

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, garlic aioli | 17
- ☞ **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19
- 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 WI 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 & 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** romaine, sliced strawberries, 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 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, 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** 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

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- 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, garlic aioli | 17
- 🍴 **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19
- 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 WI 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 & 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 romaine, sliced strawberries, 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, spring mix, jalapeño, cilantro | 23 GF

PORK CHOP* bone-in, 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

🍴 **FILET*** 6oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 45 GF

add smoked mushrooms + 2 / foie gras + 8

🍴 **RIBEYE*** 14oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 49 GF

add smoked mushrooms + 2 / foie gras + 8

HANDHELDS

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 | 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

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

🍴 **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

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GIN

22 & SPRUCE gin, spruce tip tonic | 9 **ONTAP**

PEAR COLLINS barreled gin, pear, lemon, soda water | 9 **ONTAP**

BLUEBERRY SBAGLIATO bitter orange liqueur, italiano, blueberry-bay leaf syrup, sparkling wine | 9 **ONTAP**

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

SOUTHSIDE gin, lime, mint, habanero bitters | 11

GIBSON MARTINI gin, onion brine | 12

VODKA

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

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

PATIO FAREWELL vodka, grapefruit juice, lemongrass, cardamom, mint, lemon, soda water | 11 **ONTAP**

HONEYCRISP vodka, pommeau, local BARE honey, meadowsweet, lemon. Sub: gin, barreled gin, or aquavit | 11

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

***ESPRESSO MARTINI** vodka, espresso, molasses, chicory, hazelnut, foam, absinthe spritz | 11

DIRTY MARTINI vodka, caper brine | 12

AQUAVIT

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

THAI TEA toasted coconut aquavit, thai tea, italiano, barreled rum, maple | 10

BLOODY MARY aquavit, tattersall bloody mary mix | 11

NORTHSIDE aquavit, lime, mint, habanero bitters | 11

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

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry liqueur, angostura bitters, soda | 11 **ONTAP**

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

WHISKEY

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

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

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

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

***BLACK WALNUT FIG MANHATTAN** rye, black walnut and fig infused italiano, demerara, angostura bitters | 11

NEW YORK SOUR rye, pear, red wine, lemon, lime | 11

RUM

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

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

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

OTHER

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

BEER

ONTAP

MICHELOB GOLDEN LIGHT Lager | 6

GARAGE BIKES + BREWS (WI) Killian Kölsch | 7

NEW GLARUS (WI) – MOON MAN NO COAST Pale Ale | 7

SURLY (MN) NORTHERN COMMON Bourbon Mash Ale | 7

LIFTBRIDGE (MN) HOP DISH IPA | 7

RUSH RIVER (WI) UNFORGIVEN Amber Ale | 7

SURLY (MN) COFFEE BENDER American Brown Ale | 7

***OLIPHANT (WI) HONEES HONEES** Golden Ale | 8

BOTTLES & CANS

COORS LIGHT Lager | 6

BUSCH LIGHT Lager | 6

LIFT BRIDGE (MN) FARM GIRL Saison | 7

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

WILD STATE (MN) Seasonal Cider | 8

HEINEKEN NON-ALCOHOLIC Bottle | 6

WINE

LES ALLIES Sparkling | France | 9/36

THE PALE Rosé | France | 9/36

BOOMTOWN Pinot Gris | Washington | 9/36

WENTE Chardonnay | California | 9/36

MADDALENA Riesling | California | 10/40

CARMEL ROAD Pinot Noir | California | 9/36

BOOMTOWN Syrah | Washington | 11/44

EARTHQUAKE Cabernet Sauvignon | California | 12/48

NON-ALCOHOLIC

PASSION FRUIT SODA housemade syrup, soda | 5

BLUEBERRY BAY LEAF 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

TATTERSALL CANNED COCKTAILS

(4 packs available for purchase to take home in the Tattersall Market)

BLUEBERRY BASIL COLLINS vodka, blueberry, basil, lemon | 8

KEY LIME GIN AND TONIC gin, key lime tonic | 8

WATERMELON BOOTLEGGERS vodka, lemon, lime, mint, watermelon | 8

WHISKEY PEACH TEA rye, peach tea, mint | 8

PLEASE NOTE: Anyone under the age of 21 will not be allowed to consume alcohol at Tattersall

*ALLERGY ALERT: Some of our beverages contain hazelnuts, walnuts, or peanuts. Please alert our staff with questions or concerns.

01/23