



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

LAKESIDE ... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

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

bourbon, grapefruit, honey, sage

THE PHILLY CLUB ... *clover club's classic cocktail*... 12

gin, raspberry, lemon, egg white

LES BONS TEMPS ... *voici un sazerac très bien* ... 12

rye, herbal french liquor, vermouth, absinthe

GIN RICKEY ... *take a seat in the rocking chair* 10

gin, fresh cucumber-lime juice, soda water

BEE'S KNEES ... *or the cat's pajamas if you will* 13

barr hill gin, honey syrup, lemon

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

light rum, grapefruit, lime, maraschino

MAI TAI SPRITZ ... *tiki bar classic; sparkling style* ... 12

aged rum, almond orgeat, lime, dry curacao, champagne

FROSÉ *yes way, frosé!* 10

french rosé, strawberry-tarragon syrup, vodka, citrus

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

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

vodka, lime, ginger beer

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,
horseradish creme fraiche

PU PU PLATTER.....26
korean bbq skirt steak, citrus-pickled shrimp,
vietnamese meatballs, japanese fried chicken nuggets,
charred shishitos with togarashi, pork & shrimp toast



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

CREEKSTONE STEAK TARTARE.....12
smoked garlic aioli, capers, black truffle vinaigrette,
arugula, lancaster pecorino, bbq fingerling chips

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

BEET CURED SMOKED SALMON.....13
crispy hash brown, jalapeno crème fraiche,
orange-fennel salad, dill

CLAMS & CHORIZO.....14
little neck clams, roasted corn, blistered tomato,
garlic sourdough, mint, lemon

CHICKEN LIVER & FOIE MOUSSE.....13
blood orange marmalade, pickled shallot, radish, fennel,
hazlenuts, toasted sourdough

CRISPY CHEESE CURDS (V)..... 9
wisconsin cheddar, smoked guajillo chile 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.*

ROASTED BABY CARROTS AND CHINESE SAUSAGE snap peas, herbed buttermilk, toasted peanuts, ginger vinaigrette (V)*	12
SHAVED ASPARAGUS & KOHLRABI SALAD peas, arugula, mustard greens, mint, pecorino, hazelnuts, lemon-honey vinaigrette (V)*	12
B&M WEDGE iceberg, goddess, buttermilk blue, avocado, snap peas, nueske's bacon, crispy onions (V)*	12

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

TOFU BUNS (V) korean chili, sambal aioli, carrot-papaya slaw, peanuts, cilantro, thai basil.....	9
PORK BELLY BUNS shaved pork belly, korean chili, carrot-papaya slaw, peanuts.....	10
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.....	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).....	19
GRILLED "BRICK" CHICKEN grilled baby zucchini, corn, fava beans, wisconsin wild rice, basil, roasted peppers, lemon-garlic drippings.....	24



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

LASAGNA (V) sheeps milk ricotta, caciocavallo, blistered tomatoes, roasted garlic marinara, sauteed greens, garlic foccacia.....	20
SHORTRIB STROGANOFF braised short rib, beech mushrooms, house extruded egg noodles, horseradish-crème fraiche.....	24
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots	21
SEARED SEA SCALLOPS pancetta, asparagus, leeks, zucchini, peas, johnny cakes, mustard seeds, tomato-sherry dressing.....	25
GRILLED DUROC 12OZ PORK CHOP cheddar grit cake, pulled bbq pork, chipotle-honey glaze.....	24
CRISPY POTATO CRUSTED COD warm mushroom farro grains, asparagus, fava beans, gingered carrot puree	23
HANGER STEAK country ham & taleggio scalloped potatoes, almond-hazelnut romesco, grilled broccolini.....	24

SIDES

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

chef/proprietor MARCIE TURNEY..... *executive chef* EVAN TURNEY

.....*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