



COCKTAILS ... *the five o'clock whistle whetters.*

LAKESIDE... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

SAGE DERBY SMASH... *it'll get the motor running* 12

bourbon, grapefruit, honey, sage

REGAL BEAGLE... *come and knock on our door* 11

gin, aperol, elderflower, lemon

HEMINGWAY DAIQUIRI... *hemingway's mid-afternoon treat on the veranda* 12

light rum, grapefruit, lime, luxardo maraschino

ORANGE CRUSH GRITTY SLUSH... *the stuff of nightmares* 10

vodka, four juice blend, thyme

SINGAPORE SLING... *boozy south pacific tropical tippie* 13

gin, herbal liquor, cherry, lime, fizzy water

MAI TAI SPRITZ... *tiki vibes, sparkling style* 13

aged rum, dry curacao, almond orgeot, lime, sparkling wine

MOSCOW MULE... *bud's belly warmer* 10

Tito's vodka, lime, ginger beer

Old Fashioned Cocktails

MARILYN'S O-F... *marilyn knew what she was doing* 9.5

brandy, orange, cherry, bitters, sprite

NY STYLE O-F... *a spoonful of sugar helps the 'medicine' go down* 12

bonded bourbon, sugar, bitters

BLUECOAT BARREL AGED O-F... *a nip of gin the old fashioned way* 13

barrel aged bluecoat gin, honey, bitters

6.7.19



SHARABLES... *indeed a treat, for one and all.*

WARM BUTTERMILK PRETZEL ROLLS (V).....8
kentucky beer cheese, butter, chives, sea salt

SMOKED CHEDDAR PIEROGIES (V).....11
brown butter, shallots, apple-celery salad,
mustard crème fraiche

BUFFALO RICOTTA (V).....13
fresh figs, olive oil, fig vin cotto, thyme,
toasted hazelnuts, warm seeded sourdough



STARTERS... *to get the evening rolling.*

CREEKSTONE FARMS STEAK TARTARE.....15
bbq fingerling chips, truffled caper-cornichon vinaigrette,
smoked garlic aioli, arugula, parmesan

ENGLISH PEA & PISTACHIO TOAST (V).....13
whipped buffalo ricotta, mint, toasted sourdough, pecorino

FALAFEL CRUSTED CAULIFLOWER (V).....10
cucumber raita, serrano chili, cilantro, mint, olive oil,
toasted sesame seed, lemon

CHICKEN & DUCK LIVER MOUSSE.....13
pickled rhubarb, everything seeded duck fat brioche,
crispy shallots

COCONUT CURRY MUSSELS.....16
ginger, lemongrass, chinese sausage, cilantro, mint,
pickled fresno chiles, grilled garlic bread

CRISPY CHEESE CURDS (V).....10
Ellsworth Co-op cheddar, smoked guajillo chili salsa,
burnt scallion ranch

(V) vegetarian or may be made vegetarian
[V]* vegan or may be made vegan

Non-alcoholic

COUPLE SKATE 5
grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5
raspberry, lemon, ginger ale



VEGETABLES & SALADS... *a delight to your taste buds.*

GRILLED HEIRLOOM CARROTS (V)* fava beans, snap peas, mint, mizuna, thai basil goddess, crunchy seed mix.....	12
HEIRLOOM TOMATO SALAD (V) charred corn, scallion hushpuppies, gem lettuce, buttermilk-chive dressing.....	13
B&M WEDGE (V)* iceberg lettuce, snap peas, thai basil goddess, buttermilk blue, avocado, nueske's bacon, crispy onions.....	12

HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

TOFU BUNS (V) korean chili, sambal aioli, carrot slaw, peanuts, cilantro, thai basil.....	9
NASHVILLE HOT BUNS hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw.....	10
BRATWURST BUNS spicy chinese mustard aioli, green apple, celery, pickled mustard seed.....	11



CHICKEN... *delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN warm biscuits, zucchini pickles, salted honey butter, house made hot sauce (1/2 bird).....	21
GRILLED "BRICK" CHICKEN grilled baby zucchini, favas, wisconsin wild rice, lemon, roasted peppers, blistered cherry tomatoes, garlic drippings.....	24



SPECIALTIES... *a wise choice for contentment.*

CRESTE PASTA (V) broccoli rabe-hazelnut pesto, snap peas, asparagus, lemon, shaved pecorino.....	20
GRILLED LAMB LEG STEAK cauliflower tabbouleh, french feta, fennel, oven dried tomato, green olive.....	25
SEARED ARCTIC CHAR braised artichokes, leeks, romanesco, pine nut salsa verde, oregano bread crumbs.....	24
SHORTRIB STROGANOFF braised short rib, beech mushrooms, house extruded egg noodles, horseradish-crème fraiche.....	24
SEARED SEA SCALLOPS pancetta, peas, asparagus, zucchini, cornmeal cakes, pickled mustard seeds.....	27
GRILLED 12 OZ. PRIME STRIP STEAK seared fingerlings, mushrooms, garlic scape salsa verde, ramp butter.....	34
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots	21
GRILLED PORK CHOP cheddar grits, avocado-tomatillo salsa, chipotle-honey glaze, pico de gallo.....	25

SIDES

MASHED POTATOES herbed butter & chives (V).....	5
WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
SAUTEED LOCAL GREENS (V).....	6

.....*chef/proprietor* MARCIE TURNEY.....*executive chef* EVAN TURNEY.....*executive sous chef* LUKE HURSEY.....

..consuming raw or undercooked foods may increase your risk of foodborne illness & ruin a good time...

20% gratuity will be added to parties of 5 or more