

POULTRY

Chicken & Duck Thighs 16

thighs, savory bread pudding, seasonal veggies, cranberry orange compote, roasted garlic poultry reduction

– GF*

Amish Chicken 18

roasted airline breast, yukon mash, grilled asparagus, roasted garlic poultry reduction

– GF

Duck Confit 'Tostadas' 3

duck confit, crispy wonton, shiitakes, bok choy, cilantro, sesame tomatoes, hoisin sauce

– V*

Fried Chicken 2.50

one fried chicken drumstick, coarse mustard, honey, maple drizzle

STEER & HOG

Braised Short Ribs 18

braised short ribs, parmesan risotto, honey glazed carrots & radish, braising reduction

– GF

Meat & Cheese 18

cured meats & Wisconsin cheeses, housemade jams & pickled veggies, nuts, fruit

– GF* (+2) V* (cheese only 12)

Tenderloin* 21

chargrilled beef tenderloin, sweet potato hash, sautéed kale, mushroom ragout, balsamic glaze, truffle oil

– GF

Wisconsin Kielbasa 15

kielbasa, smashed red potatoes, sautéed spinach pickled red cabbage & onions, dark beer mustard aioli

– GF

Braised Pork Belly 16

braised pork belly, tarragon roasted yukon potatoes, bacon jam, chiffonade Brussels sprouts & peppers, spiced maple syrup

– GF

Meatloaf 13

blend of veal, pork and beef, yukon mash, seasonal veggies, rich beef reduction

Please let your server know if you have dietary restrictions, allergies or wish to have a dish modified to be modified to be Vegetarian or Gluten Free.

V = Vegetarian

V* = Dish can be modified to be vegetarian

GF = Gluten Free

GF* = Dish can be modified to be gluten free

PLANTS

Wild Mushroom Risotto 7 or 12

risotto with a blend of seasonal wild mushrooms, parmesan

– GF V

Burrata 12

burrata, heirloom tomatoes, olive salad, grilled baguette, balsamic glaze & herb olive oil, fried capers

– GF* (+2) V

Kale & Collard Dip 9

kale & collard greens, cream cheese, roasted peppers, fresh herbs, grilled baguette, olive oil

– GF* (+2) V

French Fries 7 or 11

Cuban style, crispy prosciutto, house-made pickles, crumbled gruyere, dijon aioli

– V*

Caesar Salad* 7 or 13

romaine, shaved parmesan, house made croutons

– GF*

Grilled Veggies 12

grilled seasonal veggies with dips: sun dried tomato ranch, balsamic glaze, honey maple mustard

– GF V

SEA CREATURES

Lobster & Shrimp 'Roll' 16

chilled creamy lobster & shrimp salad, chiffonade kale, crispy shoestring potatoes, griddled brioche, meyer lemon oil

– GF* (+2)

Perch 'Fry' 16

cracker crusted perch filet, potato pancakes, creamy napa slaw, remoulade

Scallops* 20

seared scallops, truffle & asparagus risotto, kale & arugula salad, tomato vinaigrette, beurre blanc

– GF*

Octopus 12

grilled octopus, crusty bread, greens, shaved parmesan, lemon mustard vinaigrette

– GF*

Ahi Tuna Crudo* 16

watermelon radish, cucumber, avocado, pickled onions, fried tortilla, ancho oil & cumin crema

– GF*

Gulf Shrimp* 15

pappardelle, mushrooms, asparagus, summer squash, spinach, carrots, pea tendrils, crispy parmesan, basil & lemon oil

– GF*

*Note that the consumption of raw or undercooked foods may result in an increased risk of foodborne illness.