



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* 11

bourbon, grapefruit, honey, sage

THE GREEN GATSBY ... *bringing back the roaring twenties* 12

london dry gin, green chartreuse, lemon, rosemary

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

gin, raspberry, lemon, egg white

THE LONG GOODBYE ... *tonight's perfect ending... or beginning...* 12

irish whiskey, aromatized wine, peychaud's

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

gin, fresh cucumber-lime juice, soda water

BUD & MARILYN'S SLUSH *this one is rotating* 10

ask about our slush du jour

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* 13

bonded bourbon, sugar, bitters

WINTER SOUR ... *our finest winter warmer...* 11

scotch, allspice dram, honey, citrus

Tiki Vibes.....

O'AHU ... *the famous tonic of Waikiki...* 12

rum, brandy, gin, tropical juices, almond orgeat

KING KAMEMAHEMA ... *a potion fit for a Polynesian king...* 11

bourbon, orange juice, lime, coffee, orgeat

EL FLORIDITA ... *hemingway's mid-afternoon treat on the veranda...* 12

light rum, grapefruit, lime, maraschino



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

CHEESE & CRACKERS (V).....14

rogue smoky blue + hazelnut honey (cow's milk)

landaff cheddar + seasonal jam (raw cow's milk)

kunik + berry jam (mixed goat & cow)

walnut goat cheese ball + basil pesto (goat's milk)

- molasses-pecan cracker, seeded cracker, toasted brioche

PORK N' PICKLES16

"the ham lady's" country ham, country pork pate,

iowa lomo, whiskey salame, pimento cheese,

fermented beer mustard, warm biscuits, pickles

PU PU PLATTER26

tamarind-peanut spare ribs, tuna & macadamia nut poke,

shrimp & pork toast, skirt steak teriyaki, sweet & spicy

chicken wings, charred shishitos with togarashi



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

WARM BUTTERMILK PRETZEL ROLLS (V).....8

kentucky beer cheese butter, chives, sea salt

CREEKSTONE STEAK TARTARE.....12

smoked garlic aioli, capers, black truffle vinaigrette,

arugula, lancaster pecorino, bbq fingerling chips

VIETNAMESE CHICKEN LIVER PATE.....10

toasted peanuts, pickled carrot, cilantro, basil, serrano,

toasted brioche

CRISPY CHEESE CURDS (V)..... 9

wisconsin cheddar, smoked guajillo chile salsa,

burnt scallion ranch

CHOP SUEY ** 13

country ham fried rice, carrot, broccolini, english pea,

fried farm egg, pork belly, funky kohlrabi & cabbage

(V) vegetarian or may be made vegetarian

* vegan

** may be made vegan

Non-alcoholic

COUPLE SKATE 5

grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5

raspberry, lemon, ginger ale

VICTORY DRAFT ROOT BEER 4

good ol' fashioned wholesome soda



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

GRILLED WHOLE ARTICHOKE garlic, lemon, olive oil, chile, parmesan & smoked garlic aioli for dippin' the leaves *	12
SAUTEED LOCAL GREENS chard, kale, beet greens sauteed with olive oil, garlic & lemon *	7
B&M WEDGE iceberg, basil goddess, buttermilk blue, avocado, tomato, nueske's bacon, crispy onions (V)	10
GRILLED HEIRLOOM CARROTS red quinoa, shaved sunchokes, orange, cumin yogurt, tahini dressing **	9
KALE & BRUSSEL "WALDORF" honey crisp apple, celery, blistered grape, toasted walnut, buttermilk dressing **	12
GEM LETTUCE & CHICORY CAESAR treviso, endive, frisee, anchovy dressing, scallion hush puppy, parmesan **	12
ROMAINE & AVOCADO SALAD grapefruit, toasted almond, parmesan, starburst radish**	10

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

BEER CHEDDAR BRAT BUNS bud's beer mustard, shaved brussel-apple salad, horseradish vinaigrette	12
NASHVILLE HOT BUNS hot fried chicken, little pickles, ranch, pickle brine slaw	10
PORK BELLY BUNS shaved pork belly, korean chili, papaya slaw, peanuts (V)	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)	18
GRILLED "BRICK" CHICKEN roasted peppers, wisconsin wild rice, basil, roasted butternut squash basil, lemon-garlic chicken drippings	24

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

SHORTRIB KARE KARE fillipino style peanut & coconut braised shortrib, charred long beans, eggplant, coconut rice	26
BUCATINI cured pork cheek, roasted garlic, blistered tomatoes, basil, oregano bread crumbs (V)	18
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots	22
SEARED SEA SCALLOPS maitake & cauliflower succotash, roasted scarlet turnips, pancetta, castle valley corn cakes	24
GRILLED LAMB CHOPS rosemary white beans, tzatziki, castelventrano olive salsa verde, baby peas	24
ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde	19
DRY AGED STRIP STEAK crispy fingerling potatoes, sauteed garlic greens, mushroom olorosso sherry pan sauce	35

SIDES

MASHED POTATOES herbed butter & chives (V)	5
PAN SEARED PIEROGIES shallot, brown butter, apple-celery salad, horseradish crème fraiche (V)	9
WARM BUTTERMILK BISCUITS salted honey butter (V)	5

chef/proprietor MARCIE TURNEY..... *executive chef* EVAN TURNEY *chef de cuisine* TODD SATTERFIELD

.....*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