

brunch saturdays and
sundays 10am-3pm

**we proudly only serve cage- and
hormone-free meat & wild caught seafood**

**Ⓟ Paleo Friendly/
Options Available**

Ⓢ Gluten Free

BEFORE WE MEAT

STUFFED MUSHROOMS \$8

white mushrooms, rosemary,
asiago, mozzarella, breadcrumbs

Ⓢ Ⓟ CUCUMBER CUPS \$7

cucumber, red onion, kalamata olives,
tomato, feta, balsamic reduction
(paleo without feta)

BACON ONION TART \$12

smoked bacon, white onion,
seasoned creme fraiche, puff pastry crust

SALAD

Ⓢ Ⓟ GORGONZOLA \$10

iceberg lettuce, cherry tomatoes,
gorgonzola, garlic herb vinaigrette

Ⓢ Ⓟ KALE CAESAR \$11

red wine poached egg, kale, housemade caesar
dressing, and a parmesan cheese crisp

SALAD

FLAT BREADS

CRAB RANGOON

*crab, scallions, cream cheese,
sweet chili sauce, crispy crust*
\$14

HOT BACON

*smoked bacon, giardiniera,
marinara, mozzarella, asiago,
crispy crust*
\$14

WISCONSIN TRIO \$16

butterkase, fontina, blue cheese,
garlic, scallions, white wine &
dry sherry

TRUFFLE \$16

fontina, gruyere, garlic,
white truffle oil
& dry white wine

FONDUE

begin to meat...

SKEWERS

Ⓢ Ⓟ BACON WRAPPED CHICKEN \$13

chicken breast, applewood smoked bacon,
jalapeño, cream cheese

Ⓢ Ⓟ BACON WRAPPED DATES \$10

applewood smoked bacon, dates, goat cheese

Ⓢ Ⓟ LEMON CHICKEN \$12

lemon chicken, dill, garlic, oregano,
lemon juice, tomato sauce

Ⓢ Ⓟ BEEF TENDERLOIN TIPS \$15

allen brothers tenderloin, garlic, bay leaves, soy
sauce, burgundy wine
served with a horseradish yogurt sauce

Ⓢ Ⓟ VEGGIE SKEWER \$9

yellow squash, zucchini, red onion, corn cob,
chili soy marinade

MEATBALL \$12

beef, pork, lamb, parsley, garlic, grated romano,
egg batter, italian bread crumbs
served with a house marinara sauce

Ⓢ Ⓟ PISTACHIO CRUSTED LAMB CHOPS \$22

lamb, dijon mustard, pistachio crumbles

Ⓢ Ⓟ PISTACHIO CRUSTED PORK \$14

berkshire pork tenderloin, oriental sesame oil,
roasted pistachio crumbles
served with an oyster plum sauce

Ⓢ Ⓟ ROSEMARY MINT PORK \$14

berkshire pork tenderloin, shallots, garlic clove,
mint leaves, rosemary
served with apple raisin chutney

Ⓢ Ⓟ SEARED SCALLOPS \$21

large sea scallops, olive oil, salt & cracked pepper
served with an apricot miso sauce

Ⓢ Ⓟ SHRIMP \$18

jumbo shrimp, olive oil, salt & pepper
served with a basil garlic butter sauce

Ⓢ Ⓟ TWIN LOBSTER TAILS \$ MARKET

south african lobster tails,
spanish paprika, grass fed butter
served with saffron butter

WASABI CRUSTED SALMON \$19

sockeye salmon, dijon mustard, wasabi
pea crumbles
soy-scallion sauce

while we
meat...

FAMILY STYLE SIDES

while we
meat...

Ⓢ Ⓟ BRUSSELS SPROUTS \$8

brussels sprouts, smoked bacon, olive oil,
honey, balsamic reduction

Ⓢ Ⓟ CAULIFLOWER PUREE \$7

cauliflower, kosher salt, white pepper,
vegetable stock

Ⓢ QUINOA CASSEROLE \$9

vegetable broth, bell pepper, green onion,
spinach, dry mustard, panko bread crumbs,
garlic, cheddar & mozzarella

*made gluten free on request

Ⓢ CREAMED CORN \$7

vegetable broth, corn, chopped onion, flour
garlic, whipping cream, olive oil

FONDUE MAC AND CHEESE \$9

rigatoni pasta, applewood smoked bacon,
green peas, garlic, bay leaves, white pepper,
sharp vermont cheddar & gouda, white wine,
sun-dried tomatoes, panko bread crumbs

Ⓢ GREEK POTATOES \$8

chicken & beef stock, idaho potatoes,
dill, garlic, oregano,
lemon juice, tomato puree

Ⓢ Ⓟ STEAKHOUSE MUSHROOMS \$8

cremini, oyster, and button mushrooms,
white julienned onions & shallots, fresh
herbs with cabernet reduction

**While we do our best to prepare items without gluten and nuts if stated, we cannot
guarantee there will be no interaction with your order. Please notify your host of any serious allergies.
20% Gratuity can be added for parties of 6+

THE CLASSICS

with a twist

MAPLE FOAM MANHATTAN \$12

Makers 46 Bourbon, Cinzano Sweet Vermouth, maple syrup reduction
-shaken, served up, maple bourbon foam, skewered cherry.

