

BRUNCH | LUNCH/DINNER | LATE NIGHT

Lunch/Dinner

Monday-Thursday, 11am-10pm / Fridays, 11am-Midnight / Saturdays, 3pm-Midnight / Sundays, 3pm-10pm

START HERE

OLIVES & CHEESE CURDS, Citrus Marinade, Salami, and Peppadew Peppers; Served Warm

TACOS: Cotija Cheese, Sliced Cabbage, Red Onion, and Housemade Salsa Verde (Choice of: Fried Tilapia or Slow Roasted Pork Carnitas)

GREEN CURRY MUSSELS with Coconut Milk and Cilantro

DEVILED EGGS with Chives and Spanish Paprika

POUTINE: Frites with Applewood Smoked Bacon, Aged Cheddar, Scallions, and Sausage Gravy

FRITES: Dijon Aioli and Housemade Chipotle Ketchup

FRIED GREEN TOMATOES with Arugula, Jalapeño Ranch

CHARCUTERIE AND CHEESE BOARD: Ground Mustard, Grilled Baguette, Cornichons, Pickled Onion; Cheese: "Hook's" Blue Paradise, Wisconsin "Widmer" 2 Year Cheddar, Wisconsin "El Atrio" Manchego, Spain; Meat: "Volpi" Hot Sopressata "Campofrio" Jamon Serrano, Spain "Licini Bros" Mild Coppa

KITCHEN FAVORITES

SORGHUM GLAZED PORK BELLY: Slow Roasted Pork Belly, Creamy Grits, Succotash, and Sweet Sorghum Glaze

SKILLET MAC 'N CHEESE: Smoked Cheddar, Sunny-Side Up Egg, and Toasted Breadcrumbs (vegetarian) (option: add Peas and Applewood Smoked Bacon)

NEW YORK STRIP STEAK FRITES: Grilled New York Strip Steak, Chimichurri, and Fried "Hard Herbs" Frites

GRILLED SWEET CHILI SHRIMP: Lightly Stir Fried Napa Cabbage, Kale, Brussels Sprouts, and Radicchio; Grilled Shrimp with Mae Ploy Sweet Chili Sauce

SANDWICHES

THE BURGER: Our Custom Blend with Ancho Chile-Tomato Jam, Arugula, Pickled Sweet Onions, and Raw Milk Cheddar (option: add Applewood Smoked Bacon and/or an Egg)

VEGETABLE REUBEN: Grilled Portobello Mushrooms, Red Cabbage, Onions, Russian Horseradish Sauce, and Swiss on Rye (vegetarian)

BUTTERMILK FRIED CHICKEN: Breast Meat, White Cheddar Pimento Cheese, Sweet Pickles, and Creamy Slaw

CUBANO: Ham, Slow Roasted Pork, Pickles, Dijonaise, and Swiss on Baguette

SALADS

ICEBERG WEDGE SALAD: Bacon, Tomatoes, Garlic Croutons, Sliced Radishes, and Danish Blue Cheese Dressing,

CHOPPED CAESAR SALAD: Romaine, Kale, Sarcocchio Parmesan, Toasted Garlic Croutons, and Anchovy-Infused Caesar Dressing

SUMMER ARUGULA SALAD: Roasted Zucchini and Squash, Fresh Tomatoes, Sliced Radishes, Feta Cheese, and Red Wine Vinaigrette

LAST CALL

BOURBON PEACH CRISP: Brown Sugar and Oat Streusel, and Whipped Cream

Note: Our menu changes as frequently as ingredients and our whims allow. Please come with an open mind.

