

SHARE PLATES

- DEVILED 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
- FRIED GREEN TOMATOES 11.

cornmeal batter, bomba sauce
- SALMON CANAPÉS ^{GF} 12.

cured salmon, yuzu crema,
serrano peppers, salmon roe,
fresh dill, house potato chips
- BLUE CHEESE CHIPS ^{GF} 13.

sweetgrass asher blue cheese,
parmesan & blue cheese bechamel
- CASTELVETRANO OLIVES ^{GF} 10.

whipped feta, tahini, garlic chips,
pickled peppers
- HERB WHIPPED RICOTTA ^{GFM} 13.

truffle honey, local jam,
artisan sourdough
- GRILLED CHICKEN WINGS ^{GF} 16.

calabrian hot honey, whipped feta,
pickled red onions, scallions
- WISCONSIN CHEESE CURDS 11.

beer battered, curry ketchup
- MUSSELS ^{GFM} 19.

orange, fennel, calabrian chili,
ginger, garlic, grilled bread
add pommes frites + garlic aioli \$3
- PORK BELLY LETTUCE WRAPS 15.

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

SALADS

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

- CLASSIC CAESAR ^{GFM}

romaine, pecorino romano, focaccia croutons,
sundried tomato caesar

13.
- WEDGE ^{GF}

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

13.
- HEIRLOOM TOMATOES ^{GF}

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

15.
- SEARED TUNA NIÇOISE ^{GF}

seared ahi tuna, baby bibb, haricot vert, marble potato, castelvetrano olive,
cherry tomato, tuna tonnato, egg, artichoke, chili-orange vinaigrette

23.

^{GF} = Gluten Free ^{GFM} = Gluten Free if Modified

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

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

21.
- FULL MONTE

tasso ham, green hill cheese, fontina, spicy preserves, egg batter

18.
- CONFAB BURGER*

8 oz house grind, caramelized onion, gruyere, tomato,
pickles, shredded lettuce, confab sauce, sesame seed bun
add fried egg + \$2, add bacon + \$2

21.
- LOBSTER ROLL

chilled lobster salad, bibb lettuce, lemon

36.

SIDES

- Applewood Bacon 6

Biscuit & Honey Butter 7

Chicken Sausage Gravy 7

Toasted Sourdough 3
- Little Caesar Salad 8

Fresh Fruit 6

Stone Ground Grits 6

Chicken Sausage 5

BRUNCH PLATES

- CONFAB BRUNCH PLATE ^{GF}

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

18.
- SHRIMP & GRITS ^{GF}

wild gulf shrimp, smoked peppers, creole meunière sauce, grits

23.
- SOUTHERN BISCUIT SANDWICH

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

19.
- SHORT RIB HASH ^{GF}

potatoes, charred cabbage, two fried eggs, confit garlic & beet emulsion

21.
- WAGYU STEAK + EGGS ^{GF}

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

24.
- SALMON AVOCADO TOAST

cold smoked salmon, avocado spread, poached egg, hollandaise

18.
- STUFFED FRENCH TOAST

vanilla bean cheesecake filling, blueberry preserves,
smoked hickory syrup, fresh berries
***regular french toast is available upon request*

18.
- LOX & LATKE “BENEDICT” ^{GF}

house cured salmon, potato latke, apple butter, sour cream,
poached eggs, hollandaise

21.
- EGGS BENEDICT

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

19.
- MUSHROOM OMELETTE ^{GF}

sweetgrass dairy green hill cheese, caramelized onion, arugula,
roasted cherry tomato, herbs
***egg white omelette available upon request*

19.
- CHILAQUILES ^{GF}

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

18.

DESSERTS

- CAMPFIRE COOKIE

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

13.
- APPLE BREAD PUDDING

bourbon caramel, vanilla ice cream

12.
- CRÈME BRÛLÉE ^{GF}

mixed berries

12.

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