

## SHAREABLES

- CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9
- 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
- TROUT SPREAD** WI smoked trout, cream cheese, dill, chives, rye toast | 17
- CALAMARI** fried squid, sweet peppers, garlic aioli | 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

## SANDWICHES

All sandwiches 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

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

## BURGERS

All 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 | 17
- SCONNIE BURGER\*** choice of cheese, 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

## BRICK OVEN PIZZA

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. 06.15.22