



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

LAKESIDE ... *smooth sailing ahead* 9.5

vodka, lime juice, mint, violet

SAGE DERBY SMASH ... *it'll get the motor running* 11

bourbon, grapefruit, honey, sage

SLOE GIN FIZZ ... *the sweet tart refresher* 11

sloe gin, lemon, fizzy water

THE BLINKER...*a whiskey sour for the discerning drinker...* 12

rye, raspberry syrup, lemon

RADIO DAYS ... *a sangria style potion for the days or nights* 9.5

vodka, red wine, lemon juice, cinnamon

PLANTER'S PUNCH ... *a tonic as old as rum itself* 11

jamaican rum, orange & lime juice, nutmeg

BUD & MARILYN'S SLUSH *this one is rotating* 10

ask about our slush du jour

MARILYN'S O-F ... *Marilyn knew what she was doing* 9

brandy, orange, cherry, bitters, sprite

NY STYLE O-F ... *a spoonful of sugar helps the 'medicine' go down* 13

bonded bourbon, sugar, bitters

THE GRAND FLAMINGO ...*have two and stand on one leg* 11

tequila blanco, almond orgeat, raspberry, lemon

WINTER SOUR...*our finest winter warmer...* 11

scotch, allspice dram, honey, citrus

THE LONG GOODBYE...*tonight's perfect ending... or beginning...* 12

irish whiskey, aromatized wine, peychaud's

Non-alcoholic

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale

VICTORY DRAFT ROOT BEER 4

good ol' fashioned wholesome soda

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

CHEESE & CRACKERS (V).....14

rogue smoky blue + hazelnut honey (cow's milk)

landaff cheddar + seasonal jam (raw cow's milk)

kunik + berry jam (mixed goat & cow)

walnut goat cheese ball + basil pesto (goat's milk)

- molasses-pecan cracker, seeded cracker, toasted brioche

PORK N' PICKLES16

"the ham lady's" country ham, country pork pate,

iowa lomo, whiskey salame, pimento cheese,

fermented beer mustard, warm biscuits, pickles

PU PU PLATTER26

tamarind-peanut spare ribs, tuna & peanut poke, shrimp & pork toast, skirt steak teriyaki, sweet & spicy chicken wings, charred shishitos with togarashi



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

WARM BUTTERMILK PRETZEL ROLLS (V).....8

kentucky beer cheese butter, chives, sea salt

CREEKSTONE STEAK TARTARE.....12

smoked garlic aioli, capers, black truffle vinaigrette, arugula, lancaster pecorino, bbq fingerling chips

VIETNAMESE CHICKEN LIVER PATE.....10

toasted peanuts, pickled carrot, cilantro, basil, serrano, toasted brioche

CRISPY CHEESE CURDS (V)..... 9

wisconsin cheddar, smoked guajillo chile salsa, burnt scallion ranch

CHOP SUEY **..... 13

country ham fried rice, carrot, broccolini, english pea, fried farm egg, pork belly, funky kohlrabi & cabbage

(V) vegetarian or may be made vegetarian

* vegan

** may be made vegan

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

SAUTEED LOCAL GREENS chard, kale & beet greens, coconut curry, roasted cauliflower, lime *	7
B&M WEDGE iceberg, basil goddess, buttermilk blue, avocado, tomato, nuneske's bacon, crispy onions (V)	10
GRILLED HEIRLOOM CARROTS red quinoa, shaved sunchokes, orange, pickled raisins, cumin yogurt **	9
KALE & BRUSSEL "WALDORF" honey crisp apple, celery, blistered grape, toasted walnut, buttermilk dressing **	12
GEM LETTUCE & CHICORY CAESAR treviso, endive, frisee, buttermilk-anchovy dressing, scallion hush puppy, parm **	12
ROMAINE & AVOCADO SALAD grapefruit, toasted almond, starburst radish, parm **	10
CASTLE VALLEY GRITS seared romanesco, wild mushrooms, charred shishitos, lancaster pecorino (V)	10

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

BEER CHEDDAR BRAT BUNS bud's beer mustard, shaved brussel-apple salad, horseradish vinaigrette	12
NASHVILLE HOT BUNS hot fried chicken, little pickles, ranch, pickle brine slaw	10
PORK BELLY BUNS shaved pork belly, korean chili, papaya slaw, peanuts (V)	10



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).....18

GRILLED "BRICK" CHICKEN roasted peppers, rosemary white beans, grilled zucchini, toasted sourdough, basil, lemon-garlic chicken drippings.....24

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

SHORTRIB BOURGUIGNON seared brussel sprouts, baby carrots, barley risotto, bacon lardons.....	26
ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....	19
CLAMS & KIELBASA seared potato dumpling, roasted corn broth, fennel, herbs, blistered tomato.....	19
DRY AGED RIBEYE seared fingerling, sautéed mushroom, roasted marrow, garlic scape salsa verde.....	36
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots.....	22
SEARED SEA SCALLOPS maitake & cauliflower succotash, roasted scarlet turnips, pancetta, castle valley corn cakes.....	24
SWEET TEA BRINED DUROC PORK CHOP smoky morita chile mop sauce, castle valley grits, pickled cherry tomatoes	23
TUFOLI PASTA lamb bolognese, broccoli rabe, herb bread crumb, lancaster pecorino.....	18

SIDES

MASHED POTATOES herbed butter & chives (V)	5
PAN SEARED PIEROGIES shallot, brown butter, apple-celery salad, horseradish crème fraiche (V).....	9
WARM BUTTERMILK BISCUITS salted honey butter (V).....	5

executive chef MARCIE TURNEY.....*chef de cuisine* TODD SATTERFIELD

.....*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