JALISCO OLD FASHIONED (ROCKS) \$10

Casamigos Reposado Tequila, Cointreau, Angostura & Orange Bitters
-stirred, over ice, orange twist, cinnamon & sugar rim

KENTUCKY NEGRONI (ROCKS) \$10

Jim Beam Select Bourbon, Aperol, Cinzano Sweet Vermouth
-stirred, over ice, orange tail twist and cherry

SZECHUAN BUTTON COCKTAIL \$13

Grey Goose Le Citron Vodka, Galliano, Double Brewed Chamomile Tea, fresh lemon, simple Syrup
-shaken, over ice, szechuan lemon wheel

MAGIC MARGARITA \$11

Casamigos Blanco Tequila, Cointreau, fresh lime, simple syrup
-over a flavored ice block, salt & sugar rim

SIDECAR STINGER \$11

Hennessy, Barenjager, fresh lemon juice, simple syrup
-shaken, served up, flamed lemon coin

SAZERAC \$12

Wild Turkey Rye Whiskey, St Germain, egg white, fresh lemon
-shaken, served up, micro lemon zest, Angostura bitters

CUCUMBER GIMLET \$12

Beefeater 24 Gin, fresh lime, muddled cucumber, simple syrup
-shaken & strained, cucumber ribbon with a citrus foam

PISCO BURGUNDY SOUR \$10

Pisco, Cointreau, burgundy syrup, fresh lime
-shaken, over ice, micro-lime zest

THE AMERICAN MULE \$12

American Harvest Vodka, housemade ginger syrup, fresh lime
-carbonated, copper mug over ice, lime and crystalized ginger skewer

LA PALOMA \$12

Casamigos Reposado Tequila, St Germain, pink grapefruit, fresh lime, pinch of sugar and salt
-carbonated, over ice, double lime wheel

MODERN COSMO \$14

Grey Goose Le Citron Vodka, Triple Sec, white cranberry juice, fresh lime
-shaken, served up, blood orange pearls, cranberry foam

CRAFT BEER

© Gluten Free

Vander Mill Totally Roasted, Cider \$8
Timmermans Framboise, Raspberry Lambic \$7
Oskar Blues Mama's Little Yella Pils, Pilsner \$6
Allagash White, Belgian Style Wit \$5
Stone, American Pale Ale \$5
LaTrappe Isid'or, Belgian Strong Pale Ale \$10
Lagunitas IPA, West Coast IPA \$6
Ska Modus Hoperandi, American IPA \$6
Off Color Apex Predator, Belgian-Style Saison \$7

Metropolitan Dynamo, Copper Lager \$5
Prairie Path Ale, Golden Ale \$6
Anderson Valley, Gose Ale \$6
Glutenberg, Blond Ale \$8
Green Flash Hop Head Red, American Amber \$6
Dark Horse Special Reserve, Black Ale \$6
Boulder Shake, Chocolate Porter \$6
Left Hand Nitro, Milk Stout \$6

WHITE

Bolzano 2012 **Pinot Grigio**, Italy
 Otto's Constant Dream 2013 **Sauvignon Blanc**, New Zealand
 Seven Hills 2011 **Riesling**, Columbia Valley
 Foucher-Labrun 2012 "La Vigne des Sablons" **Vouvray**, France
 Banshee 2012 **Chardonnay**, Sonoma Coast

G	B
10	40
10	40
9	39
10	40
12	48

ROSÉ

Montrose 2013 **Rose** Cotes de Thongue, France

G	B
7	33

RED

Rickshaw 2012 **Pinot Noir** California
 Domaine La Manarine 2012 **Côtes du Rhône**, France
 Château le Bergey 2011 **Bordeaux**, France
 Mayu 2012 **Carmenere-Syrah** Elqui Valley, Chile
 Mapema 2011 **Malbec** Mendoza
 Seven Hills 2012 **Cabernet Sauvignon** Columbia Valley

G	B
11	45
12	48
9	39
10	40
12	48
14	55

SPARKLING

Terre Gaie NV Prosecco Italy
 \$10 G / \$35 B

Raventos 2011 'L'Hereu'
 Reserva Brut Spain
 \$14 G / \$48 B

CHAMPAGNE

{ by the bottle only }
 Veuve Clicquot \$115
 Veuve Clicquot Rosé \$180
 Dom Pérignon \$250