

D I N N E R

SHARE PLATES

TRUFFLE FRIES \$7.00

parmesan, black truffle oil, salt, pepper, parsley, chipotle aioli

CHEESE CURDS \$8.00

beer breading, beet & beef ketchup

CHICKEN WINGS (8 pieces) \$8.50

Crybaby Buffalo, Savory Dry Rub, Jamaican Jerk, or Plain.

ranch & blue cheese, celery. Sub breaded Cauliflower (V, GF)

WOOD-SMOKED RAMEN BOWL \$10.50

smoked sweet corn, blistered tomatoes, radish, green onions,

sous vide poached egg, ginger spiced broth (vegan w/o egg)

add shrimp 3, grilled chicken 4, smoked pork shoulder 4

MEATBALLS: THE DISH \$12.50

from-scratch red sauce, provolone, parmesan, baguette

MAC & CHEESE GRATINEE \$9.00

cheddar parmesan fondue, croutons, chives, torched gruyere

add truffle oil 1.00, bacon 2.50, smkd pork 4.00, lobster 5.00

MUSSELS \$13.50

cherry tomato, herbs de provence, garlic, shallot, baguette

add side fries 5.00

PAIR OF OYSTERS* \$6.00

served raw on the half-shell, peppercorn granita, lemon

HALF-FANCY CHEESE PLATE \$13.50

selection of 3 cheeses, something savory, salty, and sweet

served with Lahvosh crackers

BISCONES \$7.00

pair of biscones, served with honey butter and house jam

SIDE GREENS \$4.50



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

SERVED 4PM-10PM

ENTREES

RIBEYE STEAK \$21.00

grilled 8oz cut, rosemary sweet potato mash,

roasted asparagus, bearnaise

SCALLOPS AL PUEBLO \$18.00

seared scallops, spinach, garlic, lime, mint, herbs de

provence, polenta cakes, minced fresno peppers

WINTER PORTAGE PASTA \$16.00

baby shells, maple-roasted Brussels sprouts, onion,

mushroom, chevre, candied pecans. add bacon 2.50

CHICKEN-FRIED CHICKEN \$17.00

breaded and fried cutlet, garlic mashed potatoes, sausage

gravy, sauteed green beans

SANDWICHES

served with a choice of field greens or fries.

upgrade to truffle fries \$1. curds or cup of soup \$2

HALF-FANCY BURGER \$13.50

tomato jam, house yellow mustard, muenster, pickle planks

add avocado 1.00, fried egg 1.50, bacon 2.50

VEGGIE BURGER \$13.00

black bean, wild rice, mushroom, and mixed nuts patty.

provolone, frico chip, chipotle aioli, lettuce, tomato, onion

add avocado 1.00, fried egg 1.50, bacon 2.50

available in frozen 6 packs for \$10

FULL HOUSE REUBEN \$14.00

brisket corned beef, swiss cheese, 1000 island dressing,

sauerkraut, pumpernickel. sub turkey breast for a Rachel

JOE'S JERK FRIED CHICKEN \$14.00

seasoned and fried chicken breast, spicy spinach rub,

pickled mango, bacon, lettuce, tomato, toasted egg bun

CUBANO CENTRAL \$13.50

pulled pork, pit ham, provolone, spicy mustard;

pickle, onion, and pickled pepper relish; pressed ciabatta roll

PILED HIGH CLUB \$13.00

turkey breast, avocado, bacon, chipotle aioli, lettuce,

tomato, onion, toasted caraway rye

SOUP & SALAD

BUTTERNUT SQUASH BISQUE \$4.00/6.50

SOUP DU JOUR \$4.00/6.50

GRILLED CAESAR \$12.50

charred red romaine heart, blue cheese crumbles,

red onion, cherry tomatoes, croutons, Caesar dressing

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8

ROASTED BEET SALAD \$11.50

arugula, smoked mozzarella, red & gold beets, balsamic

glaze, roasted pistachios, olive oil powder

add smoked tofu 3, shrimp 3, chicken 4, steak 4oz/8oz 4/8



HAPPY HOURS
MON-THURS 3PM-6PM
FRI-SUN 3PM-5PM

\$1.50 OFF TAP BEER

TALLBOYS \$3

FEATURED COCKTAIL \$7

HOUSE WINE \$5
red, white, rose, or bubbly

\$1.50 OFF THESE MENU ITEMS

TRUFFLE FRIES
CHEESE CURDS
CHICKEN WINGS
HALF-FANCY BURGER
VEGGIE BURGER
FULL HOUSE REUBEN
MAC & CHEESE
MUSSELS

BOWL OF SOUP
BOWL OF BISQUE

WINTER 2020
CHEF KIERAN HOLCOMB