



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

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

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

CHICKEN LIVER & FOIE MOUSSE 13
pickled cherries, 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.*

GRILLED CORN ON THE COB (V)* ginger-miso aioli, sesame oil, crunchy seeds, lime, cilantro, pickled fresno chile.....	7
BEEF & WATERMELON SALAD (V)* salt-roasted beets, pistachio pesto, feta, arugula, thai basil, pickled watermelon rind.....	12
GRILLED POLE BEANS (V)* charred carrots, sesame-hazelnut tahini dressing, purple mizuna, mint, cucumber raita.....	11
B&M WEDGE (V)* iceberg lettuce, snap peas, thai basil goddess, buttermilk blue, avocado, nueske's bacon, crispy onions.....	12
HEIRLOOM TOMATO & HUSHPUPPY SALAD (V)* charred corn, vermont burrata, snap peas, herbed-buttermilk dressing, basil.....	13

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
CURRIED LOBSTER BUNS curried aioli, charred corn, green apple, celery hearts, mint, cilantro.....	14
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).....	20
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GRILLED "BRICK" CHICKEN grilled baby zucchini, corn, wisconsin wild rice, basil, roasted peppers, blistered cherry tomatoes, lemon-garlic drippings.....	24
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SPECIALTIES... *a wise choice for contentment.*

SUMMER CORN AGNOLOTTI (V) corn-mascarpone filling, baby zucchini, shaved corn, parmesan, lemon, chives.....	22
WOOD GRILLED LAMB LEG STEAK garlic-lemon butter, tomato-cucumber salad, fennel, israeli cous cous, yogurt.....	25
PAN ROASTED SALMON snap peas, baby zucchini, wheat berries, lemon-oregano dressing, cucumber-radish salad.....	24
SHORTRIB STROGANOFF braised short rib, beech mushrooms, house extruded egg noodles, horseradish-crème fraiche.....	24
SEARED SEA SCALLOPS pancetta, summer vegetable succotash, maitakes, cornmeal cakes, pickled mustard seeds.....	26
BABY BACK PORK RIBS sesame-plum glaze, charred shishitos, roasted plums, toasted peanuts, jalapeno cornbread.....	22
GRILLED SKIRT STEAK hazelnut-almond romesco, charred pole beans, seared fingerling potatoes, chimichurri.....	24
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots	21

SIDES

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

chef/proprietor MARCIE TURNEY.....*executive chef* EVAN TURNEY.....*executive sous chef*.....MIKE BARNISIN

.....*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