

Central Standard Menu After Tasting with changes

Dinner

Appetizers

Grilled Gulf Oysters- bacon-onion marmalade, house hot sauce, grilled baguette \$12

Buttermilk Cheddar Biscuits- pepper jelly, candied bacon butter \$6

Poutine- baby marble potatoes, foie gras gravy, duck confit, fried cheese curds, red wine syrup \$12

St. Louis Fried Raviolis-osso bucco stuffing, rustic tomato sauce, Eagle Cave white cheddar, basil \$8

Blue Crab Cake-satsuma-mango pan sauce, smoked paprika aioli \$13

Veal Jam- truffle toast, gremolata \$9

Crispy Pork Wings- BBQ spices, malted slaw, spicy peanuts \$10

Jambalaya Fritters-duck confit, shrimp, Andouille, comeback sauce \$8

Smoked Chicken Wings-house hot sauce, chow chow relish, Hook's blue paradise \$9

New Orleans BBQ Shrimp Cocktail- southern remoulade, marinated cherry tomatoes, micro greens \$10

Three Sisters Pierogies-great plains stuffing, watercress, spring pea sauce \$7

"Pork and Beans"-Ancho-apricot glazed thick cut house bacon, fava beans, roasted cippolinis \$10

Burnt End Tostadas- charred red onion, green chili sauce, avocado, queso fresco, crema, cilantro \$8

Fried Goat Cheese- Nordic Creamery Grumpy Goat, Tabasco red pepper sauce \$8

Cochon de Lait Sliders- slow roasted suckling pig, new orleans slaw, house pickles, tomatoes, mustard aioli \$12

Soups and Salads

Duck and Andouille Gumbo-potato salad quenelle cup- \$4, bowl- \$6

Bison Chili-Pleasant Ridge Cheddar, roasted jalapenos, fried onions cup- \$4, bowl- \$6

Little Greens (Small Salads)

House Garbage- bibb lettuce, chow chow relish, pickled green beans, cherry tomatoes, speck, lardons, horseradish dressing \$8

Asparagus and Baby Artichoke- hidden springs feta, pickled red onion, arugula, lemon vinaigrette \$9

Roasted Beets- grumpy goat croquettes, frisee, pistachios, red wine syrup \$7

Big Greens (Entrée Salads)

Chicago Cobb- house smoked turkey breast, ducksciutto lardons, tomato, avocado, soft boiled egg, pretzel croutons, green onion, Hook's gorgonzola dressing \$13

Rushing Waters Smoked Trout-watercress, lemon zest, croutons, smoked onion, egg, pickled green beans, fried capers \$12

Grilled Steak- ancho marinated flat iron, grilled onions, arugula, avocado, queso fresco, charred tomato vinaigrette \$15

Chicken & Biscuits- fried chicken, buttermilk croutons, romaine, big fork bacon sausage vinaigrette \$12

From The Fisherman

Catfish- pecan and pistachio encrusted, orzo milanese, Tabasco red sauce, slaw \$22

Walleye Pike-Roasted baby potatoes, charred cherry tomatoes, spinach, cippolini onions, garlic crema \$24

Whitefish- mushroom-bacon ragout, potato puree, parsley oil \$24

Roasted Cobia- hominy puree, corn, favas, black eyed peas, pomegranate glaze \$25

Shrimp and Grits- lardons, Andouille, BBQ spices, cheddar grits \$20

From the Farmers

Certified Angus Chicken Fried Steak- red eye gravy, smashed potatoes, bourbon glazed carrots \$21

Smoked Short Ribs- creamed corn, mustard greens, fried onions, ancho glaze \$25

Swine of the Day- chef's choice cut ASK

Filet-bacon wrapped, blue cheese, mushrooms, potato puree, red wine syrup \$34

House Pasta-Pappardelle, wild mushrooms, white wine butter sauce, peas \$18

Grilled Duck Breast- confit leg, baby turnips, mustard greens, kumquat demi \$26

Beer Can Half Chicken- fava bean succotash, smoked mushrooms, natural jus \$19

Streeterville Cut-20oz. Angus bone-in ribeye, fried brussel sprouts, baked mac & cheese, demi \$44

Green City Vegetable Plate-Chef's selection of seasonal vegetables and starches ASK

Fixings all \$7

smashed potatoes
wood smoked mushrooms
grilled asparagus

baked mac & cheese
fava bean succotash
bourbon glazed carrots
stewed green beans

roasted baby potatoes
fried brussel sprouts
creamed corn

Charcuterie and Cheese

Choose 3- \$10

Choose 6- \$15

Choose 9- \$20

Choose 12- \$24

Local

Big Fork Bacon Sausage
La Quercia speck

La Quercia lardo

La Quercia guanciale

House

Chicken-foie gras mousse
Duckscuitto
White Boudin

Suckling pig rillettes
Veal Marmalade
Spicy Head Cheese

Smoked Rushing Waters Trout
Texas Hot Link
Vegetable terrine

Cheeses

Eagles Cave white cheddar
Hook's blue paradise
Frisian gouda

Hook's cheddar
Hidden Springs feta
House made beer cheese

Pleasant Ridge reserve cheddar
Nordic Creamery Grumpy goat

Condiments

House pickles
Pickled cherries
Pickled Green Beans

Giardiniera
Pepper Jelly
N'Awlins Olive Mix

Chow Chow relish
Beer mustard

Lunch

Appetizers

Buttermilk Cheddar Biscuits- pepper jelly, candied bacon butter \$6

Poutine- baby marble potatoes, foie gras gravy, duck confit, fried cheese curds, red wine syrup \$12

