

DINNER

TATTERSALL

GF Gluten Free Friendly

V Vegetarian

☞ Menu items feature Tattersall spirits

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 10

TRUFFLE FRIES *GF, V*

white truffle, shaved parmesan, parsley, garlic aioli 11

CHEESE CURDS *GF, V*

ellsworth hand-battered white cheddar, truffle garlic ranch 13

SALMON CAKES

panko, onion, bell pepper, caramelized honey miso 12

☞ BONE-IN CHICKEN WINGS *GF*

choice of dry rub or rye whiskey glazed, buttermilk ranch 13

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic, caspian bread 16

KOREAN CAULIFLOWER *GF, V*

gochujang rubbed cauliflower, cumin, oregano, soy, ranch 12

MAC & CHEESE

apple brandy marinated pork, beer cheese sauce, mustard bbq 15

STEAK BITES*

onion, mushroom, blue cream 19
add | spicy cajun rub

ROASTED RED PEPPER & TOMATO BISQUE *GF, V*

cup 6 | crock 8

☞ TROUT BISQUE

lobster stock, apple brandy, smoked trout | cup 8 | crock 11

☞ TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber, tomato, aquavit pickled red onion, house aquavit calamansi-chili vinaigrette 11

CHOPPED CAESAR SALAD *V*

romaine hearts, parmesan, nueske's bacon, caesar dressing 12

☞ ROASTED BEET SALAD *GF, V*

mixed greens, roasted gold beets, balsamic, candied pecans, goat cheese 12



STARTERS

ADD ONS & DRESSINGS

add to any salad:

chicken +4 | shrimp +7
| salmon +7 | steak +10

dressing: buttermilk ranch, blue cheese, french, balsamic vinaigrette, raspberry poppyseed vinaigrette, house aquavit calamansi-chili vinaigrette

MAINS

FRIED CHICKEN

hand-breaded boneless tenderloins, buttermilk ranch, house-made coleslaw, fries 19

FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 21

☞ SWEET TEA PORK CHOP

sweet tea marinated bone-in pork chop, cheddar polenta, collard greens, mustard bbq 23

RISOTTO *GF, V*

butternut squash risotto, sage brown butter, pickled cranberries 18
chicken +4 | shrimp +7 | steak +10

SALMON

tajin crusted filet, root vegetable hash, basil-citrus butter 23

☞ MISO GLAZE CHICKEN

marinated chicken breast, fried rice, bell pepper miso glaze, grilled bok choy 23

RIBEYE STEAK

14oz ribeye, galette hashbrown potatoes 36

PIZZAS

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

MARGHERITA *V*

red sauce, mozzarella, heirloom cherry tomatoes, basil 18 | add pepperoni +2

SPICY BLONDE PIZZA

italian sausage, pickled jalapenos, pickled onion, mozzarella, bleu cheese sauce 20

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske's bacon 20

HANDHELD

Choice of kettle chips or fries. Sub cup of roasted red pepper & trout bisque, starter mixed green salad with choice of dressing, or gluten-free bun +2

SCONNIE BURGER*

cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aioli, grilled pub bun | 17 | add onion strings +1 | sautéed mushrooms & onions +1 | smoked bacon +2

☞ TATTERSALL BURGER

american cheese, romaine, house sauce, aquavit pickled onions, apple brandy bacon jam 17

☞ WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 17

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 17

CHEESESTEAK

shaved beef, beer cheese sauce, peppers, onions & pickled peppers 17

CUBANO

marinated pork shoulder, ham, swiss, pickles, house sauce 17

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 food-borne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% Service Charge will automatically be added to all parties of 13 or more.