**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

**Winter Sour**  ... tis the season  
11 blended scotch, allspice dram, honey, lemon

**Regal Beagle**  ... come and knock on our door  
11 gin, aperol, elderflower, lemon

**Sheriff Brody**  ... we're gonna need a bigger boat  
12 jamaican rum, falernum, pomegranate, lime

**Moscow Mule**  ... bud's belly warmer  
11 tito's vodka, lime, ginger beer

**The Holy Grail**  ... she turned me into a newt  
12 tequila, pimms, ginger, muddled cucumber, lemon

**Cannery Row**  ... a habit, a nostalgia, a dream  
12 rye, cynar 70, blanc vermouth, black pepper, rosemary

**Hunting Season**  ... two birds, no stones  
14 bluebird rye, blended scotch, chamomile, rosemary, anise

**Rotating Slush**  
10 ask your server about today’s slush on rotation

**Old Fashioned Cocktails**

**Marilyn’s Of F**  ... marilyn knew what she was doing  
9.5 brandy, orange, cherry, bitters, sprite

**Ny Style Of F**  ... a spoonful of sugar helps the ‘medicine’ go down  
12 bonded bourbon, sugar, bitters

**Ralphie’s Of F**  ... we triple-dog-dare ya  
12 rye, cranberry, bitters, cinnamon

**Sharables**  ... Indeed a treat, for one and all.

**CrISpy Cheese Curds**  
10 beer battered ellsworth co-op white cheddar, smoked guajillo chili salsa, charred scallion ranch

**Smoked Cheddar Pierogies**  
11 brown butter, shallots, apple-celery salad, mustard crème fraiche

**Yellow Lentil Hummus**  
11 crispy chickpea-pistachio dukka, chow chow, herbs, mill press olive oil, mighty bread seeded sourdough

**Falafel Crusted Cauliflower**  
10 cucumber raita, serrano chili, cilantro, mint, olive oil, toasted sesame seed, lemon

**Mac N' Cheese**  
14 fontina, cheddar & gruyere cheeses, olive oil bread crumbs, crispy brussels sprout leaves, parmesan

**Starters**  ... To get the evening rolling.

**Creekstone Farms Steak Tartare Toast**  
15 charred radicchio, capers, pickled kohlrabi, cornichons, mighty bread seeded sourdough, fresh horseradish

**Roasted Beets & Citrus**  
13 medjool dates, marcona almonds, grapefruit, fennel, mint, basil, ginger-carrot dressing, aleppo

**Chicken & Duck Liver Mousse**  
13 pickled pears, crispy shallots, herbs, everything seeded duck fat brioche

**Non-alcoholic**

**Couple Skate**  
5 grapefruit juice, lime, cinnamon syrup

**Wile E Coyote**  
5 raspberry, lemon, ginger ale

(V) vegetarian or may be made vegetarian  
(V) vegani or may be made vegan

2.20.20
**SALADS & VEGETABLES**... a delight to your taste buds.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>KALE &amp; SHAVED BRUSSEL SALAD</strong> (V)</td>
<td>roasted parsnips, grapes, olive oil breadcrumbs, herbed buttermilk dressing, pecorino</td>
<td>12</td>
</tr>
<tr>
<td><strong>BBQ WEDGE</strong> (V)</td>
<td>iceberg lettuce, haricots vert, buttermilk blue, avocado, nueske's bacon, thai basil goddess, crispy onions</td>
<td>13</td>
</tr>
<tr>
<td><strong>NAPPA CABBAGE &amp; CELERY ROOT SALAD</strong> (V)</td>
<td>local apples, roasted sweet potatoes, wild rice, toasted pecans, aged cheddar, apple cider-agave dressing</td>
<td>13</td>
</tr>
</tbody>
</table>

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

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<tr>
<td><strong>TOFU BUNS</strong> (V)</td>
<td>korean chili, sambal aioli, papaya &amp; carrot slaw, peanuts, cilantro, basil</td>
<td>9</td>
</tr>
<tr>
<td><strong>NASHVILLE HOT BUNS</strong></td>
<td>hot fried chicken, dill pickles, burnt scallion ranch, pickle brine slaw</td>
<td>11</td>
</tr>
<tr>
<td><strong>BRATWURST BUNS</strong></td>
<td>spicy chinese mustard aioli, green apple, celery, pickled mustard seed</td>
<td>12</td>
</tr>
</tbody>
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**CHICKEN**...delicious finger lickin’ to be had.

- **Marilyn's Fried Chicken**
  - crispy freebird ½ chicken, warm biscuits, salted honey butter, dill pickles, house made hot sauce
  - Page 21

- **Seared “Brick” Chicken**
  - seared & roasted freebird ½ chicken, lemon, herbs, toasted sourdough, braised artichokes, pickled peppers, smoked paprika-garlic drippings
  - Page 24

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

<table>
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<tr>
<td><strong>25 LAYER LASAGNA</strong></td>
<td>layers of kabocha squash, kale &amp; ricotta with roasted garlic tomato gravy, broccoli pesto</td>
<td>20</td>
</tr>
<tr>
<td><strong>Lamb Mixed Grill</strong></td>
<td>grilled lamb chops &amp; merguez sausage, herbed tehina, white beans, pickled peppers, charred cauliflower</td>
<td>28</td>
</tr>
<tr>
<td><strong>Seared Arctic Char</strong></td>
<td>charred broccoli, roasted sunchokes, peared barley, smoked paprika-ginger butter</td>
<td>24</td>
</tr>
<tr>
<td><strong>Short Rib Pot Roast</strong></td>
<td>seared fingerlings &amp; brussels, turnips, baby carrots, beef jus, horseradish, brussels leaf salad</td>
<td>24</td>
</tr>
<tr>
<td><strong>Braised Veal Stroganoff</strong></td>
<td>chestnut mushrooms, oloroso sherry, house-made egg noodles, horseradish-crème fraiche</td>
<td>24</td>
</tr>
<tr>
<td><strong>Seared Sea Scallops</strong></td>
<td>pancetta, leeks, winter squash &amp; parsnip succotash, cornmeal johnny cakes</td>
<td>27</td>
</tr>
<tr>
<td><strong>Fontina &amp; Chard Stuffed Meatloaf</strong></td>
<td>roasted garlic mash potatoes, mixed mushroom gravy, baby carrots</td>
<td>21</td>
</tr>
<tr>
<td><strong>Beef &amp; Broccoli</strong></td>
<td>red miso marinated hanger steak, charred broccoli, pickled fresno chiles, gingered shiitake mushrooms, crispy onion rings</td>
<td>24</td>
</tr>
</tbody>
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**SIDES**

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<tbody>
<tr>
<td><strong>Mashed Potatoes</strong></td>
<td>garlic, shallot, butter &amp; chives</td>
<td>5</td>
</tr>
<tr>
<td><strong>Warm Buttermilk Biscuits</strong></td>
<td>salted honey butter</td>
<td>5</td>
</tr>
<tr>
<td><strong>Sauteed Local Greens</strong></td>
<td>olive oil, garlic, crushed red chile</td>
<td>6</td>
</tr>
</tbody>
</table>

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... 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.

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2.20.20