

DINNER

SMALL PLATES

MEATBALLS 14.
pork & beef, san marzano tomato,
chile, herb ricotta, foccacia

AHI TUNA TOSTADAS* GF 17.
charred avocado salsa, gochujang, serrano

GRILLED CHICKEN WINGS GF 16.
calabrian hot honey, whipped feta, pickled
red onions, scallions

WISCONSIN CHEESE CURDS 11.
beer battered, curry ketchup

CORN + ARTICHOKE FRITTERS GF 12.
charred corn puree, parmesan,
calabrian hot honey

MUSSELS GF 19.
orange, fennel, calabrian chili,
ginger, garlic, grilled bread

BRUSSELS SPROUTS GF 14.
bacon, asher blue, vinegar,
apple gastrique

PORK BELLY LETTUCE WRAPS 15.
romaine, sweet chili sauce,
pickled carrots, cucumbers, crispy shallots,
sesame seeds

BLUE CHEESE CHIPS GF 13.
sweet grass asher blue cheese,
parmesan & blue cheese bechamel

GROUPE BITES 18.
lemon, capers, garlic aioli

BEETS & BURRATA GF 14.
citrus braised beets, peach,
pistachio, calabrian honey

HAM CROQUETTES 12.
tasso ham, smoked pepper aioli

MAC N' CHEESE 13.
manchego, parmesan, goat cheese,
breadcrumbs

GRILLED CAULIFLOWER GF 12.
tomato sauce, chermoula,
crispy root veggies, za'atar

GRILLED SPANISH OCTOPUS GF 19.
patatas bravas, salsa verde,
aioli, cilantro

BROCCOLINI GF 11.
romesco, quinoa crunch, chili crisp

MARINATED OLIVES GF 10.
whipped butter, crostinis

SALADS

Add Grilled or Fried Chicken + \$10, Add Salmon + \$17, Add Seared Ahi Tuna* + \$19*

CLASSIC CAESAR GF 13.
romaine, pecorino romano, focaccia croutons, sundried tomato caesar

WEDGE GF 13.
cherry tomato, point Reyes blue cheese, candied bacon, ranch dressing

SPINACH SALAD GF 13.
cranberries, goat cheese, almonds, champagne honey vinaigrette

HEIRLOOM TOMATOES GF 15.
basil pistachio pesto, grilled peach, pickled fennel, marinated feta



POMMES FRITES 10.

Hard Cut French Fries

Garlic Butter, Fine Herbs

(choose any two sauces)

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

SIDES

Blistered Shishito Peppers 9.

Sauteed Mushrooms 12.

Sauteed Spinach 10.

Whipped Potatoes 9.

DESSERTS

RASPBERRY CHOCOLATE MOUSSE GF 15.
milk chocolate, raspberry geleé

PEACH BREAD PUDDING 12.
bourbon caramel, vanilla ice cream

CRÈME BRÛLÉE GF 12.
white chocolate, mixed berries

LARGE PLATES

SHORT RIB MEZZALUNA 27.
heirloom cherry tomatoes, corn, gremolata, parmesan

SPRINGER MOUNTAIN AIRLINE CHICKEN BREAST GF 26.
warm tomato gazpacho, asparagus, cippolini onion,
lemon-thyme vinaigrette

ATLANTIC SALMON* GF 30.
risotto, english pea puree, crispy leeks, caviar beurre blanc

STEAK & FRITES * GF 39.
dry aged brasstown beef ny strip, confit cippolini onions,
veal jus, chermoula, pommes frites

BRAISED BEEF SANDWICH 19.
slow braised beef, fontina, giardiniera, fried onions,
horseradish, rosemary jus, hoagie roll, fries

PAN SEARED GULF SNAPPER GF 36.
lady pea succotash, roasted corn, english peas, sweet peppers, cream

CONFAB BURGER* 21.
8 oz house grind, caramelized onion, gruyere, tomato,
pickles, shredded lettuce, confab sauce, sesame seed bun, fries

FISH & CHIPS 24.
beer battered cod, salt & vinegar “chips”, malt vinegar mayo

LOBSTER ROLL 34.
chilled lobster salad, bibb lettuce, lemon, fries

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