



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

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 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

RALPHIE'S O-F...*we triple-dog-dare ya* 12

rye, cranberry, bitters, cinnamon

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

CRISPY CHEESE CURDS (V).....10

beer battered ellsworth co-op white cheddar,
smoked guajillo chili salsa, charred scallion ranch

SMOKED CHEDDAR PIEROGIES (V).....11

brown butter, shallots, apple-celery salad,
mustard crème fraiche

YELLOW LENTIL HUMMUS (V)*.....11

crispy chickpea-pistachio dukka, chow chow, herbs,
mill press olive oil, mighty bread seeded sourdough

FALAFEL CRUSTED CAULIFLOWER (V).....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 (V)*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)* vegan or may be made vegan

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

KALE & SHAVED BRUSSEL SALAD (V)* roasted parsnips, grapes, olive oil breadcrumbs, herbed buttermilk dressing, pecorino.....	12
B&M WEDGE (V)* iceberg lettuce, haricots vert, buttermilk blue, avocado, nuneske's bacon, thai basil goddess, crispy onions.....	13
NAPPA CABBAGE & CELERY ROOT SALAD (V)* local apples, roasted sweet potatoes, wild rice, toasted pecans, aged cheddar, apple cider-agave dressing.....	13

HOT BUTTERED BUNS [2 EACH]... yeah, that's what we said.

TOFU BUNS (V) korean chili, sambal aioli, papaya & carrot slaw, peanuts, cilantro, thai basil.....	9
NASHVILLE HOT BUNS hot fried chicken, dill pickles, burnt scallion ranch, pickle brine slaw.....	11
BRATWURST BUNS spicy chinese mustard aioli, green apple, celery, pickled mustard seed.....	12



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.....21

SEARED "BRICK" CHICKEN seared & roasted freebird ½ chicken, lemon, herbs, toasted sourdough, braised artichokes, pickled peppers, smoked paprika-garlic drippings.....24

SPECIALTIES... a wise choice for contentment.

25 LAYER LASAGNA layers of kabocha squash, kale & ricotta with roasted garlic tomato gravy, broccoli pesto.....	20
LAMB MIXED GRILL grilled lamb chops & merguez sausage, herbed tehina, white beans, pickled peppers, charred romanesco....	28
SEARED ARCTIC CHAR charred broccoli, roasted artichokes, pearled barley	24
SHORT RIB POT ROAST seared fingerlings & brussels, turnips, baby carrots, beef jus, horseradish, brussels leaf salad.....	25
BRAISED VEAL STROGANOFF chestnut mushrooms, olorosso sherry, house-made egg noodles, horseradish-crème fraiche.....	24
SEARED SEA SCALLOPS pancetta, leeks, winter squash & parsnip succotash, cornmeal johnny cakes.....	27
FONTINA & CHARD STUFFED MEATLOAF roasted garlic mash potatoes, mixed mushroom gravy, baby carrots.....	21
BEEF & BROCCOLI red miso marinated hanger steak, charred broccoli, pickled fresno chiles, gingered shiitake mushrooms, crispy onion rings.....	24

SIDES

MASHED POTATOES garlic, shallot, butter & chives (V).....	5
WARM BUTTERMILK BISCUITS salted honey butter (V).....	5
SAUTEED LOCAL GREENS olive oil, garlic, crushed red chile (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