



## 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* 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

**CARRIBBEAN SOUR**...*feelin' irie, mon?...* 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.*

**WARM BUTTERMILK PRETZEL ROLLS (V)**.....8  
kentucky beer cheese butter, chives, sea salt

**PORK N' PICKLES** .....16  
"the ham lady's" country ham, country pork pate, iowa lomo, whiskey salame, pimento cheese, fermented beer mustard, warm biscuits, pickles

**PU PU PLATTER** .....26  
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.*

**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, snap peas, corn, 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



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

SPRING WEDGE iceberg, goddess, buttermilk blue, avocado, snap peas, haricots-verts, nueske's bacon, crispy onions (V).....12

GRILLED ASPARAGUS whipped feta, carrot "tabbouleh", cucumber, mint, pine nut puree \*\* .....10

SMOKED TROUT SALAD oil-cured olives, haricots-verts, roasted peppers, gem lettuce, jalapeno creme fraiche, potatoes \*\*.....11

GEM LETTUCE & CHICORY CAESAR treviso, endive, frisee, anchovy dressing, scallion hush puppy, parmesan \*\*.....11

CRISPY POTATOES heirloom fingerlings, caper-cornichon salsa, smoked garlic aioli, pimenton, black garlic \*\*.....8

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

CURRIED LOBSTER BUNS curried aioli, charred corn, green apple, celery hearts, mint, cilantro.....14

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).....19

GRILLED "BRICK" CHICKEN roasted peppers, wisconsin wild rice, basil, corn, grilled baby zucchini, spring peas, basil, lemon-garlic drippings.....24

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

CRESTE PASTA asparagus, english peas, snow peas, pancetta, pecorino butter (V).....17

FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots.....22

SEARED SEA SCALLOPS corn & fava succotash, english peas, pancetta, castle valley corn cakes.....24

GRILLED DUROC 12OZ PORK CHOP cheddar grits, baby zucchini, corn, morita chile barbecue sauce.....23

CREAMED CORN RAVIOLI royal trumpet mushroom, asparagus, sunchokes, white wine butter sauce (V).....20

ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....19

DRY AGED STRIP STEAK seared fingerling potatoes, grilled broccolini, 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

.....*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*