

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

STEAK BITES*

onion, mushroom, bleu cream,
rye whiskey glaze 19
add | spicy cajun rub

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic,
caspian bread 17

KOREAN CAULIFLOWER *GF, V*

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

CHEESE CURDS *GF, V*

ellsworth hand-battered white
cheddar, ranch or marinara 13

ROASTED RED PEPPER & TOMATO BISQUE *V*

cup 7 | crock 9

TROUT BISQUE *GF*

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

TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber,
tomato, aquavit pickled red onion,
toasted coconut aquavit herb-
citrus vinaigrette 11

CHOPPED CAESAR SALAD *V*

romaine hearts, parmesan, Nueske’s
bacon, caesar dressing 12



ADD ONS
& DRESSINGS

add to any salad:
chicken +4 | shrimp +7
| salmon +7 | steak +10
dressing: buttermilk ranch,
blue cheese, caesar, toasted
coconut aquavit herb-citrus
vinaigrette

STARTERS

MAINS

FRIED CHICKEN

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

FISH & CHIPS

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

RISOTTO *GF, V*

butternut squash risotto, pickled
cranberries 17 | 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

14 oz ribeye, galette hash brown
potatoes 36



FLATBREADS

Substitute cauliflower
pizza crust (GF) +3

MARGHERITA *V*

red sauce, fresh mozzarella & parmesan cheese
blend, heirloom cherry tomatoes, fresh basil 17
add pepperoni +1

RATATOUILLE *V*

whipped herbed ricotta, summer squash, tomato confit,
cheddar, parmigiano reggiano, mozzarella, garlic aioli 19

SAUSAGE & MUSHROOM

whipped honey boursin, mozzarella & provolone cheese
blend, italian sausage, mushrooms, caramelized onion,
sherry aioli & chive oil 19

HANDHELDS

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

HOT HONEY CHICKEN SLIDERS

buttermilk brined chicken, hot honey
sauce, pickles 17

SMASHBURGER SLIDERS

american cheese, lettuce, pickled
onions, garlic aioli 17

WALLEYE SLIDERS

hand-battered walleye, lemon caper
remoulade, lettuce, red onion 19

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

WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato,
onion strings, garlic aioli, grilled pub bun 19

BLACKBERRY TURKEY MELT

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