



DINNER

SERVED 5PM TO CLOSE

SHAREABLES

CHEESE CURDS 7.50

beet & beef ketchup

TRUFFLE FRIES 6.50

parmesan, truffle oil, chipotle aioli

HOISIN CHICKEN WINGS 8

8 piece, peanuts, chives

OYSTERS ON THE HALF SHELL* 6

2 oysters, peppercorn granita

MUSSELS 12.50

cherry tomatoes, white wine, garlic & herbs, baguette
add fries \$5

BROWN BUTTER SPAGHETTI SQUASH 6

pepitas, curry, chili threads

SWEET POTATO FINGERLINGS 7

pancetta, whipped chèvre, chives, maple bourbon gastrique

ROOT VEGETABLE HASH 6

parsnip, carrot, sweet potato, russet potato, sous-vide egg, rosemary, thyme, pepitas

VOL AU VENT 10

puff pastries, mushroom, spinach, white cheddar fondue

FANCY CHEESE PLATE 1 FOR 6 -OR- 3 FOR 13.50

ENTREES

CURRIED BUTTERNUT SQUASH RISOTTO 16

spinach, fried sage, parmesan

WILD HARVEST SALMON 18

wild caught in Alaska from Great Northern Seafoods, hoisin glaze, root vegetable hash, fried carrots, pepitas

MERCI COCHON 17

pulled pork, pickled cranberries, sweet potato fingerlings, pancetta, endives, apples, served with Texas toast points

HANGER STEAK FRITES 20

8oz cut, spinach, mesquite potato jojoes, béarnaise

BEEF ROAST 17

roasted potatoes, braised cabbage, béarnaise, sous-vide egg, served with toasted baguette

CHICKEN CARMINE 17

airline cut, paprika & puya pepper wet rub, braised collard greens & endives, risotto cake, white cheddar fondue

SOUP & SALADS

BUTTERNUT SQUASH BISQUE 4/6.50 cup/bowl

SOUP OF THE DAY 4/6.50 cup/bowl

CITRUS SALAD 7.50

baby greens, orange wheels, feta, red onion

BEET CAPRESE SALAD 11

basil, arugula, house pulled mozzarella, red & gold beets, balsamic glaze, crushed pistachios, olive oil powder

STRAWBERRY FIELDS SALAD 10

spinach, strawberry, red onion, vinaigrette, frico chip
add chicken tender 2 or bacon 2

HANGER STEAK SALAD 14/18 4oz/8oz

wedge lettuce, bacon, blue cheese dressing, cherry tomatoes, avocado

SANDWICHES

*choice of field greens or fries
or truffle fries \$1. curds or soup of the day \$2*

SMASH BURGER 13

house pulled mozzarella, caramelized onions
add sautéed mushrooms 1, add bacon crumbles 2

VEGGIE BURGER 12.50

black beans, wild rice, nuts. provolone, chipotle aioli, LTO
add bacon 2.50. available in frozen 6 packs for \$10

PILED HIGH CLUB 12.50

turkey breast, avocado, bacon, chipotle aioli, LTO, grilled caraway rye

CUBANO CENTRAL 13

smoked pork, Beeler's ham, provolone, onions, pickled chiles, spicy pickles & mustard, pressed ciabatta roll

CHICKEN MELT 12.50

chicken tenders, applewood-smoked bacon, tomato, CBC spiced honey mustard, cheddar, Texas toast

HAPPY HOURS

SERVED 3PM TO 5PM EVERYDAY

- TRUFFLE FRIES** \$5
- CHEESE CURDS** \$6
- SMASH BURGER** (just the burger) \$7
- VEGGIE BURGER** (just the burger) \$7
- BREAKFAST SANDWICH** (ham & egg) \$6
- HOISIN CHICKEN WINGS** (8 piece) \$7
- HALF-FANCY SALAD** \$4

- \$3 TALLBOYS**
- \$5 HOUSE WINE**
red, white, bubbly, pink bubbly
- \$1.50 OFF ALL TAP BEERS**
- \$7 FEATURED COCKTAIL**

Thank you **TO THESE LOCAL PROVIDERS** Cultivate NE . Mississippi Mushrooms, Great Northern Seafoods, Beelers Farm, Garden Farme, New French Bakery, B&W Coffee .
& to our Chef Danny Rojas - Fall 2017.

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