

LUNCH

FOR THE TABLE

WI CHARCUTERIE BOARD

local artisan meats & cheeses,
seasonal accoutrements 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

WALLEYE FINGERS

hand-breaded walleye,
lemon caper tartar 19

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

PESTO CHICKEN

mozzarella, basil pesto, pulled chicken, balsamic glaze,
red onion 17

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, aquavit
pickled onion, citrus-herb 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

BRAISED PORK SLIDERS

arugula, aquavit pickled onion.
chili-garlic aioli, cilantro 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 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

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

WILD MUSHROOM PAPPARDELLE

V

wild mushroom pappardelle, baby
spinach, madeira cream sauce 18
chicken +4 | italian sausage +4

LUNCH COMBO

\$12

Available 12pm-2pm

YOUR 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, coleslaw, kettle chips, fries,
trout bisque, truffle fries +2

ENTREE SALADS

add to any salad:

chicken +4 | salmon +10 | Steak +10

TATTERSALL HOUSE SALAD

GF

seasonal greens, cucumber, tomato,
aquavit pickled onion, citrus- herb vinaigrette 11

CAESAR SALAD

V

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

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

GF Gluten Free Friendly

V Vegetarian

Menu items feature
Tattersall spirits

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

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

BRAISED PORK SLIDER

arugula, aquavit pickled onion,
chili-garlic aioli, cilantro 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 PESTO CHICKEN FLATBREAD

mozzarella, basil pesto, pulled chicken,
balsamic glaze, red onion 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-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.

