

LUNCH

TATTERSALL

GF Gluten Free Friendly
V Vegetarian
Menu items feature
Tattersall spirits

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,
caspien 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 peperoni + 2

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

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

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,
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

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

BRAISED PORK SLIDERS
arugula, toasted coconut
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 NC

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 aioli 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

MAINS

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

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

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

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

LUNCH COMBOS 13

Available 12pm-2pm

CHOICE OF HALF ARTISAN FLATBREAD:
margherita, pepperoni margherita, pesto chicken,
or sausage & mushroom

-OR-

SINGLE SLIDER:
smashburger, hot honey chicken, braised pork, or
walleye

-AND-

CHOICE OF SIDE:
roasted red pepper & tomato bisque,
house salad, ceasar salad, house-made slaw
kettle chips or french fries
sub trout bisque or truffle fries + 4

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,
citrus-herb 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

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 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 SLIDER

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-RF.COM](mailto:info@tattersall-rf.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.

