

DINNER

FOR THE TABLE

TRUFFLE FRIES GF, V  
white truffle, shaved parmesan, parsley, garlic aioli 11

CHEESE CURDS GF, V  
ellsworth hand-battered white cheddar, ranch or marinara 13

MILWAUKEE GIANT PRETZEL V  
buttered and salted, brie fonduta, raspberry jam 15

WI. CHARCUTERIE BOARD  
local artisan meats & cheeses, seasonal accouterments 19



BRUSSELS SPROUTS  
maple whipped cranberry chevre, toasted pepitas, Neuskie's lardon, balsamic reduction 15

SPINACH ARTICHOKE DIP V  
cream cheese, onions, garlic, caspian bread 17

WALLEYE FINGERS  
hand-breaded walleye, lemon caper tarter 19

STEAK BITES\*  
onion, mushroom, bleu cream, rye whiskey glaze 19  
add | spicy cajun rub

ARTISAN FLATBREADS

Sub cauliflower pizza crust (GF) +3

MARGHERITA V  
red sauce, fresh mozzarella, parmesan, heirloom cherry tomatoes, fresh basil 17 add pepperoni + 2

PESTO CHICKEN FLATBREAD  
mozzarella, basil pesto, pulled chicken, red onion, balsamic glaze 19

SAUSAGE & WILD MUSHROOM  
whipped honey boursin, italian sausage, roasted crimini mushrooms, caramelized onion, mozzarella & provolone cheese blend, chive oil 19

MAINS

ROASTED RED PEPPER & TOMATO BISQUE V  
cup 5 | crock 8

TROUT BISQUE GF  
lobster stock, apple brandy, smoked trout | cup 9 | crock 12

SIDE TATTERSALL HOUSE SALAD GF, V  
greens, cucumber, tomato, toasted coconut aquavit pickled onion, citrus-herb vinaigrette 5

SIDE CAESAR SALAD V  
romaine hearts, parmigiano reggiano, caesar dressing, herbed croutons 5

SIDE ROASTED BEET SALAD V  
smoked chevre, toasted hazelnut, greens, honey cider gastrique 7

SOUPS & SIDE SALADS

FRIED CHICKEN  
hand-breaded chicken tenderloins, buttermilk ranch, house-made slaw, fries 19

BABY BACK RIBS  
Wisconsin cherry barbecue sauce, garlic mashed potatoes | half rack 20 | full rack 29

FISH & CHIPS  
hand-battered walleye, lemon caper tarter, lemon, house-made slaw, fries 21

WILD MUSHROOM PAPPARDELLE V  
wild mushroom pappardelle, baby spinach, mederia cream sauce 19  
with chicken or italian sausage + 4

SHORT RIB RIGATONI  
braised beef short rib, mozzarella, parmesan, sugo pomodoro ragout 25

CHICKEN POT PIE  
roasted chicken, celery, carrots, onion, peas, velouté, herbs, puff pastry 23

LOADED WI. MEAT LOAF  
smothered in mac & cheese, garlic mashed potatoes, seasonal vegetables & demi-glaze 25

ATLANTIC SALMON\*  
rye glaze, citrus herb compound butter, garlic mashed potatoes, seasonal vegetables 25

MAPLE BRINED BONE-IN PORK CHOP\*  
toasted barley, roasted brussels sprouts, peppered apple relish 27

RIBEYE STEAK\*  
14 oz. rosemary butter, cheesy potatoes, seasonal vegetables 39

SMASHBURGER SLIDERS  
american cheese, lettuce, pickled onions, garlic aiolic 17

BRAISED PORK SLIDERS  
arugula, aquavit pickled onion, chili-garlic aioli, cilantro 17

HOT HONEY  
FRIED CHICKEN SLIDERS  
buttermilk brined chicken, hot honey sauce, pickles 17

WALLEYE SLIDERS  
hand-battered walleye, lettuce, red onion, lemon caper tarter 19



SLIDERS

HANDHELDS

Choice of kettle chips or fries.  
Sub cup of roasted red pepper bisque or side mixed green salad with choice of dressing + 2  
Sub trout bisque, truffle fries + 4  
Sub gluten-free for burger bun

BLACKBERRY TURKEY MELT  
roasted turkey, swiss, smoked bacon, poblano-blackberry jam 19

SCONNIE BURGER\*  
cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aiol 17  
add sauteed mushrooms & onions + 1  
onion strings + 1 | smoked bacon + 2

WHISKEY BURGER\*  
rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli 19

BLUE JAY BURGER\*  
arugula, whipped deer creek juniper blue cheese, smoked bacon, balsamic glaze 19

ENTREE SALADS

add to any salad: chicken + 4 | salmon \* or steak \* + 10

ENTREE TATTERSALL HOUSE SALAD GF, V  
greens, cucumber, tomato, aquavit pickled onion, citrus-herb vinaigrette 11

ENTREE CAESAR SALAD V  
romaine hearts, parmigiano reggiano, caesar dressing, herbed croutons 13

ENTREE GRILLED PEACH SALAD GF  
greens, grilled peach, blueberries, blackberries, feta cheese, candied pecan, white balsamic vinaigrette 15

dressings: buttermilk ranch, blue cheese, caesar, herb-citrus vinaigrette

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.

# TATTERSALL

GF Gluten Free Friendly  
V Vegetarian  
Menu items feature  
Tattersall spirits

## 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, limoncel-  
lo, 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

### SCHELL'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 GF, V

white truffle, shaved parmesan,  
parsley, garlic aioli 6

### CHEESE CURDS GF, V

Ellsworth hand-battered white  
cheddar, ranch or marinara 7

### FRIED CHICKEN STRIPS

buttermilk battered chicken  
tenderloins, buttermilk ranch 7

### BRUSSELS SPROUTS

maple whipped cranberry chevre,  
toasted pepitas, Neuskie's lardon,  
balsamic reduction 8

### SMASHBURGER SLIDER

american cheese, lettuce,  
pickled onions, garlic aioli 6

### BRAISED PORK SLIDERS

arugula, toasted coconut  
aquavit pickled onion,  
chili-garlic aioli, cilantro 6

### HOT HONEY FRIED CHICKEN SLIDER

buttermilk brined chicken,  
hot honey sauce, pickles 6

### WALLEYE SLIDER

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

### 1/2 MARGHERITA FLATBREAD

red sauce, fresh mozzarella, parmesan,  
heirloom cherry tomatoes, fresh basil 9  
add peperoni + 1

### 1/2 PESTO CHICKEN FLATBREAD

mozzarella, basil pesto, pulled chicken,  
red onion, balsamic glaze 10

### 1/2 SAUSAGE & WILD MUSHROOM FLATBREAD

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

## PRIVATE EVENTS



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

## 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.

