

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' 4

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

– V*

Fried Chicken 3

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, butternut, poblano, onion, & chorizo hash, lime and cilantro aioli, chile powder gaufrette potatoes.

– GF*

Meatloaf 14

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 13

risotto with a blend of seasonal wild mushrooms, parmesan

– GF V

Burrata 13

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' 17

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 13

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

– GF*

Sesame Crusted Ahi Tuna* 16

Korean style veggie pancake, wasabi vinaigrette, ginger dusted wontons

Gulf Shrimp* 16

portobello and parmesan ravioli, lemon grilled brussels, grape tomatoes, yellow squash, sweet potato cream, micro greens & parmesan

– GF*

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