

## APPETIZERS

### Bread and Butter \$4

Hand made Ciabatta bread and compound butter  
Add cheese: Lincoln Log Goat, Zingerman's, MI \$4  
8-Year Cheddar, Widmer's, WI \$3.5  
Buttermilk Blue, Rothcase, WI \$3  
House pickled veg \$3

### Roasted Garlic and White Bean Dip \$6 (v)

Creamy stewed white beans and roasted garlic topped with parmesan served Ciabatta toasts.

### Pork Fries \$9

French fries with BBQ pork, chopped bacon, cheese sauce, pickled peppers, and green onions.

### Lamb on Stick \$8

House made lamb sausage on a stick broiled in spicy apricot tomato sauce with fresh horseradish and radish sprouts

### From Scratch Soup \$4 bowl/\$3 cup

Served with toasted artisanal sourdough and butter

## SIDES

### Plate of hand cut fries \$5

Mashed potatoes and beer gravy \$5

Housemade pickle chips \$1

Housemade pickled veggies \$3

Smoked Cabbage Slaw \$2

## SALADS

### Spring Steak Salad \$10

Broiled flank steak, Rothcase buttermilk blue cheese, candied pecans, pickled asparagus and red onions with champagne vinaigrette.

### Portobello Salad \$9(v)

Marinated portobello mushrooms, spinach and bell peppers, Prairie Fruits Farm goat cheese with grapefruit tarragon vinaigrette.

### Caesar Salad \$9

Charred romaine lettuce with bacon, anchovies, shaved parmesan, croutons and Caesar dressing.

### Regular Salad \$3/\$6

Big or small it is a bowl of salad stuff - greens, cherry tomatoes, cucumbers and carrots. Choose your dressing (ranch, champagne vinaigrette, grapefruit tarragon) and we are done.

## HOUSE STAPELS

### Mac and Cheese \$10 (v)

Scratch-made cheese sauce and macaroni noodles. Need we say more? Add beef, ham or bacon \$2.

### Chicken and Biscuit Pie \$12

Chicken stew with potatoes, broccoli, onions, carrots and peas in a rich broth baked with a buttermilk biscuit topper.

### AJ's Compact Turkey Dinner \$12

Slow roasted turkey, mashed potatoes, and stuffing rolled into a ball and deep-fried. All the joy of thanksgiving in convenient to eat ball form. Served with seasonal vegetables and country gravy.

### Open Face Meatloaf Sandwich \$12 (v)

Our delicious meatloaf on top of salted rye with mashed potatoes, bacon, grilled onions and tomato covered with beer gravy.

### Vegan Cassoulet \$12 (v)

Roasted wild mushroom ragout, stewed navy beans, baked polenta and braised kale.

## SANDWICHES

*Served with hand-cut fries or sub a salad, soup slaw for \$1 extra*

### The Burger \$8 (v)

6oz Wisconsin Grass Fed beef burger served with tomatoes, lettuce, onion and our special burger sauce. Add cheddar, American, gruyere, bacon or a fried egg for \$1 each.

### Roast Beef Red Pepper \$9

House roasted beef, roasted red peppers, red onions, shredded lettuce and Gruyere cheese, cracked pepper aioli, toasted on Ciabatta bread.

### Submariner \$9

Ham & salami on a housemade muffalata, with lettuce, onions, tomato, fresh marjoram leaves, mayo and red wine vinegar.

### Seitan Philly \$10 (v)

Housemade seitan, sautéed bell peppers and onions served on a hoagie bun with our vegan cheese sauce.

### Pork Slaw \$10 (v)

Slow cooked BBQ pork shoulder with smoked cabbage slaw on a bun.

### Short Stout \$10

Old Rasputin Stout braised beef short ribs on ciabatta with fontina cheese, spinach and red onion jam.

### Roasted Spring Veggie \$8 (v)

Marinated roasted Portobello mushrooms, red peppers, carrots and spring squash with white bean spread and crunchy smoked cabbage slaw.

### Turkey Sandwich \$8

Roast turkey, cheddar, bacon, lettuce, tomato and onions with spicy mayo on sourdough.

### Grilled Cheese and Tomato Soup \$8

Handmade Sourdough bread with cheddar and fontina cheese. Comes with a cup of our homemade tomato soup.

### Leslie's Cheesy Tomato \$8

Broiled Provolone and mozzarella cheesees, tomatoes, onions and herbs in a hoagie topped with mayo and shredded lettuce. Add house roasted beef \$2, add spicy hot muffalata mix \$1.

At the Northdown, we are a neighborhood café and bar where our mission is to provide great beer paired with great food. From our pickles to our piecrust we believe that good food is rooted in the way our grandparents used to cook. So, we make our "slow food" from the ground up using fresh, seasonal, local ingredients characteristic of the Midwest. Such as the Wisconsin, grass-fed beef in our burgers and the vegetables we purchase from Chicago's own Growing Power. We love cooking it up so we hope you enjoy eating it up!



## THE FINE PRINT

(v) = can be made vegan

18% gratuity may be added to parties of 6 or more

We like cash. But we also accept Visa, Discover, MasterCard and AmEx. No personal checks.

We are happy to split up checks, unfortunately cannot split them more than 4 ways. But we're happy to lend you a calculator.

We must inform you that eating raw or undercooked meat, eggs or shellfish can cause illness.



## ON DELICIOUS DRAFT

Light Lager/Pils/Helles	Hirter Pils	\$5.50
Stout/Porter	Founders Porter	\$5.00
Pale Ale/English Bitter	3 Floyds Ham on Rye	\$5.00
Hefeweizen	Ayinger Brau Weiss	\$6.00
Fruit Beer/Cider	Lindemans Framboise	\$6.00
Belgian-Sour	Monks Cafe	\$6.00
Belgian Pale/Golden/Triple/IPA	Saison Dupont	\$7.00
Belgian-Strong Ale	St. Bernardus abt 12	\$7.00
IPA	Lagunitas IPA	\$5.00
Double IPA	3 Floyds Arctic Panzer Wolf	\$6.00
Belgian Style Wit	Allagash White	\$5.00
German Maibock	Hofbrau Maibock	\$5.00