

DINNER

FOR THE TABLE

WI CHARCUTERIE BOARD

local artisan meats & cheeses,
seasonal accouterments 18

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

MILWAUKEE GIANT PRETZEL *V*

brie fonduta, raspberry jam 19

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic, caspian bread 17

CHEESE CURDS *GF, V*

ellsworth hand-battered white
cheddar, ranch or marinara 13

ROASTED BRUSSELS SPROUTS

maple whipped cranberry chevre, toasted pepitas,
Neuske's lardon, balsamic reduction 15

ARTISAN FLATBREADS

Substitute cauliflower pizza crust (*GF*) +3

MARGHERITA *V*

red sauce, fresh mozzarella & parmesan cheese
blend, heirloom cherry tomatoes, fresh basil 17 add pepperoni +2

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, roasted crimini mushrooms,
caramelized onion, chive oil 19

MAINS

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*

greens, cucumber, tomato, pickled
aquavit red onion, toasted coconut
aquavit herb citrus vinaigrette 7

CAESAR SALAD *V*

romaine hearts, parmigiano reggiano,
caesar dressing, herbed croutons 7

ROASTED BEET SALAD

smoked chevre, toasted hazelnuts,
mixed greens, honey cider gastrique 9

SOUP & STARTER SALADS

FRIED CHICKEN

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

RISOTTO *GF, V*

butternut squash risotto, pickled
cranberries 17 | chicken +4 |
shrimp +7 | steak +10

FISH & CHIPS

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

MISO GLAZE CHICKEN

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

MAPLE BRINED PORK CHOP

toasted barley, roasted brussels sprouts,
peppered apple relish 26

RIBEYE STEAK

14 oz ribeye, cheesy potatoes 36

GRILLED BABY BACK RIBS

wisconsin cherry barbecue sauce,
garlic mashed potatoes
half rack 20 | full rack 29



SMASHBURGER SLIDERS

american cheese, lettuce, pickled
onions, garlic aioli 17

BBQ PULLED PORK SLIDERS

house-made coleslaw,
Tattersall rye bbq sauce 17

HOT HONEY CHICKEN SLIDERS

buttermilk brined chicken, hot honey
sauce, pickles 17

WALLEYE SLIDERS

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



SLIDERS BURGERS

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

BLACKBERRY TURKEY MELT

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

SCONNIE BURGER*

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

WHISKEY BURGER*

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

BLUE JAY BURGER

arugula, whipped deer creek juniper
blue cheese, smoked bacon, balsamic glaze 19

ENTREE SALADS

add to any salad:

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

CAESAR SALAD *V*

romaine hearts, parmigiano reggiano,
caesar dressing, herbed croutons 13

PLT SALAD *GF*

butter lettuce, crispy prosciutto,
whipped herb ricotta cheese, heirloom tomato,
charred tomato vinaigrette 15

GRILLED PEACH SALAD *GF*

greens, grilled peach, blueberries, blackberries,
feta cheese, candied pecan, white balsamic vinaigrette 13

dressing: buttermilk ranch, blue cheese, caesar,
toasted coconut aquavit 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.