



SMALL PLATES

SHRIMP COCKTAIL - \$13.06
cocktail sauce, gribiche, & mignonette jelly

PORK BELLY - \$12.06
slow braised, stilton cream cheese, & celery

FRIED OYSTERS - \$13.06
spinach risotto, absinthe butter,
& romano crisp

DUCK CONFIT SCRAPPLE - \$12.06
poached egg, applejack gastrique, & crispy skin

STEAK & CHEESE - \$10.06
braciola, manchego, mushrooms, toast,
pearl onions, & poblano morray

SPATZLE - \$10.06
ras el hanout, lemon ricotta, almonds,
arugula, & peppadews

ENDIVE & APPLE SALAD - \$10.06
bird seed granola & white cheddar dressing

BABY GREEN SALAD - \$9.06
lolla rossa, green oak, radish,
cucumbers, carrots, & sherry vinaigrette

BROCCOLI SALAD - \$10.06
red onion, double gloucester,
pancetta, & amazing whip

SIDES - \$6
hand cut fries
tato tots
onion rings
sautéed broccolini
duck confit scrapple
pommes puree

ENTREES

CHEESEBURGER - \$13.06
house ground, lettuce, tomato, onion,
pickle, mayo, mustard, cheddar cheese,
& toasted brioche roll

POT ROAST - \$19.06
birch beer braised, baby carrots,
green peas, & pommes puree

CHICKEN POT WAFFLE - \$18.06
cheddar thyme waffle, poached chicken,
vegetables, & roasted chicken gravy

BEEF ROSSINI - \$25.06
grilled tenderloin, black truffle,
madeira jus & foie gras pierogies

PORK & BEANS - \$18.06
meatballs, white bean puree, & pork rinds

LINGUINE & CLAMS - \$18.06
chorizo, red onion, celery,
zucchini, & sweet vermouth

ROCKFISH - \$21.06
salt cod potato gratin, broccolini,
& herb butter sauce

GRILLED SCALLOPS - \$19.06
parsnip puree, shiitake mushrooms,
& pomegranate demi-glace

LOBSTER TORTELLONE - \$25.06
mustard crumbs, gruyere,
& thermidor sauce

DRAFT BEER

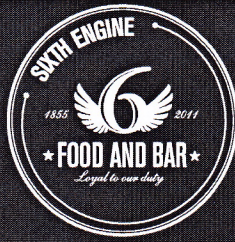
Guinness Draught
Hitachino Nest White Ale
Speakeasy Prohibition Ale
Six Point Spice of Life Series
Ommeegang Hennepin Saison
Goose Island/Star Hill
Lost Rhine Pilsner
Stone IPA

CAN BEER

Six Point Crisp
Six Point Sweet Action
Avery White Rascal
DC Brau Public Pale Ale

BOTTLES

Anderson Valley Oatmeal Stout
Bell's Seasonal
Lagunitas A Little
Sumpin' Sumpin' Ale
Duck-Rabbit Milk Stout
Crispin Honey Crisp (750)
Crispin Cho-Tokkyu (750)



FIRSTS

SHRIMP COCKTAIL - \$13.06
cocktail sauce, gribiche, & mignonette jelly

STEAK & CHEESE - \$10.06
braciola, manchego, mushrooms, toast,
pearl onions, & poblano moiray

SPAETZLE - \$10.06
ras el hanout, lemon ricotta, almonds,
arugula, & peppadews

SALADS

ENDIVE & APPLE SALAD - \$10.06
bird seed granola & white cheddar dressing

BABY GREEN SALAD - \$9.06
lolla rossa, green oak, radish,
carrots, cucumber, & sherry vinaigrette

BROCCOLI SALAD - \$10.06
red onion, double Gloucester,
pancetta, & amazing whip

FILET MIGNON SALAD - \$16.06
caper berries, egg, red onion, tomato,
watercress, arugula, & green goddess

CHICKEN SALAD - \$14.06
marjoram aioli, balsamic cranberry,
fennel, arugula, & pancetta

TUNA SALAD - \$17.06
saffron potatoes, tomatoes, anchovy,
olives, green beans, & shallot vinaigrette

SIDES - \$6

small green salad	tato tots
hand cut fries	onion rings
sautéed broccolini	

SANDWICHES

CHEESEBURGER - \$13.06
house ground, lettuce, tomato, onion,
pickle, mayo, mustard, cheddar cheese,
& toasted brioche roll

MAC RIB - \$13.06
smoked shoulder, smoked rib meat, barbeque sauce,
pickles, red onion, & sesame seed roll

LAMB DIP - \$14.06
carrots, cilantro, poblano, togarashi mayo,
soy ginger jus, & baguette

LOBSTER RICHE BOY - \$17.06
tempura batter, gribiche, caperberries,
tomatoes, iceberg, & buttered roll

ENTREES

PORK & BEANS - \$18.06
meatballs, white bean puree, & pork rinds

LINGUINE & CLAMS - \$18.06
fresh pasta, chorizo, red onion, celery,
zucchini, & sweet vermouth

CHICKEN BREAST- \$18.06
seared breast, mushroom farro, & marsala sauce

GRILLED SCALLOPS - \$19.06
parsnip puree, shiitake mushrooms,
& pomegranate demi-glace

STEAK & POTATOES - \$19.06
flat iron, caramelized shallot, tato tots,
& green peppercorn sauce