

FOR THE TABLE

Truffle Fries gf, v 11
White truffle, shaved parmesan, parsley, garlic aioli

Cheese Curds gf, v 13
Ellsworth hand-battered white cheddar, ranch or marinara

Spinach Artichoke Dip v 17
Cream cheese, onions, garlic, caspian bread

Roasted Brussels Sprouts 15
Maple-whipped cranberry chèvre, toasted pepitas, Nueske’s lardon, balsamic reduction

WI Charcuterie Plate 19
Local artisan meats and cheeses, seasonal accoutrements

Walleye Fingers 19
Hand-battered walleye, lemon caper tartar

Milwaukee Giant Pretzel v 15
Brie fonduta, raspberry jam

Steak Bites* 19
Onion, mushroom, blue cream, rye whiskey glaze
Add spicy Cajun rub

ARTISAN FLATBREADS

SUBSTITUTE CAULIFLOWER PIZZA CRUST (GF) 3.

Margherita v 17
Red sauce, fresh mozzarella & parmesan cheese blend, heirloom cherry tomatoes, fresh basil
Add pepperoni 2

Pesto Chicken Flatbread 19
Mozzarella, basil pesto, pulled chicken, red onion, balsamic glaze

Sausage & Mushroom 19
Whipped honey Boursin, mozzarella & provolone cheese blend, Italian sausage, roasted crimini mushrooms, caramelized onion, chive oil

SLIDERS & BURGERS

CHOICE OF KETTLE CHIPS OR FRIES. SUB CUP OF ROASTED RED PEPPER BISQUE OR SIDE MIXED GREENS SALAD WITH CHOICE OF DRESSING +2. SUB TROUT BISQUE OR TRUFFLE FRIES +4. SUB GLUTEN-FREE BURGER BUN.

Smashburger Sliders 17
American cheese, lettuce, pickled onions, garlic aioli

Braised Pork Sliders 17
Arugula, aquavit pickled onion, chili-garlic aioli, cilantro

Hot Honey Fried Chicken Sliders 17
Buttermilk-brined chicken, hot honey sauce, pickles

Walleye Sliders 19
Hand-battered walleye, lemon caper tartar, lettuce, red onion

Blackberry Turkey Melt 19
Roasted turkey, Swiss, smoked bacon, poblano-blackberry jam, grilled sourdough

Sconnie Burger* 17
Cheddar, Swiss or ghost pepper jack with lettuce, tomato, red onion & garlic aioli, grilled pub bun
Add sautéed mushrooms & onions 1, onion strings 1, smoked bacon 2

Whiskey Burger* 19
Rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun

Blue Jay Burger* 19
Arugula, whipped Deer Creek juniper blue cheese, smoked bacon, balsamic glaze

SOUPS & STARTER SALADS

Roasted Red Pepper & Tomato Bisque v cup 5 | crock 8

Trout Bisque gf cup 9 | crock 12
Lobster stock, apple brandy, smoked trout

Tattersall House Salad gf, v 5
Greens, cucumber, tomato, pickled aquavit red onion, herb citrus vinaigrette

Caesar Salad v 5
Romaine hearts, Parmigiano-Reggiano, Caesar dressing, herbed croutons

Roasted Beet Salad 7
Smoked chèvre, toasted hazelnuts, mixed greens, honey cider gastrique

MAINS

Fried Chicken 19
Hand-breaded boneless tenderloins, buttermilk ranch, house-made coleslaw, fries

Wild Mushroom Pappardelle 19
Wild mushroom pappardelle, baby spinach, mederia cream sauce
Add chicken or sausage 4

Fish & Chips 21
Hand-battered walleye, lemon caper tartar, lemon, house-made coleslaw, fries

Maple-Brined Pork Chop 27
Toasted barley, roasted Brussels sprouts, peppered apple relish

Chicken Pot Pie 23
Chicken, diced carrots, celery, onion, potato, peas, velouté, herbs, puff pastry

Loaded WI Meatloaf 25
Smothered in mac & cheese, seasonal vegetables, cheesy potatoes, demi-glaze

Atlantic Salmon* v 25
Grilled and smothered in rye glaze, citrus herb compound butter, garlic mashed potatoes, seasonal vegetables

Grilled Baby Back Ribs
half rack 20 | full rack 29
Wisconsin cherry barbecue sauce, garlic mashed potatoes

Short Rib Rigatoni 25
Braised beef short rib, mozzarella, parmesan, sugo pomodoro ragout

Ribeye Steak* 39
14oz steak, rosemary butter, seasonal vegetables, cheesy potatoes

ENTRÉE SALADS

ADD TO ANY SALAD: CHICKEN 4, SALMON* OR STEAK* 10
DRESSING: BUTTERMILK RANCH, BLUE CHEESE, CAESAR OR HERB-CITRUS VINAIGRETTE

House Salad v, gf 11
Greens, cucumber, tomato, aquavit pickled onion, citrus-herb vinaigrette

Caesar Salad v 13
Romaine hearts, Parmigiano-Reggiano, Caesar dressing, herbed croutons

Grilled Peach Salad gf 15
Greens, grilled peach, blueberries, blackberries, feta cheese, candied pecan, white balsamic vinaigrette

v - vegetarian gf - gluten-free
CONSUMER ADVISORY: *Item is served raw, undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, 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 for all parties of 13 or more.