

LUNCH

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

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, ranch 12

CHEESE CURDS *GF, V*

Ellsworth hand-battered white cheddar, ranch or marinara 13

STARTERS

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

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

FRIED HOT 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

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam
grilled sourdough 19

WHISKEY BURGER*

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

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

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

LUNCH COMBO \$12

Available 12pm-2pm

YOUR CHOICE OF

HALF ARTISIAN FLATBREAD:

margherita, pepperoni margherita, ratatouille, or sausage & mushroom

-OR-

SINGLE SLIDER:

smashburger, hot honey chicken, or walleye

PLUS 1 CUP OF SOUP -OR- SIDE HOUSE OR CAESAR SALAD

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.

ON TAP

BRANDY OLD FASHIONED

apple brandy, orange, sour cherry,
weiss woods maple syrup, angostura
bitters, soda 11

PEAR COLLINS

barreled gin, pear, lemon, soda 9

PINK SLIP

gin, grapefruit liqueur, rhubarb,
cardamom, lemon, soda 9

MULE

tightline vodka, lime liqueur, ginger,
lime 9 Add your choice of: blueberry,
cranberry, or sour cherry liqueur

22 + SPRUCE

gin, house-made spruce tip
tonic 9

EASY STREET

wheated bourbon, peach, mint,
black tea, lemon 9

MOJITO

spiced rum, pomegranate, limoncello,
ginger, mint, lime, soda 10

MANGO ICED TEA

tightline vodka, orange liqueur,
mango black tea, lemongrass,
lemon 9

HINTERLAND (WI)

maple bock 7

NEW GLARUS (WI)

moon man pale ale 7

3 SHEEPS (WI)

wisconsinitis cream ale 7

HINTERLAND (WI)

jamaican haze hazy IPA 7

SHELL'S (MN)

american lager 6

OLIPHANT (WI) AMERICAN

seasonal rotating 7

Local Favorites

3 SHEEPS (WI)

pils lager 7

RUSH RIVER (WI)

minion juicy IPA 7



HAPPY
HOUR



EVERY DAY 2PM-5PM + SUNDAY ALL DAY

TAP COCKTAILS & BEER \$5

CANNED COCKTAILS \$5

MIXED DRINKS \$5

includes: 1 liquor + 1 mixer

TRUFFLE FRIES

white truffle, parmesan,
parsley, garlic aioli 6

FRIED CHICKEN STRIPS

hand-battered boneless tenderloins,
buttermilk ranch 6

CHEESE CURDS

Ellsworth hand-battered white
cheddar, ranch or marinara 7

FRIED HOT CHICKEN SLIDER

buttermilk brined chicken,
hot honey sauce, pickles 6

SMASHBURGER SLIDER

american cheese, lettuce,
pickled onions, garlic aioli 6

WALLEYE SLIDER

hand-battered walleye, lemon
caper remoulade, lettuce,
red onion 7

1/2 MARGHERITA FLATBREAD V

red sauce, fresh mozzarella & parmesan
cheese blend, heirloom cherry tomatoes,
fresh basil 9 | add pepperoni +1

1/2 RATATOUILLE FLATBREAD V

whipped herbed ricotta, summer squash,
tomato confit,cheddar, parmigiano reggiano,
mozzarella, garlic aioli 10

1/2 SAUSAGE & MUSHROOM FLATBREAD

whipped honey bournsin, mozzarella & provolone
cheese blend, italian sausage, mushrooms,
caramelized onion, sherry aioli & chive oil 10

FLIGHT BOARDS

BERRY BOARD

blueberry liqueur, cranberry
liqueur, sour cherry liqueur 9

BARREL AGED BOARD

apple brandy, barreled rum,
straight rye whiskey 10

BOURBON BOARD

wheated bourbon, high rye bourbon,
6 year wheated bourbon 12

DESSERT BOARD

limoncello, blackberry brandy,
cinnamon whiskey 10

GET THE INSIDE SCOOP

Join our newsletter to be
the first to know about
fun stuff on the menu,
exclusive offers, events,
classes and more.



LOOKING TO BOOK A LARGE PARTY OR PRIVATE GROUP? TATTERSALL OFFERS A VARIETY OF SPACES TO HOST YOUR NEXT GATHERING. INQUIRE TODAY! [INFO@TATTERSALL-RF.COM](mailto:info@tattersall-rf.com)