

# DINNER

## SHARE PLATES

**TRUFFLE FRIES** \$6.50  
parmesan, truffle oil, chipotle aioli

**CHEESE CURDS** \$7.50  
beer breading, beet & beef ketchup

**CHICKEN WINGS (8 pieces)** \$8.00  
choice of sauce: Crybaby Buffalo, Sweet Chile, Hoisin, or plain

**TUNISIAN RICE BOWL** \$9.50  
spinach, fried egg, feta, basmati rice, harissa, garlic mint yogurt  
add cajun shrimp 3, grilled chicken 4, steak 4oz/.8oz 4/8

**MAC & CHEESE** \$8.00  
cheddar fondue, croutons, parmesan. add bacon 2.50

**MUSSELS** \$12.50  
cherry tomatoes, white wine, garlic & herbs, baguette  
add yellow curry 1.00, side fries 5.00

**HALF-FANCY CHEESE PLATE** \$13.50  
selection of 3 cheeses, something savory, salty, & sweet,  
served with a side of Lahvosh crackers

**BISCONES** \$6.00  
pair of biscones, served with honey butter

**PAIR OF OYSTERS\*** \$6.00  
served raw on the half-shell, peppercorn granita, lemon

## SANDWICHES

served with a choice of field greens or fries  
sub truffle fries \$1. curds or cup of soup \$2

**BACON JAM BURGER** \$13.00  
pepper jack, fried onion ring, bacon jam  
add avocado 1.00, fried egg 1.50, more bacon 2.50

**VEGGIE BURGER** \$12.50  
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

**CUBANO CENTRAL** \$13.00  
smoked pulled pork, pit ham, provolone, onions, pickled  
chiles, spicy pickles, spicy mustard, pressed ciabatta roll

**PILED HIGH CLUB** \$12.50  
turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato,  
onion, toasted caraway rye

**CREOLE POULET** \$13.00  
seasoned chicken breast, provolone, creole aioli,  
lettuce, tomato, onion, toasted egg bun

# 4PM-10PM

## ENTREES

**STRIP STEAK** \$19.00  
8oz London broil, cinnamon roasted fingerling potatoes,  
granny smith apples, herb butter

**SHRIMP ETOUFFEE** \$16.00  
creole spices, blond roux, holy trinity vegetables, bed of rice

**WINTER PORTAGE PASTA** \$14.00  
baby pasta shells, maple roasted brussel sprouts, onion,  
mushroom, chevre, candied pecans. add bacon 2.50

**WILD JERK SALMON** \$18.00  
pan-seared fillet, wilted purple kale, candied yam puree

## SOUP & SALAD

**BUTTERNUT SQUASH BISQUE** \$4.00/6.50

**SOUP DU JOUR** \$4.00/6.50

**GARBANZO GREENS** \$9.00  
mixed greens, roasted chickpeas, feta, tomato, cucumber,  
red onion, honey dijon vinaigrette  
add cajun shrimp 3, grilled chicken 4, steak 4oz/.8oz 4/8

**BRIGHT BEET CAPRESE** \$11.00  
arugula, queso fresco, red & gold beets, balsamic glaze,  
pistachios, olive oil powder

**SIDE GREENS** \$4.00



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



**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, or bubbly

\$1.50 OFF THESE MENU ITEMS

TRUFFLE FRIES  
CHEESE CURDS  
CHICKEN WINGS  
BACON JAM BURGER  
VEGGIE BURGER  
HOUSE REUBEN  
MAC & CHEESE  
MUSSELS  
GARBANZO GREENS  
BOWL OF SOUP  
BOWL OF BISQUE

FALL/WINTER 2018  
CHEF KIERAN HOLCOMB