DINNER

SMALL PLATES

CASTELVETRANO OLIVES GF **10.**
whipped feta, tahini, garlic chips, pickled peppers

AHI TUNA TOSTADAS* GF **19.**
charred avocado salsa, gochujang, serrano

CRISPY ARTICHOKES GF **17.**
lemongrass emulsion, herbs

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

FRIED WISCONSIN CHEESE CURDS 11.
beer battered, curry ketchup

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

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

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

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

HERB-WHIPPED RICOTTA GFM **13.**
black truffle honey, grilled sourdough

GROUPER BITES 18.
lemon, capers, garlic aioli

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

CRYING TIGER TUNA TATAKI GFM **23.**
sushi grade tuna, nam jim jaew, quick pickled cucumber & onion

THAI PORK DUMPLINGS 13.
thai chile pork sausage, mae ploy peanut sauce, pickled sweet pepper

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

STEAK TARTARE "TACOS" GF **16.**
Snake River Farms wagyu, shallots, capers, cornichons, crispy taro shell, cured egg yolk, radish

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

POMMES FRITES 10.

Hand 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

VEGETABLE PLATES

BLISTERED SHISHITO PEPPERS 12.
ponzu & sesame vinaigrette, bonito flakes, sesame seed

SAUTEED MUSHROOMS GF **12.**
local mushrooms, garlic, shallot, herbs, saba

GRILLED BROCCOLINI GF **12.**
romesco, quinoa crunch, chili crisp

GRILLED CAULIFLOWER GF **12.**
spiced tomato sauce, charred scallion chermoula, fried garlic

BRAISED SEA ISLAND RED PEAS GF **12.**
leek, fennel, celery, vegetable stock, butter

BRUSSELS SPROUTS GF **12.**
bacon, asher blue, apple gastrique

LARGE PLATES

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

CHICKEN SCHNITZEL 23.
panko-herb crust, whipped potatoes, creamed spinach, smoked mustard butter

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

STEAK & FRITES * GF **39.**
10 oz ny strip, confit cippolini onions, veal jus, chermoula, pommes frites

BRAISED BEEF SANDWICH 21.
slow braised beef, fontina, giardiniera, fried onions, horseradish, rosemary jus, hoagie roll, fries

HOKKAIDO DIVER SCALLOPS GF **33.**
chopped & marinated shrimp, fennel, braised sea island red peas,

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 36.
chilled lobster salad, bibb lettuce, lemon, fries

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

*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