

#### TATTERSALL

GF: Gluten Friendly

V: Vegan

Veg: Vegetarian

Menu items feature Tattersall spirits

#### SHAREABLES

**CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9

TRUFFLE FRIES white truffle, shaved parmesan, parsley, garlic aïoli | 11

**ELLSWORTH CHEESE CURDS** hand battered white cheddar, zesty sauce | 13 VEG

BRUSSELS SPROUTS bacon, vinaigrette | 15 GF

SPINACH ARTICHOKE DIP cream cheese, onions, garlic, Caspian bread | 15 VEG

TROUT SPREAD WI smoked trout, cream cheese, dill, chives, rye toast | 17

CALAMARI fried squid, sweet peppers, garlic aïoli | 17

TENDERLOIN BITES roasted tomatoes, rye whiskey glaze | 19

## SOUP & SALADS

Add to any salad: grilled chicken + 5  $\,$  / grilled salmon + 10  $\,$  / grilled shrimp + 14  $\,$  / tenderloin + 14  $\,$ 

TROUT BISQUE lobster stock, apple brandy, local smoked trout | cup 9 | crock 11

MIXED GREENS cucumbers, tomatoes, red onion, champagne vinaigrette | 11

CAESAR SALAD romaine, dried parmesan crisps, crouton, classic Caesar dressing | 11 GF

BEET SALAD arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 12 GF/VEG

## PLATES

**PASTA** fettuccini, smoked mushrooms, grape tomatoes, basil pesto, chèvre | 21 VEG add chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14

PORK CHOP\* bone-in, grilled, roasted Cajun corn, cheesy polenta | 27 GF

**SALMON**\* blackened, chimmichurri, cheesy polenta | 27 GF

TROUT\* local, seared, herbed couscous, cucumber, roasted red pepper purée | 27

FILET\* 60z, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 45 GF add smoked mushrooms + 2

**RIBEYE**\* 14oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 49 GF add smoked mushrooms + 2

## HANDHFI DS

All burgers served with pickles, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3 Substitute gluten free bread or bun + 2 / plant based patty + 3

BRAT BURGER\* pork brat patty, spicy sauerkraut, Swiss cheese, tangy mustard, buttered grilled bun | 17

**SCONNIE BURGER**\* choice of cheese, lettuce, tomato, red onion, garlic aïoli, buttered grilled bun | 17 Wisconsin cheddar, Swiss or ghost pepperjack cheese | add sautéed mushrooms & onions + 2 / s mokehouse bacon + 3

FRIED CHICKEN lettuce, pickles, Carolina mustard, buttered grilled bun | 17

# RRICK OVEN P177A

12 inch artisan thin crust -6 slices. Substitute cauliflower crust (GF) +3

MARGHERITA red sauce, fresh mozzarella, roasted grape tomatoes, basil | 15 VEG add pepperoni +2

SAUSAGE & SMOKED MUSHROOM red sauce, mozzarella & provolone cheese, red onion | 17

FOUR MEAT red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17

PANCETTA & BLACKBERRY olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19

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.