

TATTERSALL

GF: Gluten Friendly
V: Vegan
Veg: Vegetarian

SHARABLES

EDAMAME Himalayan black sea salt, soy sauce | \$9 GF/VEG/V

TRUFFLE FRIES black truffle, parmesan, cilantro, garlic aioli | \$11 GF

CHEESE CURDS garlic battered, petal cream sauce | \$11 VEG

DEVEILED EGGS thick-cut pork belly, Cajun panko crust, deep-fried | \$13

TROUT DIP cream cheese, shallots, hot sauce, artisan flatbread | \$13

CAULIFLOWER Asian heirloom, cherry peppers, goddess sauce, pomegranate seeds | \$13 GF/VEG/V

BRUSSELS SPROUTS thick-cut pork belly, honey butter, garlic | \$15 GF

PORK BELLY roasted, candied, whiskey glaze | \$15 GF

BISON BITES tomatoes, green onions, boursin garlic herb sauce | \$17 GF

CALAMARI sweet cherry peppers, sweet & spicy Thai sauce | \$17

BRICK OVEN PIZZA

12 inch artisan thin crust – 6 slices. Substitute cauliflower crust (GF) + \$3

MARGHERITA red sauce, burrata, tomatoes, basil, parmesan, goddess sauce | \$15 VEG

PESTO CHICKEN pesto cream, four-cheese blend, tomatoes, balsamic glaze | \$15

ITALIANO red sauce, four-cheese blend, chorizo, pico, cherry peppers, fried eggs | \$17

PEPPERONI red sauce, burrata, cherry peppers, Kalamata olives | \$17

SAUSAGE & WILD MUSHROOM red sauce, four-cheese blend, sweet red onions, local honey | \$17

PANCETTA & BLACKBERRY olive oil, four-cheese blend, basil | \$17

SOUP & SALADS

Soup and salads are served with a toasted baguette. Add to any salad: grilled herbed chicken + \$5 / grilled salmon + \$7 / bison bites + \$11

WISCONSIN CHEDDAR CHEESE SOUP
cup \$5 - crock \$7 VEG

APPLE CRANBERRY SALAD mixed greens, red onion, tomatoes, candied walnuts, blue cheese crumbles, balsamic vinaigrette | \$11 GF/VEG

QUINOA SALAD green beans, garbanzo beans, roasted beets, bell peppers, cucumber, red onion, Kalamata olives, feta cheese, champagne vinaigrette | \$11 GF/VEG/V

RED WEDGE SALAD radicchio, candied pork belly bacon, blackberries, tomatoes, blue cheese crumbles, blue cheese dressing | \$13 GF

CONSUMER ADVISORY: * Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note we are not always able to avoid cross-contamination.

HANDHELDS

All handhelds served with sweet pickles & French fries. Substitute truffle fries, cup of soup or mixed green salad +\$2. Substitute gluten free bun or bread +\$2 / plant based patty +\$3

GARLIC HONEY HUMMUS WRAP cucumber, bell peppers, tomatoes, Kalamata olives, red onion, spinach wrap | \$11 GF/VEG

BROWN SUGAR BLT candied pork belly bacon, lettuce, tomato, garlic aioli, toasted thick-cut sourdough | \$11

CAJUN CHICKEN SANDWICH butter lettuce, red onion, sweet pickles, Cajun aioli, buttered grilled brioche bun | \$11

BLACKBERRY TURKEY GRILLED CHEESE Swiss cheese, candied pork belly bacon, jalapeño-blueberry jam, grilled thick-cut sourdough | \$13

CHEESEBURGER* cheddar cheese, lettuce, tomato, red onion, garlic aioli, buttered grilled brioche bun | \$11 add candied pork belly bacon + \$3 / add fried egg + \$2 / add 2nd burger patty + \$6

DIRTY BURGER* Swiss, cheddar, candied pork belly bacon, fried egg, whiskey gravy, sautéed mushrooms & onions, buttered grilled brioche bun | \$15

PLATES

Served after 4pm

PASTA VERDE fresh fettuccini pasta, heirloom carrots & cauliflower, wild mushrooms, red peppers, tomatoes, parmesan cream sauce, toasted baguette | \$21 VEG

add grilled herbed chicken + \$5 / grilled salmon or grilled shrimp + \$7

CHICKEN skin-on roasted breast, rosemary butter sauce, micro greens, sweet wild mushroom risotto | \$25 GF

