

# 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

**MAC & CHEESE** \$10.00  
cheddar fondue, croutons, parmesan  
add bacon 2.50

**MUSSELS** \$12.50  
cherry tomatoes, white wine, garlic & herbs, baguette  
add 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

**GARLIC MASHED POTATOES** \$5.00

## SANDWICHES

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

**PICKLED POWER BURGER** \$13.00  
Widmer 1yr cheddar, fried pickled chiles, dill aioli  
add avocado 1.00, fried egg 1.50, 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

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

**CUBANO CENTRAL** \$13.00  
smoked pork, Beeler's ham, provolone, onions, pickled chiles,  
spicy pickles & mustard, pressed ciabatta roll

**BBQ PORK SLIDERS 3-WAYS** \$12.00  
Widmer 1yr cheddar. Garlic mint yogurt. Kimchi

# FRI°SAT°SUN

## ENTREES

**FLANK STEAK** \$19.00  
8oz London broil, grilled red peppers, green peppers, and  
onions, garlic mashed potatoes, demi-glaze

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

**HARISSA CHICKEN BREAST** \$16.00  
corn and quinoa tabbouleh, garlic mint yogurt

**BUCATINI D'ESTATE** \$12.00  
bucatini pasta, summer squash, green & red bell peppers,  
cauliflower, thyme, parsley, baguette (vegan)  
add cajun shrimp 3.00

## SOUP & SALAD

**WEST AFRICAN PEANUT STEW** \$4.00/6.50  
collard greens, onions, sweet potato, on rice (vegan)

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

**SNAP SALAD** \$7.50  
mixed greens, cucumber, cherry tomatoes, red onion, house vin  
add cajun shrimp 3.00

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

**SIDE GREENS** \$4.00

# 4PM-10PM



**HAPPY HOURS**  
**3PM-5PM**

**\$1.50 OFF TAP BEER**

**TALLBOYS \$3**

**FEATURED COCKTAIL \$7**

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

**\$1.50 OFF THESE FOOD ITEMS**

**TRUFFLE FRIES**  
**CHEESE CURDS**  
**POWER BURGER**  
**VEGGIE BURGER**  
**PORK SLIDERS**  
**CROQUE MADAM**  
**SNAP SALAD**  
**BOWL OF SOUP**  
**BOWL OF STEW**



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