercooked product*