

DINNER

SMALL PLATES

GROUPER BITES 17.

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 GFM 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

STEAK TARTARE* GFM 18.

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

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

MAC N' CHEESE 13.

manchego, parmesan, goat cheese,
breadcrumbs

GRILLED CAULIFLOWER GF 11.

creole tomato sauce, chermoula

GRILLED OCTOPUS GF 18.

peperonata, cannellini beans,
spanish chorizo

BROCCOLINI GF 11.

romesco, quinoa crunch, chili crisp

QUESO DIP GF 9.

chorizo, smoked gouda, tortilla chips

GRILLED CHICKEN WINGS GF 16.

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

SALADS

Add Grilled or Fried Chicken + \$9, Add Salmon +\$16, Add Seared Ahi Tuna* + \$17*

GRILLED CAESAR GFM 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 19.

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

CLASSIC BURGER* 20.

8 oz house grind, caramelized onion, gruyere, 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

Roasted Brussel Sprouts 9.

Grilled Asparagus 12.

Roasted Root Veggies 10.

Whipped Potatoes 9.

LARGE PLATES

AGNOLOTTI 24.

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 30.

grilled asparagus, spinach, salmon roe, horseradish beurre blanc

FISH & CHIPS 24.

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

BRAISED BEEF RAGOUT 25.

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 11.

bourbon caramel, vanilla ice cream

CRÈME BRÛLÉE GF 12.

white chocolate, mixed berries

RASPBERRY CHOCOLATE MOUSSE GF 15.

milk chocolate, raspberry geleé

KIDS MENU AVAILABLE

GF = Gluten Free GFM = Gluten Free if Modified

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