

# Food Menu

## Snacks and Sharables

<b>Bar Mix</b> : candied nuts, dried berries, crispy salami	5
<b>Pickled Egg</b> : beet pickled egg, cornichon, toast	4
<b>Dates</b> : marcona crumble, tomato cream	8
<b>Olives</b> : heirloom spanish olives, fennel, grilled lemon, herbs	6
<b>French Fries</b> : plain and simple : house mayo and ketchup	7
<b>Crispy Cheese Curds</b> : pretzel crust, honey dijonaise	6
<b>Cornish Pasty</b> : grassfed beef, potato, smoked peppercorn	6

## More than Snacks

<b>Flatbread</b> grilled asparagus, manchego, roasted fennel, frisee, piquillo-tomato cream	14
<b>Wisconsin Melt</b> braised shortrib, cheese curds, and caramelized & fried onions on brown butter rye	14
<b>Fish Fry</b> cornmeal crusted walleye, malt vinegar slaw, cornichon tartar, toasted brioche	14
<b>Mussels (single / double)</b> black mussels, schlitz lager, grainy mustard, crusty bread	13 / 24

## Cheese and Meat

served with seasonal pairings

### Cheeses

Trillium - Tulip Tree Creamery  
Clock Shadow - Chevre  
Roelli Cheese Haus - Red Rock  
Kenny's - Kentucky Rose  
Marieke - Aged Gouda

<b>Any Meat or Cheese a la carte</b>	6
<b>Cheese &amp; Meat Board</b> (pick any 6 from the above list)	28

### Meats

Fermin - Serrano Ham  
Smoking Goose - Gin n Juice Salami  
Fabrique Délices - Smoked Duck Breast  
N'Duja Artisans - Finnochiona  
N'Duja Artisans - N'Duja

## Dessert

<b>Old Fashioned Chocolate</b> flourless torte, bourbon soaked cherries, angostura cream	9
<b>Flan</b> whiskey flan, strawberry, spiced shortbread, salted crème fraiche	8
<b>Beer Float</b> seasonal stout, vanilla gelato, colombian chocolate	8

Kitchen until 12am Fri-Sat, 11pm Sun-Thurs