**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, lemon

**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, lime

**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
wisconsin cheddar, smoked guajillo chili salsa,
burnt scallion ranch

**NASHVILLE HOT BUNS**......................................11
hot fried chicken, dill pickles, ranch, pickle brine slaw

**BRATWURST BUNS**............................................12
spicy chinese mustard aioli, green apple, celery, pickled mustard seed

**YELLOW LENTIL HUMMUS (V)***..............................11
crispy chickpea-pistachio dukka, charred red onion, chow chow, herbes, mill press olive oil, mighty bread sesame sourdough

**CHICKEN & DUCK LIVER MOUSSE**............................13
pickled pears, everything seeded duck fat brioche, crispy shallots

**CHEESE PLATE**................................................15
kunik (mixed cow & goat’s milk) with persimmon compote, point reyes bay blue (cow’s milk) with fennel mostarda, truffle tremor (goat’s milk) with truffle honey, clothbound cheddar (cow’s milk) with blueberry jam served with crostini, red grapes, green apple, sweet marcona almond crackers

**BOWLS**... to get the afternoon rollin’.

**MATZO BALL SOUP**.............................................8
celery hearts & leaves, dill, heirloom carrot, parsley, rotisserie chicken

**Non-alcoholic**

**VIRGIN MARY** 5
spicy tomato, fresh herbs, grated horseradish, lemon, sea salt

**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 can be made vegan

1.29.20
SALADS... a delight to your taste buds.

ROASTED BEETS & CITRUS (V)* mediol dates, marcona almonds, grapefruit, fennel, mint, basil, ginger-carrot dressing, aleppo..............................................................13

KALE & SHAVED BRUSSELS SALAD (V)* roasted parsnips, grapes, olive oil bread crumbs, herbed buttermilk dressing, pecorino..............................................................12

B&M COBB SALAD roasted chicken, avocado, buttermilk blue, tomato, nueske’s bacon, hard-boiled egg, thai basil goddess, pepitas........................................................................14

BRAISED BRISKET DIP mustard braised beef brisket, charred broccoli, buttermilk blue, horseradish crème fraiche, sarcone’s seeded, side of jus to dip........................................................13

ROASTED parsnips, grapes, olive oil breadcrumbs, herbed buttermilk dressing, toasted pepitas..........................13

NAPPA CABBAGE & CELERY ROOT SALAD (V)* local apples, roasted sweet potatoes, wild rice, toasted pecans, aged cheddar, apple cider-agave dressing...........................................13

SANDWICHES ... you know you got a favorite.

SMOKED BEET REUBEN (V) swiss cheese, russian dressing, pickled carrot, sauerkraut, toasted marble rye..............................................................13

HOUSE SMOKED TURKEY avocado, nueske’s bacon, raclette, herb aioli, sourdough..............................................................12

BRAISED BRISKET DIP mustard braised beef brisket, charred broccoli, buttermilk blue, horseradish crème fraiche, sarcone’s seeded, side of jus to dip........................................................13

FRIED CHICKEN SANDWICH spicy chicken breast, cheddar, pickled cabbage, jalapeño-buttermilk dressing, toasted brioche...............13

BUD’S DOUBLE PATTY BURGER yellow cheddar, nueske’s bacon, red onion, lettuce, fancy sauce, pickles..............................................................14

* sandwiches served with your choice of french fries or salad of greens & shaved roots
* add a fried farm egg to any sandwich +$2

PLATES ... a wise choice for contentment.

ROASTED BRONZINO seared romanesco, warm mushroom barley, herbs, lemon-oregano dressing................................................16

GRILLED HERBED CHICKEN BREAST seared cauliflower, turnips, wild rice, sautéed greens, garlic lemon sauce........................................................15

SIDES

WARM BUTTERMILK BISCUITS salted honey butter (V) .........................................................................................5

FRENCH FRIES (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.