



DINNER

TO SHARE OR NOT

avocado & salsa (gf) tomato, mango, onion, avocado, cilantro, lime vinaigrette, crisp tortilla chips	9
char grilled wings (gf) spiced honey glaze, bbq, flaming	11
beer cheese fondue one year aged cheddar, bread bites	8
meat balls (gf) house made garlic piquillo and mergez sausage	12
hummus, tabbouleh, & tzatziki piquillo hummus, grilled pita, crudite	9
pork belly & grits (gf) dates, cipollini, honey	9
cheese & charcuterie selection of local cheeses & meats with accoutrements	16

SOUPS AND SALADS

tomato soup tomato basil soup, herb crouton	6
soup of the day chef's daily creation	6
mixed greens (gf) seasonal accoutrements, citrus vinaigrette	6
panzanella grilled focaccia, fennel, cherry tomatoes, grana padano cheese, citrus vinaigrette	6
beet salad (gf) mixed beets, smoked yogurt, candied walnut butter, arugula, herb vinaigrette	7
caprese salad (gf) heirloom small tomato, arugula, fresh	9

FLATBREADS

five cheese tomato, basil, golden raisin pesto, medley of midwestern cheeses	11
grilled chicken & mushroom trumpet mushroom, honey dijon, arugula, smoked gouda	12
italian sausage house made sausage, pepperonata, mozzarella	12

SOMETHING SPECIAL

salmon (gf) spring vegetable couscous, peas, thumbelina carrots, heirloom cherry tomatoes	24
halibut (gf) radish, kohlrabi, citrus, prosciutto, turnips, beurre blanc	27
beef (gf) filet, yukon puree, trumpet mushroom, shallot, bordelaise	34
pork (gf) pork chop with asparagus, peppadews, pickled grapes and spring onions, aigre doux	28
farm chicken (gf) half chicken, crisp field potatoes, roasted cauliflower and natural jus	25
pappardelle pork belly, english peas, parmesan cream	21
risotto (gf) trumpet mushroom, asparagus, arugula, olive oil, grana padano	19
chef special seasonal and locally sourced, available weekly	mp

SIDES

hand cut fries, baked mac & cheese, seasonal vegetable

(gf) - gluten free item

Executive Chef Tyler Nelson

All produce, meats, and cheeses sourced from sustainable midwestern farms