

STARTERS

• Smoked Deviled Eggs (Vg)	\$7.00
leek ash, lemon	
• Housemade cheese buns (vg)	\$10.00
cheese buns stuffed with hungarian style farm cheese, topped with chive powder	
• Glazed Chicken Wings (G)	\$12.00
confit and fried, gojuchang	
• Hummus (V)	\$11.00
grilled bread, vegetable crudité	
• Butternut Squash Soup (V)	\$8.00
candied bacon and creme fraiche	

SALADS

• Caesar Salad (V)	\$13.00
romaine, cherry tomatoes, croutons, parmesan	
add chicken	\$5.00
add steak	\$10.00
• Roasted Sweet Potato (Vg)	\$12.00
walnut praline, crispy kale, goat cheese, creamy vinaigrette	
• Charred Wedge (G)	\$13.00
housemade bacon, wisconsin bleu cheese, pickled onion, buttermilk ranch dressing	
add chicken	\$5.00
• Bibb Salad	\$9.00
frisee & bibb lettuce mixed in roasted pepper vinaigrette, fingerling potatoes tossed in citrus vinegar dressing, pistachio, soft boiled egg	

CHARCUTERIE BOARD

<ul style="list-style-type: none">Cheese	\$4.00
	Each
montamore- wisconsin, cow milk, semi soft	
dirt lover- missouri, sheep milk, soft	
maytag blue- iowa, cow milk, semi-soft	
ocooch- wisconsin, sheep milk, semi firm	
aged gouda- iowa, cow milk, firm & flaky	
<ul style="list-style-type: none">Meat	\$5.00
	Each
capocollo- cured seasoned pork	
porchetta- rolled pork, cured and cooked	
coppa picante- cured pork shoulder	
guanciale- cured local pork jowl, housemade	
soppressata- cured dry salami	
<ul style="list-style-type: none">Grand Platter	\$40.00
5 cheeses and 5 meats, PQM sourdough, jams and preserves	

SANDWICHES

<ul style="list-style-type: none">Housemade Bratwurst	\$14.00
Slagel Farm boar, local pork, braised cabbage, horseradish aioli	
<ul style="list-style-type: none">Porchetta	\$14.00
thin sliced, provolone, giardinera, dijonnaise on Aya Bakery ciabatta bread	
<ul style="list-style-type: none">Spicy Chicken Schnitzel	\$15.00
Miller Farm amish chicken breast, pickled cabbage, smoked banana pepper	
<ul style="list-style-type: none">Tuna	\$15.00
poached albacore tuna loin, sauce herbe, remoulade, on Aya Bakery ciabatta bread	
<ul style="list-style-type: none">Ovie Burger	\$16.00
Perkins Farm angus beef, crispy jack cheese, pickles, raw onion, dijonnaise	
Add Bacon	

Add Egg	\$2.00
	\$1.00

SPECIALTIES

<ul style="list-style-type: none"> Currywurst Pot Pie 	\$15.00
local pork curry, housemade ketchup, aioli, crispy garlic, lemon zest and chives	
<ul style="list-style-type: none"> Salt Cod & Potato Casserole 	\$15.00
brown butter croutons, pickled celery & radish, served with toast	
<ul style="list-style-type: none"> Grass-Fed Steak Frites (G) 	\$18.00
Perkins Farm dry aged angus, garlic aioli	
<ul style="list-style-type: none"> Gnocchi (Vg) 	\$18.00
housemade gnocchi, mushroom ragu, cauliflower giardinera, crispy cauliflower	

DESSERT

<ul style="list-style-type: none"> Griddled Banana Bread (V) 	\$8.00
housemade, banana foster puree	
<ul style="list-style-type: none"> Chocolate "S'More" (Vg) 	\$8.00
brown butter ganache, orange fluff, brown butter crumb	

HAPPY HOUR

3 p m - 6 p

<ul style="list-style-type: none"> Featured Draft Beer 	\$6.00
<ul style="list-style-type: none"> Select Glass Of Wine 	\$7.00

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