

LUNCH

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 boursin, mozzarella & provolone cheese blend, italian sausage, roasted crimini mushrooms, caramelized onion, chive oil 19

HANDHELDS

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

SMASHBURGER SLIDERS

american cheese, lettuce, pickled onions, garlic aioli 17

FRIED HOT CHICKEN SLIDERS

buttermilk brined chicken, hot honey sauce, pickles 17

BBQ PULLED PORK SLIDERS

house-made coleslaw, Tattersall rye bbq sauce 17

WALLEYE SLIDERS

hand-battered walleye, lemon caper remoulade, 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 turket, 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

BLUE JAY BURGER

arugula, whipped deer creek juniper blue cheese, smoked bacon, balsamic glaze 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 tartar, lemon, house-made coleslaw, fries 21

RISOTTO GF, V

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

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, BBQ pulled pork, or walleye

-AND-

CHOICE OF SIDE:

roasted red pepper & tomato bisque, house salad, caesar salad, coleslaw, kettle chips, fries, trout bisque, truffle fries +2

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

# TATTERSALL

GF Gluten Free Friendly

V Vegetarian

Menu items feature  
Tattersall spirits

## ON TAP

All Taps \$5 Every Day 2pm-5pm + Sunday All Day

### 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

### 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

white truffle, parmesan,  
parsley, garlic aioli 6

### FRIED CHICKEN STRIPS

hand-battered boneless tenderloins,  
buttermilk ranch 6

### ROASTED BRUSSELS SPROUTS

maple whipped cranberry chevre,  
toasted pepitas, Neuske's lardon,  
balsamic reduction 7

### 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

### BBQ PULLED PORK SLIDER

house-made coleslaw,  
Tattersall rye bbq sauce 6

### WALLEYE SLIDER

hand-battered walleye, lemon  
caper tartar, 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 boursin, mozzarella & provolone  
cheese blend, italian sausage, roasted crimini  
mushrooms, caramelized onion, 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)

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

