

## ❖ Food Menu ❖

### Snacks and Sharables

<b>3D Baking Breads:</b> nordic creamery butter, seasonal jam	8
<b>Pretzel Sticks:</b> Fayette Creamery horseradish cheddar	7
<b>Dates:</b> speck, goat cheese, almond crumble, tomato cream	7
<b>Olives:</b> heirloom spanish olives, fennel, grilled lemon, herbs	6
<b>French Fries:</b> plain and simple : house mayo and ketchup	7
<i>(with truffle)</i>	9
<b>Crispy Cheese Curds:</b> panko crust, honey dijonaise	6
<b>Shrimp Cocktail:</b> jumbo, spicy cocktail sauce, roasted lemon	12
<b>Sausage:</b> sheboygan brat, celery root slaw, whole grain mustard, pretzel roll	10
<b>Grilled Cheese:</b> griddled sourdough, cheese curds, red wine shallot jam	9
<b>Lamb Chops:</b> cranberry-squash slaw, mint chimichurri	20

### Midwestern Cheese & Charcuterie

<b>Chef's Choice Cheese or Meat Board</b>	15
<b>Cheese &amp; Meat Board</b>	26

all served with seasonal accoutrement and bread

## ❖ Dessert ❖

<b>S'more Tart</b>	9
graham cracker tart, dark chocolate cream, toasted meringue	
<b>Fruit &amp; Nut</b>	9
walnut dacquoise, mission fig, mascarpone, almond tuile	
<b>Artisan Chocolates</b>	12
bonbon assortment from L.A. Burdick Chocolates	
<b>Sorbet</b>	9
Three scoops of our daily flavors	

**Kitchen Hours:**  
**5pm-11pm Sun-Thurs**  
**5pm-12am Fri-Sat**

**Our seasonal & limited  
 beer selections in bottles & cans**

**Thursday November 2**