SALMON* pan seared, Cajun spiced, whiskey butter sauce, asparagus | \$27 GF

SHRIMP* fresh fettuccini pasta, sautéed shrimp, tomato & mushroom spicy cream sauce | \$29

FILET 6 oz.* orange crema butter sauce, micro-greens, sweet wild mushroom risotto | \$33 GF

RIBEYE 16 oz.* herb butter, sweet beat mashed potatoes | \$39 GF

DESSERT

NEW ORLEANS BEIGNETS Tattersall blueberry jelly, sprinkled confectioners' sugar, white wine chocolate sauce | \$9 GF/VEG

SEASONAL CRISP Chef's choice seasonal fruit, crumble topping, whipped cream | \$9 add vanilla bean ice cream + \$2 GF/VEG

ORANGE CREMA CHEESECAKE brown sugar graham cracker crust | \$9 GF/VEG

CARAMEL WHISKEY CHEESECAKE brown sugar graham cracker crust | \$9 GF/VEG

S'MORES LAVA CAKE double chocolate cake, chocolate ganache, flaming toasted marshmallows, graham crackers | \$9 add vanilla bean ice cream + \$2 VEG



GIN

22 & SPRUCE gin, spruce tip tonic | \$8.5 **ONTAP**

SPRITZ gin, bitter orange, strawberry, rosemary, sparkling wine | \$9 **ONTAP**

SALTED KEY LIME GIMLET gin, key lime & coconut water cordial | \$9

SOUTHSIDE gin, lime, mint, habanero | \$9.5

GIN FIZZ gin, honey, sarsaparilla, cardamom, orange blossom, foam | \$10

CLOVER CLUB gin, americano, raspberry syrup, lemon, foam | \$10

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | \$8.5 **ONTAP**

KINNI 75 cucumber vodka, crème de fleur, lemon, sparkling wine | \$9.5 **ONTAP**

HONEYCRISP vodka, pommeau, honey, meadowsweet, lemon | \$9.5

COSMO vodka, orange crema, cranberry liqueur, lime | \$9.5

ESPRESSO MARTINI vodka, espresso, molasses, chicory, foam | \$10

AQUAVIT

AQUAVIT GIMLET aquavit, key lime cordial, absinthe spritz | \$9

BLOODY MARY aquavit, tattersall bloody mary mix | \$9

NORTHSIDE aquavit, lime, mint, habanero | \$9

BONE CRUSHER aquavit, coconut, pineapple, matcha, lime | \$10

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry, bitters, soda | \$10 **ONTAP**

SIDECAR apple brandy, orange crema, honey, meadowsweet, lemon | \$10

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | \$8.5 **ONTAP**

WHISKEY BUCK rye, ginger, lemon | \$8.5 **ONTAP**

OLD FASHIONED rye, chicory demerara, sour cherry, tamari, bitters | \$10

BOULEVARDIER MIEL rye, coffee-infused bitter orange, italiano, cinnamon, honey, rum | \$10

FOOL'S GOLD rye, amaro, apple, honey, lemon | \$10

WHISKEY SOUR rye, sour cherry liqueur, house sour | \$9.5

RUM

PASSIONFRUIT DAIQUIRI barreled rum, amaro, lime, passionfruit | \$10

SHOEBILL barreled rum, coffee bitter orange, hazelnut, pineapple, lime | \$10

HURT LOCKER spiced rum, house sour, habanero bitters | \$9.5

OTHER

PASSIONFRUIT MIMOSA sparkling wine, orange crema, passionfruit | \$10

NON-ALCOHOLIC

PASSIONFRUIT SODA house-made syrup, soda | \$5

STRAWBERRY ROSEMARY SODA house-made syrup, soda | \$5

SPRUCE TIP TONIC house-made tonic, soda | \$5

SODAS - coke, diet, sprite, orange soda, root beer, ginger ale | \$4

ICED TEA | \$4 **COFFEE** | \$4

*ALLERGY ALERT: Some of our cocktails contain pepitas, pistachios, and pink peppercorns (cashew family). Please alert our staff with any questions or concerns!

