

SHARABLES

- EDAMAME** Himalayan black sea salt, soy sauce, EVO | \$9 GF/VEG/V
- TRUFFLE FRIES** black truffle, shaved parmesan, cilantro, garlic aioli | \$11 GF
- CHEESE CURDS** garlic battered white cheddar, petal cream sauce | \$11 VEG
- CAULIFLOWER** Asian heirloom, cherry peppers, goddess sauce, pomegranate seeds | \$13 GF/VEG/V
- BRUSSELS SPROUTS** thick-cut pork belly, honey butter, garlic | \$15 GF
- TROUT DIP** cream cheese, shallots, hot sauce, toasted baguettes | \$15
- ☞ **PORK BELLY** candied, whiskey glaze | \$15 GF
- TENDERLOIN BITES** tomatoes, green onions, boursin cheese sauce | \$17 GF

BRICK OVEN PIZZA

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

- MARGHERITA** red sauce, burrata, heirloom tomatoes, basil, parmesan, goddess sauce | \$15 VEG
- PESTO CHICKEN** pesto cream, four-cheese blend, tomatoes, balsamic glaze | \$15
- PEPPERONI** red sauce, burrata, jalapeños, Kalamata olives | \$17
- SAUSAGE & WILD MUSHROOM** red sauce, four-cheese blend, sweet red onions, local honey | \$17
- ☞ **PANCETTA & BLACKBERRY** olive oil, four-cheese blend, blackberry jelly, basil | \$17

SOUP & SALADS

Add to any salad: grilled herbed chicken +\$5 / grilled salmon +\$7 / tenderloin bites +\$11

- WISCONSIN CHEDDAR CHEESE SOUP**
popcorn garnish | cup \$5 - crock \$7 VEG
- APPLE CRANBERRY SALAD** mixed greens, red onion, heirloom 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 | \$13 GF/VEG/V
- WEDGE SALAD** red iceberg, candied pork belly bacon, blackberries, tomatoes, blue cheese crumbles, green onions, blue cheese dressing | \$13 GF

HANDHELDS

All handhelds served with housemade 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** butter lettuce, cucumber, bell peppers, tomatoes, Kalamata olives, red onion, spinach wrap | \$11 GF/VEG
- CAJUN CHICKEN SANDWICH** butter lettuce, red onion, sweet pickles, Cajun aioli, buttered grilled brioche bun | \$11
- BROWN SUGAR BLT** candied pork belly bacon, lettuce, tomato, garlic aioli, toasted thick-cut sourdough | \$13
- ☞ **BLACKBERRY TURKEY GRILLED CHEESE** Swiss cheese, candied pork belly bacon, jalapeño-blackberry jam, grilled thick-cut sourdough | \$13
- SCONNIE BURGER*** lettuce, tomato, red onion, garlic aioli, buttered grilled brioche bun | \$11
add cheddar, Swiss or ghost pepperjack cheese +\$1 / candied pork belly +\$3 / fried egg +\$2 / 2nd burger patty +\$6
- ☞ **DIRTY BURGER*** Swiss, cheddar, candied pork belly bacon, fried egg, whiskey gravy, sautéed wild mushrooms & onions, buttered grilled brioche bun | \$15

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

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

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TROUT DIP cream cheese, shallots, hot sauce, toasted baguettes | \$15

☞ **PORK BELLY** candied, whiskey glaze | \$15 GF

TENDERLOIN BITES tomatoes, green onions, boursin cheese sauce | \$17 GF

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

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

PEPPERONI red sauce, burrata, jalapeños, Kalamata olives | \$17

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

☞ **PANCETTA & BLACKBERRY** olive oil, four-cheese blend, blackberry jelly, basil | \$17

SOUP & SALADS

Add to any salad: grilled herbed chicken +\$5 / grilled salmon +\$7 / tenderloin bites + 11

WISCONSIN CHEDDAR CHEESE SOUP

popcorn garnish | cup \$5 - crock \$7 VEG

APPLE CRANBERRY SALAD mixed greens, red onion, heirloom 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 | \$13 GF/VEG/V

WEDGE SALAD red iceberg, candied pork belly bacon, blackberries, tomatoes, blue cheese crumbles, green onions, blue cheese dressing | \$13 GF

HANDHELDS

All handhelds served with housemade 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

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

SCONNIE BURGER* lettuce, tomato, red onion, garlic aioli, buttered grilled brioche bun | \$11

add cheddar, Swiss or ghost pepperjack cheese +\$1 / candied pork belly +\$3 / fried egg +\$2 / 2nd burger patty +\$6

PLATES

PASTA VERDE fresh fettuccini pasta, heirloom carrots & cauliflower, wild mushrooms, red peppers, tomatoes, parmesan cream sauce | \$21 VEG add grilled herbed chicken +\$5 / grilled salmon or grilled shrimp +\$7 / tenderloin bites +\$11

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

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

☞ **FILET*** 6oz, orange crema butter sauce, micro-greens, sweet wild mushroom risotto | \$35 GF

RIBEYE* 16oz, herb butter, sweet beat mashed potatoes | \$39 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. 12.28.21



GIN

22 & SPRUCE gin, spruce tip tonic | \$8 **ON TAP**

SPRITZ gin, bitter orange, strawberry, rosemary, sparkling wine | \$8 **ON TAP**

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

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

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

SOUTHSIDE gin, lime, mint, habanero | \$10

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | \$8 **ON TAP**

KINNI 75 cucumber vodka, crème de fleur, lemon, sparkling wine | \$8 **ON TAP**

HONEYCRISP vodka, pommeau, honey, meadowsweet, lemon | \$10

COSMO vodka, orange crema, cranberry liqueur, lime | \$10

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 | \$10

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

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry, bitters, soda | \$8 **ON TAP**

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

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | \$8 **ON TAP**

WHISKEY BUCK rye, ginger, lemon | \$8 **ON TAP**

WISCO SOUR rye, sour cherry liqueur, house sour | \$9

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

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

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

RUM

HURT LOCKER spiced rum, house sour, habanero bitters | \$8

PASSION FRUIT DAIQUIRI barreled rum, amaro, lime, passion fruit | \$9

SHOEBILL barreled rum, coffee bitter orange, hazelnut, pineapple, lime | \$9

OTHER

PASSION FRUIT MIMOSA orange crema, passion fruit, sparkling wine | \$8

NON-ALCOHOLIC

PASSION FRUIT 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 coke, coke zero, sprite, orange, fruit punch, lemonade, root beer, ginger ale | \$3

ICED TEA | \$3 **HOT TEA** | \$3 **COFFEE** | \$3

JUICE apple, orange, cranberry, grapefruit | \$4

* ALLERGY ALERT: Some of our cocktails contain hazelnuts or almonds. Please alert our staff with any questions or concerns!



TATTERSALL

DESSERTS

 **NEW ORLEANS BEIGNETS** 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, cappuccino whipped cream | \$9 GF/VEG

 **CARAMEL WHISKEY CHEESECAKE** brown sugar graham cracker crust, whipped cream | \$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

FEATURED DRINKS

CRANBERRY POMEGRANATE SPRITZER topped with champagne | \$8

WINTER OLD FASHIONED rye, cinnamon, honey syrup, sour cherry liqueur, angostura bitters | \$10

