

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-breaded 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, balsamic glaze, red onion

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 GREEN 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 tarter, 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

LUNCH COMBO 13

AVAILABLE 12PM – 2PM

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,  
caesar salad, coleslaw,  
kettle chips or fries  
Sub trout bisque or truffle fries +4

ENTRÉE SALADS

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

House Salad 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

MAINS

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

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

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

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

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.