

# Dinner Menu

## In The Know

**Dinner Hours:** Dinner menu starts at 5pm.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Not all ingredients are listed. Please inquire with your server if you have allergies.

\*\*A service charge of 20% will be added for parties of 8 or more.

## Weekly Specials

Most every weekend we run specials that give our talented chefs a creative outlet to try new dishes. These specials are predominantly locally-sourced, start at 5pm, and run while supplies last. Check our social media channels for updates and details.

## For The Table

*All sauces are made in-house daily.*

**Crunchy Pork Rinds - 7**

jalapeño-cheddar cheese spiced, Valentina hot sauce, ranch

**French Fries - 8 \*** *Add side of cheese sauce +2*

garlic, parsley, sea salt, vinegar aioli

**Pimento Mac & Cheese - 9** *Add pickled hot peppers +2* *Add Applewood smoked bacon +2.5*

elbow macaroni, pimento cheese sauce, ranch-seasoned breadcrumbs

**Soft Pretzel Braids - 9**

two housemade pretzel braids, three-cheese dipping sauce, spicy honey mustard

**Caulafel - 9**

crispy housemade cauliflower-falafel balls, vegan remoulade

**Fried Zucchini - 10 \***

Sicilian capers salsa verde, vinegar aioli, Parmesan, lemon

**Cheese Curds - 10 \***

tempura-battered Red Barn Family Farms white cheddar cheese, kimchi aioli, togarashi spice, scallions

**Reuben Fritters - 11 \***

panko-crusting, house corned beef, sauerkraut, Swiss cheese, horseradish 1000 island dipping sauce

**Beet Salad - 12.5**

roasted & pickled beets, goat cheese, ginger-honey & black pepper yogurt, grapefruit, candied sunflower seeds, frisee, watercress, honey beet vinaigrette

**Chicken Wings - 6pc 11 / 12pc 19 \***

flavor options: Mole BBQ, Valentina Hot, Tokyo Hot, Garlic Parmesan, Jerk (dry rub), or Nashville Hot (dry rub) - inquire for extra spicy!

**Wing of the Week - 6pc 11 / 12pc 19 \***

new wing flavor every Wednesday, ask your server for details

## Sandwiches

*Choice of fries or side salad (+\$1). All sauces are made in-house daily.*

**Z.L.T.A. - 12.5 \*** *Add Applewood smoked bacon +2.5*  
fried zucchini, lettuce, tomato, avocado, vinegar aioli, housemade focaccia

**Caulafel Burger - 14**  
housemade cauliflower-falafel patty, vegan tzatziki aioli, Mediterranean medley (salt & sugar-cured cucumber, tomato, red onion), vegan brioche bun

**Cod Po' Boy - 14.5 \***  
panko-crust Atlantic cod, creole-spiced, spicy coleslaw, creole remoulade, tomato, pickles, roll

**Nashville Hot - 14.5 \***  
crispy chicken thigh, Nashville Hot sauce, spicy coleslaw, pickles, brioche bun - inquire for extra spicy!

**Tokyo Hot - 14.5 \***  
crispy chicken thigh, Tokyo Hot sauce (Nashville Hot & Japanese spices), spicy coleslaw, pickles, brioche bun

**Wood-Fired Chicken Sandwich - 14.5 \***  
grilled chicken breast, spicy honey mustard, crispy onions, pickled hot peppers, tomato, arugula, brioche bun

**Double Cheeseburger - 15 \*** *Add egg +1 Add Applewood smoked bacon +2.5*  
two 4oz patties, USDA Prime beef, Cooper® Sharp Yellow cheese, fry sauce, fried pickles, caramelized onions, brioche bun

**Wood-Fired Burger - 15.5 \*** *Add egg +1 Add Applewood smoked bacon +2.5*  
8oz patty, USDA Prime beef, Hook's® Aged White Cheddar, crispy onions, caramelized onions, vinegar aioli, brioche bun

**Burger of the Week - 15.5 \***  
new USDA Prime beef burger every Monday, ask your server for details

**BBQ Brisket Sandwich - 16 \***  
pulled roasted beef brisket patty, mole BBQ sauce, spicy coleslaw, pickled Fresno peppers, brioche bun

**Wood-Fired Impossible™ Burger - 16.5**  
plant-based vegan patty, Hook's® Aged White Cheddar, lettuce, tomato, onion, vegan special sauce, vegan sesame bun. *Sub vegan cheese +.50*

## Mains

**Chopped Salad - 9 \*** *Add wood-fire grilled chicken +7 Add wood-fire grilled hangar steak +10*  
mixed greens, goat cheese, avocado, dried cherries, carrot, candied sunflower seeds, cherry tomatoes, honey orange vinaigrette

**Wood-Fired Steak Salad - 17.5 \***  
grilled marinated hanger steak, watercress, endive, romaine, cherry tomatoes, crumbled blue cheese, red wine vinaigrette

**Fish & Chips - 18 \***  
8oz panko-crust Atlantic cod, crispy garlic fries, spicy coleslaw, vinegar aioli

**Wood-Fired Spanish Octopus - 19.5 \***  
crispy potatoes, Piquillo peppers, vinegar aioli, oregano, lemon, green olive salsa

## Sweets

*All desserts are made in-house daily.*

**Key Lime Pie - 8 \***  
graham cracker crust, lime crème, candied lime

## Kids Snacks

**French Fries - 3**  
**Fruit - 3**

## Kids Meals

*All Kids Meals come with choice of drink (milk, juice, or soda) and choice of fries or fruit.*

**Mac & Cheese - 7**  
**Buttered Noodles - 7**  
**Crispy Chicken Tenders - 8**  
**Cheeseburger - 8 \***

## Kids Desserts

**Ice Cream - 5**

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# Know The Source

We source high-quality, fresh ingredients from farms and purveyors with practices that we know and trust:

**Allen Brothers** - Chicago, Illinois  
*beef, pork*

**Gunthorp Farms** - La Grange, Indiana  
*pork, turkey, chicken*

**Red Barn Family Farms** - Appleton, Wisconsin  
*cheese*

**Smoking Goose Meatery** - Indianapolis, Indiana  
*pork, beef*

**Catalpa Grove Farm** - Dwight, Illinois  
*pork, goat, lamb, vegetables, grains*

**Seedling Farm** - South Haven, Michigan  
*fruit, vegetables*

**Planted Chicago** - Chicago, Illinois  
*fruit, vegetables, herbs*

**Swan Creek** - Colon, Michigan  
*pork, chicken, beef, goat, honey, eggs, milk*