

Lunch Menu

In The Know

Lunch Hours: Lunch menu is offered from **12pm-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.

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

Cheese Curds - 10 *

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

Reuben Fritters - 11 *

panko-crust, 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

Mains

Sandwiches come with a choice of fries or side salad (+1). All sauces are made in-house daily.

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

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*

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

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