

SHARE PLATES

DEILED EGGS ^{GF} 10.

smoked pimento cheese,
candied bacon, crispy shallot

CORN FRITTERS ^{GF} 12.

charred corn puree, parmesan,
calabrian hot honey

BEETS & BURRATA ^{GF} 14.

citrus braised beets, peaches,
pistachio, calabrian chili honey

SALMON CHIPS ^{GF} 12.

cured salmon, yuzu crema,
serrano peppers, salmon roe,
fresh dill, house potato chips

WISCONSIN CHEESE CURDS 11.

beer battered, curry ketchup

HERB WHIPPED RICOTTA 12.

truffle honey, local jam,
artisan sourdough

GRILLED CHICKEN WINGS ^{GF} 16.

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

BLUE CHEESE CHIPS ^{GF} 13.

sweetgrass asher blue cheese,
parmesan & blue cheese bechamel

PORK BELLY LETTUCE WRAPS 15.

romaine, sweet chili sauce,
pickled carrots, cucumbers,
crispy shallots, sesame seeds

MUSSELS ^{GFM} 19.

orange, fennel, calabrian chili,
ginger, garlic, grilled bread
add pommes frites with garlic aioli + \$3

SALADS

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

CLASSIC CAESAR ^{GFM} 13.

romaine, pecorino romano, focaccia croutons,
sundried tomato caesar

WEDGE ^{GF} 13.

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

BABY BIBB ^{GF} 13.

citrus, herbs, toasted seeds, quinoa, chile-orange vinaigrette

HEIRLOOM TOMATOES ^{GF} 15.

basil pistachio pesto, grilled peach, pickled fennel, marinated feta

CONFAB

KITCHEN + BAR

POMMES FRITES
10.*Hand Cut French Fries**(choose any two sauces)*

garlic aioli | sriracha mayo | chermoula
curry ketchup | gochujang
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

"CROQUE " 16.

tasso ham, SG green hill cheese, spicy preserves, sunny side egg

CONFAB BURGER* 21.

8 oz house grind, caramelized onion, gruyere, tomato,
pickles, shredded lettuce, confab sauce, sesame seed bun

LOBSTER ROLL 34.

chilled lobster salad, bibb lettuce, lemon

SIDES

Bacon 6

Biscuit w Honey Butter 6

Toast 3

Sausage Gravy 6

Simple Salad 8

Fresh Fruit 6

Gouda Grits 6

Chicken Sausage 5

BRUNCH PLATES

CONFAB BRUNCH PLATE ^{GF} 18.

three eggs any style, bacon or chicken sausage, gouda grits, potatoes

SOUTHERN BISCUIT SANDWICH 18.

fried chicken, egg, cheddar, pickles, spicey honey, gouda grits

SHORT RIB HASH ^{GF} 19.

potatoes, charred cabbage, two fried eggs, beet mustard sabayon

YOGURT PARFAIT ^{GF} 15.

granola, mixed berries

WAGYU STEAK + EGGS ^{GF} 23.

snake river farms bistro filet, mushroom demi, 2 eggs any style

SALMON AVOCADO TOAST 17.

cold smoked salmon, avocado spread, poached egg, hollandaise

FRENCH TOAST 16.

challah french toast, maple glaze, fresh fruit, chantilly

EGGS BENEDICT 19.

english muffin, poached eggs, tasso ham, hollandaise, tomato chutney

CHILAQUILES ^{GF} 18.

corn tortilla chips, chorizo, tomatillo salsa verde, avocado, over easy egg

MUSHROOM + EGG WHITE OMELETTE ^{GF} 18.

SG green hill cheese, caramelized onion, arugula, roasted tomato, herbs

BISCUITS + GRAVY 14.

buttermilk biscuit, sausage gravy - *add 2 eggs any style + \$4*

DESSERTS

CAMPFIRE COOKIE 13.

dark chocolate chip cookie, vanilla gelato, toasted marshmallow
(good things take time! please allow 15 minutes for preparation)

PEACH BREAD PUDDING 12.

bourbon caramel, vanilla ice cream

CRÈME BRÛLÉE ^{GF} 12.

mixed berries

SOUTHERN CUSTARD TRIO ^{GF} 12.

classic vanilla, salted caramel, and toasted marshmallow custard

-Please inform our staff of any food allergies or dietary restrictions (nuts, gluten, dairy, etc.)-

**Consuming raw or undercooked products may increase your risk of foodborne illness*

**These items may contain raw or undercooked product*

GF = Gluten Free **GFM** = Gluten Free if Modified