St. Louis Fried Raviolis-osso bucco stuffing, rustic tomato sauce, Eagle Cave white cheddar, basil \$8

Blue Crab Cake-satsuma-mango pan sauce, smoked paprika aioli \$13

Crispy Pork Wings- BBQ spices, malted slaw, spicy peanuts \$10

Jambalaya Fritters-duck confit, shrimp, Andouille, comeback sauce \$8

Smoked Chicken Wings-house hot sauce, chow chow relish, Hook's blue paradise \$9

New Orleans BBQ Shrimp Cocktail- southern remoulade, marinated cherry tomatoes, micro greens \$10

Three Sisters Pierogies-great plains stuffing, watercress, spring pea sauce \$7

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Duck and Andouille Gumbo-potato salad quenelle cup- \$4, bowl- \$6

Bison Chili-Pleasant Ridge Cheddar, roasted jalapenos, fried onions cup- \$4, bowl- \$6

Little Greens (Small Salads)

House Garbage- bibb lettuce, chow chow relish, pickled green beans, cherry tomatoes, speck, lardons, horseradish dressing \$8

Asparagus and Baby Artichoke- hidden springs feta, pickled red onion, arugula, lemon vinaigrette \$9

Roasted Beets- grumpy goat croquettes, frisee, pistachios, red wine syrup \$7

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Rushing Waters Smoked Trout-watercress, lemon zest, croutons, smoked onion, egg, pickled green beans, fried capers \$12

Grilled Steak- ancho marinated flat iron, grilled onions, arugula, avocado, queso fresco, charred tomato vinaigrette \$15

Chicken & Biscuits- fried chicken, buttermilk croutons, romaine, big fork bacon sausage vinaigrette \$12

Big Garbage- bibb lettuce, chow chow relish, pickled green beans, cherry tomatoes, speck, lardons, smoked shrimp, horseradish dressing \$14

Sandwiches

Angus Burger- lettuce, tomato, onion, house pickles, pretzel bun, choice of cheese \$10

Central Standard Burger- Frisian gouda, thick cut homemade bacon, butter lettuce, shaved red onion, tomato jam, house pickles, brioche bun \$13

Bison Burger- house bbq, Hook's cheddar, frizzled onions, roasted poblanos, pretzel bun \$12

Cochon de Lait- slow roasted suckling pig, new orleans slaw, house pickles, tomatoes, mustard aioli, baguette \$11

Wisconsin Grilled Cheese- beer cheese, hook's sharp cheddar, tomato jam, arugula, sourdough \$9

Smoked Chicken Salad Lettuce Wraps- pistachios, pickled cherries, celery, classic dressing, bibb lettuce \$9

Cedar Rapids Pork Tenderloin- spicy mustard aioli, marinated tomatoes, butter lettuce, house pickles, Kaiser roll \$12

Short Rib Sloppy Joe- Tennessee bbq, fried onions, shaved white cheddar, brioche \$13

Fried Oyster Po' Boy- tomatoes, iceberg, mayo, pickles, olive mix, baguette \$12

Italian Beef- shaved brisket, hot, sweet & wet, cheese wiz, baguette \$11

Grilled Chicken- smoked mushrooms, charred onions, arugula, Frisian gouda, horseradish cream, multi-grain \$10

Blackened Catfish- remoulade slaw, tomato, Kaiser roll \$11

Entrees

Walleye Pike- roasted baby potatoes, charred cherry tomatoes, spinach, cipolini onions, garlic crema \$21

Enchiladas- three cheese and smoked chicken stuffing, green chili sauce, rice and beans \$14

Shrimp and Grits- lardons, Andouille, BBQ spices, cheddar grits \$18

Certified Angus Chicken Fried Steak- red eye gravy, smashed potatoes, bourbon glazed carrots \$19

Burnt End Tacos-rice and beans, charred onions, queso fresco, roasted jalapenos \$13

Green City Vegetable Plate-Chef's selection of seasonal vegetables and starches ASK

Filet-bacon wrapped, blue cheese, mushrooms, potato puree, red wine syrup \$34

House Pasta-Pappardelle, wild mushrooms, white wine butter sauce, peas \$18

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Whitefish- mushroom-bacon ragout, potato puree, parsley oil \$22

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grilled asparagus

baked mac & cheese

fava bean succotash

bourbon glazed carrots

stewed green beans

roasted baby potatoes

fried brussel sprouts

creamed corn

Lounge/Midday Menu

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Poutine- baby marble potatoes, foie gras gravy, duck confit, fried cheese curds, red wine syrup \$12

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Crispy Pork Wings-Slow cooked pork shanks, Tennessee BBQ, malted slaw, spicy peanuts \$10

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