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# TATTERSALL

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## BRUNCH MENU

(11am-4pm)

### PASTRAMI HASH

roasted potatoes, onions, peppers, corn, smoked mushrooms, sunny side up egg | 18

### BREAKFAST SANDWICH

sourdough, cheddar, 2 scrambled eggs, marinated tomato, bacon | 16

### CHILAQUILES

corn tortilla chips, guajillo salsa, pork carnitas, compressed onion, queso fresco, cilantro | 17

### FRENCH TOAST

orange crema custard, chocolate mousse, cherries, bacon-rye maple | 18

### GIANT CINNAMON ROLL

vanilla frosting | 10

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## BRUNCH BOOZE

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### ROSÉ LEMONADE

rosé, lemonade, soda water | 7

### ESPRESSO MARTINI

#### ICED LATTE

vodka, espresso, demerara, cream (sub oat milk for non-dairy) | 7

### SALTY SCREWDRIVER

tattersall salty dog, orange juice | 7

### BLUEBERRY ICED TEA

vodka, blueberry liqueur, iced tea, lemon | 7



## SHAREABLES

**TRUFFLE FRIES** white truffle, shaved parmesan, parsley, garlic aioli | 11

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

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

**KALBI WINGS** smoked chicken wings, kalbi sauce, scallions | 17

**BONE MARROW** smoked, herb salad, sea salt, baguette | 17

**CALAMARI** fried squid, sweet peppers, lemon aioli | 17

🍷 **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19 GF

**WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

**STEAK TARTARE** raw beef tenderloin, chives, capers, mustard vinaigrette, kettle chips, rye toast | 15

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

**CEVICHE** shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

## SOUP &amp; SALADS

Add to any salad: grilled chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

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

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

**BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG

**WEDGE SALAD** baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF

**STRAWBERRY SALAD** housegrown romaine, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG

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

## SANDWICHES

All sandwiches served with housemade sweet 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

**BLT** smokehouse bacon, housegrown butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17

🍷 **BLACKBERRY TURKEY MELT** roast turkey, Swiss cheese, smokehouse bacon, poblano-blackberry jam, grilled thick-cut sourdough | 17

**CHICKEN CLUB** cheddar cheese, smokehouse bacon, housegrown butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17

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

**REUBEN** pastrami, spicy sauerkraut, Swiss cheese, Cajun rémoulade, grilled marble rye | 17

**FRENCH DIP** marinated roast beef, Swiss cheese, buttered grilled French hoagie, au jus | 19

**LOBSTER & SHRIMP ROLL** mayo, herbs, old bay, shallots, buttered split top bun | 27

## BURGERS

All melts & burgers served with dill pickle chips, 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 | 15

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

🍷 **DIRTY BURGER\*** foie gras, Swiss & cheddar cheese, smoked mushrooms, pickled shallots, whiskey sauce, buttered grilled bun | 21

## BRICK OVEN PIZZA

12 inch artisan thin crust – 8 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 | 15

