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Menus





Food and Drink

Our local roots run deep, so on our menus you'll find market-inspired Midwestern fare like pork loin with butternut hotcakes, wild mushroom pot pie, and deviled eggs with applewood smoked bacon—all made with fine ingredients from regional family farms.

In our Tavern, happy hour lasts all day. Sate your thirst with a Midwestern craft beer, West Coast wine or any of our specialty cocktails, like our barrel-aged mezcal old-fashioned or Endless Summer, made with vodka, Lillet and a rhubarb/celery/watermelon shrub.

And, see something you like, but need it gluten free? We do that, and we do it well, just ask your server for those menus!

- DINNER
- DESSERT
- LUNCH
- BREAKFAST
- BRUNCH
- MOCKTAILS
- KIDS
- BEVERAGE

STARTERS

Gazpacho		8
	Smoked Baby Octopus	
Mesclun		8
	Carrots, Pea Tendrils, Cucumber, Meyer Lemon Vinaigrette	
Baby Spinach		9
	Endive, Blue Cheese, Cherry Tomatoes, Warm Bacon Dressing	
Mizuna		12
	Bay scallop, cherry tomatoes, red onion, mango, champagne vinaigrette	
Romaine		8
	Smoked Salmon Caesar Dressing, Black Kale, Shaved Sarvecchio, Caraway Rye Croutons	
Pretzels		7
	Jalapeño salt, beer cheese sauce	
Deviled Eggs		8
	Apple Smoked Bacon, Chives, Mustard Seed 'Caviar'	

SHARED PLATES

Nuts	7
Bbq Smoked Cashews	
Sliders	10
Bbq Pulled Pork, Tangy Coleslaw	
Olives	7
Mixed Olives, Feta Cheese, Citrus Basil Marinade	
Smoking Goose Charcuterie	15
Blueberry Thyme Jam, Whole Grain Baguette	
Domestic Artisan Cheeses	15
Seasonal Jam, Local Honey, Toasted Nuts	
Mushroom Flatbread	12
Wild Mushrooms, Spinach, White Cheddar Cheese	
Pork Belly Flatbread	12
Heirloom tomatoes, boursin, pork belly confit	

DINNER PRIX-FIXE MENU

36.00

Choose One Starter, Entree And Dessert

STARTER

Mesclun
Carrots, pea tendrils, cucumber, meyer lemon vinaigrette

Gazpacho
Smoked baby octopus

Deviled Eggs
Bacon, chives, mustard seed 'caviar'

ENTREE

Half Chicken
Roasted red potatoes, blue cheese, sage, garlic spinach, demi

Salmon
Panzanella, grilled frisée

Stuffed Tomato
Quinoa, roasted corn, red pepper, cherry tomato, poblano vinagrette

DESSERT

Bourbon Bread Pudding
Butterscotch Sauce, Butter Pecan Ice Cream

German Chocolate Cake
Caramel, Toasted Pecans, Coconut Ice Cream

MAIN ENTREES

Scallops	29
Bacon seared asparagus, mushroom ragout, white truffle vinaigrette	
Half Chicken	26
Roasted red potatoes, blue cheese, sage, garlic spinach, demi	
SWK Burger	20
Beef cheek onion jam, smoked tomatoes, shredded black kale, widmer aged cheddar	
Sirloin	30
10 oz. Slagel farms sirloin, roasted fingerling potatoes, rainbow chard, veal reduction	
Salmon	28
Grilled skuna bay salmon, panzanella, grilled frisée	
Milk Braised Pork Shoulder	23
Brie polenta, buttered leeks, truffle	
Stuffed Tomato	24
Quinoa. Roasted corn, cherry tomato, red pepper, pablano vinaigrette	
Risotto	25
Barley risotto, squash, baby sweet peppers, asparagus, sugar snap peas, sarvecchio, chervil	
Pappardelle	28
Prawns, marinated artichoke hearts, sun dried tomatoes, herb oil, sarvecchio	
Pork Loin	27
Sweet potato purée, braised kale, wisconsin honey	
16 oz NY Strip	40
Summer squash gratin, sun dried tomato butter	
Red Snapper	32
Rainbow chard, guinness fries, apple malt vinaigrette	

SIDES

Whipped Potatoes	7
Baked Mac & Cheese	7
Herb Farro	8
Rainbow Chard	8
Garlic Fries	6
Sweet Potato Puree	7

DINNER

DESSERT

LUNCH

BREAKFAST

BRUNCH

MOCKTAILS

KIDS

BEVERAGE

STARTERS

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Deviled Eggs
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Salmon
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Stuffed Tomato
Quinoa, roasted corn, red pepper, cherry tomato, poblano vinagrette

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German Chocolate Cake

Caramel, Toasted Pecans, Coconut Ice Cream

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Sirloin

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30

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28

Milk Braised Pork Shoulder

Brie polenta, buttered leeks, truffle

23

Stuffed Tomato

Quinoa. Roasted corn, cherry tomato, red pepper, pablano vinaigrette

24

Risotto

Barley risotto, squash, baby sweet peppers, asparagus, sugar snap peas, sarvecchio, chervil

25

Pappardelle

Prawns, marinated artichoke hearts, sun dried tomatoes, herb oil, sarvecchio

28

Pork Loin

Sweet potato purée, braised kale, wisconsin honey

27

16 oz NY Strip

Summer squash gratin, sun dried tomato butter

40

Red Snapper

Rainbow chard, guinness fries, apple malt vinaigrette

32

SIDES

Whipped Potatoes

7

Baked Mac & Cheese

7

Herb Farro

8

Rainbow Chard

8

Garlic Fries

6

Sweet Potato Puree

7

Connect With Us

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