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

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

**THE CALABRIAN** red sauce, fresh mozzarella, calabrese sausage, spicy peppers, shallots | 21

**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. 06.15.22



## GIN

**22 & SPRUCE** gin, spruce tip tonic | 9 **ON TAP**

**PINK SLIP** gin, rhubarb, grapefruit crema, local BARE honey, cardamom, soda | 9 **ON TAP**

**SPRITZ** gin, bitter orange, strawberry basil syrup, sparkling wine | 9 **ON TAP**

**SALTED KEY LIME GIMLET** gin, key lime, coconut water cordial | 10

**SOUTHSIDE** gin, lime, mint, habanero | 11

## VODKA

**MULE VARIATIONS** vodka, ginger, pineapple shrub, serrano pepper | 9 **ON TAP**

**KINNI 75** cucumber-infused vodka, crème de fleur, lemon, sparkling wine | 9 **ON TAP**

**HONEYCRISP** vodka, pommeau, local BARE honey, meadowsweet, lemon | 11

**COSMO** vodka, orange crema, cranberry liqueur, lime | 11

**ESPRESSO MARTINI** vodka, espresso, molasses, chicory, foam | 11

## AQUAVIT

**AQUAVIT GIMLET** aquavit, key lime cordial, coconut water cordial, absinthe spritz | 10

**BLOODY MARY** aquavit, tattersall bloody mary mix | 11

**NORTHSIDE** aquavit, lime, mint, habanero | 11

**BONE CRUSHER** aquavit, coconut, pineapple, matcha, lime | 11

## APPLE BRANDY

**BRANDY OLD FASHIONED SWEET** brandy, orange, sour cherry, bitters, soda | 11 **ON TAP**

**SIDECAR** apple brandy, orange crema, local BARE honey, meadowsweet, lemon | 11

## WHISKEY

**EASY STREET** bourbon, peach, mint, iced tea, lemon | 9 **ON TAP**

**TAILWHIP** rye, blueberry liqueur, ginger, lemon | 9 **ON TAP**

**WISCO SOUR** rye, sour cherry liqueur, housemade sour | 10

**OLD FASHIONED** rye, sour cherry, chicory demerara, tamari, bitters | 11

**BOULEVARDIER MIEL** rye, coffee-infused bitter orange, Italiano, cinnamon, local BARE honey, rum | 11

**FOOL'S GOLD** rye, amaro, apple, local BARE honey, lemon | 11

## RUM

**HURT LOCKER** spiced rum, housemade sour, habanero bitters | 9

**PASSION FRUIT DAIQUIRI** barreled rum, amaro, lime, passion fruit | 10

**SHOEBILL** barreled rum, coffee-infused bitter orange, hazelnut, pineapple, lime | 10

## OTHER

**PASSION FRUIT MIMOSA** orange crema, passion fruit, sparkling wine | 9

## NON-ALCOHOLIC

**PASSION FRUIT SODA** housemade syrup, soda | 5

**STRAWBERRY BASIL SODA** housemade syrup, soda | 5

**SPRUCE TIP TONIC** housemade 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

## BEER

**ON TAP**

**MICHELOB GOLDEN LIGHT** Lager | 6

**GARAGE BIKES + BREWS (WI)** Killian Kölsch | 7

**INDEED (WI) MEXICAN HONEY LIGHT** Lager | 7

**SURLY (MN) NORTHERN COMMON**  
Bourbon Mash Ale | 7

**SWINGING BRIDGE (WI) IT'S ALWAYS HAZY**  
Mosaic IPA | 7

**\*OLIPHANT BREWING (WI) SUPER SQUISHY**  
12oz. Blackberry Sour | 8

**RUSH RIVER UNFORGIVEN** Amber Ale | 7

**SURLY (MN) FERNET DARKNESS** 12oz. Imperial Stout | 8

**BOTTLES & CANS**

**COORS LIGHT** Lager | 6

**LIFT BRIDGE (MN) HOP DISH** IPA | 7

**LIFT BRIDGE (MN) FARM GIRL** Saison | 7

**LIFT BRIDGE (MN) ST. CROIX BERRIES** Seltzer | 6

**HEINEKEN NON-ALCOHOLIC** Bottle | 6

## WINE

**LES ALLIES** Sparkling | 8/30

**THE PALE** Rosé | 9/34

**THE CHAMPION** Sauvignon Blanc | 8/30

**WENTE** Chardonnay | 9/34

**BREAD AND BUTTER** Pinot Noir | 8/30

**TWENTY ACRES** Cabernet Sauvignon | 9/34



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## SHAREABLES

- TRUFFLE FRIES** white truffle, shaved parmesan, parsley, garlic aioli | 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
- KALBI WINGS** smoked chicken wings, kalbi sauce, scallions | 17
- BONE MARROW** smoked, herb salad, black sea salt, baguette | 17
- CALAMARI** fried squid, sweet peppers, lemon aioli | 17
- TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19 GF
- WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

**STEAK TARTARE** raw beef tenderloin, chives, capers, mustard vinaigrette, kettle chips, rye toast | 15

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

**CEVICHE** shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

**FOIE GRAS** rye toast, cranberry mostarda | 19

## SOUP &amp; SALADS

Add to any salad: grilled chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

- TROUT BISQUE** lobster stock, apple brandy, local smoked trout | cup 9 | crock 11
- MIXED GREENS** cucumbers, tomatoes, red onion, champagne vinaigrette | 11
- BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG
- WEDGE SALAD** baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF
- STRAWBERRY SALAD** housegrown romaine, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG

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

## PLATES

- PASTA** fresh fettuccini, smoked mushrooms, grape tomatoes, basil pesto, chèvre | 21 VEG  
add chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20
- ROAST CHICKEN** charred tomatoes, watermelon radishes, housegrown spring mix, jalapeño, cilantro | 23 GF
- PORK CHOP\*** bone-in, sous vide in herbs then grilled, roasted Cajun corn, cheesy polenta | 25 GF
- SALMON\*** blackened, chimmichurri, cheesy polenta, charred lemon, fresh herbs | 25 GF
- TROUT\*** local, seared, herbed couscous, cucumber, roasted red pepper purée, charred lemon | 27 GF
- FILET\*** 6oz, grilled, roasted garlic, rye peppercorn sauce, micro horseradish shoots, creamy mashed potatoes | 45 GF  
add smoked mushrooms + 2 / foie gras + 8
- RIBEYE\*** 14oz, grilled, roasted garlic, rye peppercorn sauce, micro horseradish shoots, creamy mashed potatoes | 49 GF  
add smoked mushrooms + 2 / foie gras + 8

## HANDHELDS

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- SAUSAGE & SMOKED MUSHROOM** red sauce, mozzarella & provolone cheese, red onion | 15
- FOUR MEAT** red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17
- PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19
- THE CALABRIAN** red sauce, fresh mozzarella, calabrese sausage, spicy peppers, shallots | 21

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# TATTERSALL

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## DESSERTS

### CRÈME BRÛLÉE

classic vanilla custard, candied sugar top | 9 GF

### CHEESECAKE

ask your server or bartender for featured flavor | 9

### BERRY SHORTCAKE

macerated strawberries, local BARE honey,  
whipped cream | 9



### CHOCOLATE STOUT CAKE

chocolate ganache, rye buttercream, cocoa nub streusel,  
candied pecans | 11



### NEW ORLEANS BEIGNETS

blackberry-orange crema jam | 11

### ICE CREAM SUNDAE

vanilla bean ice cream, hot fudge, whipped cream,  
cherry | 11 GF/VEG

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### FEATURED DRINKS

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LIMONCELLO | 7

FERNET | 7

BLACKBERRY

AMARO | 7

BRANDY | 7

BITTER ORANGE | 7