



## 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

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, dubonnet rouge, peychaud's

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

gin, fresh cucumber-lime juice, soda water

FROSÉ..... *yes way, rosé* 10

french rosé, strawberry-tarragon syrup, vodka, citrus

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

*Tiki Vibes*.....

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

punch booze, tropical juices, almond orgeat

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

bourbon, orange juice, lime, tia maria, 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

CHOP SUEY (V).....17  
orange chile-braised pork, tehini-dijon fried rice, snap peas, grilled pineapple, charred corn, purple cabbage, carrot-jicama slaw, kimchi, fried egg

PORK N' PICKLES .....16  
broadbent's grand champion ham (Kentucky), whiskey salame (Utah), country pork pate (PA), la quercia guanciale (Iowa), chicharon, pickles pimento cheese, fermented beer mustard, warm biscuit

PU PU PLATTER .....26  
korean bbq shortrib, citrus-pickled shrimp, duck spam, japanese fried chicken nuggets, charred shishitos with togarashi, pork & shrimp toast



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

PASTRAMI PORK RIBS.....15  
mustard-soy glazed baby back ribs, horseradish-cabbage slaw, tiny pickles

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

MUSSELS & CHORIZO..... 14  
house-made smoked chorizo sausage, charred corn, roasted jalapeno, shellfish broth, herbs, grilled garlic bread

(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
WATERMELON & BEET SALAD french feta, kohlrabi, toasted almonds, arugula, mint, basil, citrus vinaigrette**.....	10
TOMATO SALAD charred corn, country ham, scallion hushpuppies, snap peas, buttermilk dressing (V).....	12

## 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
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GRILLED "BRICK" CHICKEN roasted peppers, wisconsin wild rice, basil, corn, grilled baby zucchini, spring peas, lemon-garlic drippings.....	24
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## SPECIALTIES... *a wise choice for contentment.*

CRESTE PASTA asparagus, english peas, snow peas, pancetta, broccoli-hazelnut pesto (V).....	17
FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots.....	22
SEARED SEA SCALLOPS corn & fava succotash, pancetta, johnny cakes, roasted tomato-sherry dressing.....	24
GRILLED DUROC 12OZ PORK CHOP baby zucchini, corn, cherry tomato, castle valley grits, morita chile bbq sauce.....	23
CORN RAVIOLI royal trumpet mushroom, asparagus, white wine butter sauce (V).....	20
ROASTED IDAHO TROUT seared romanesco, beech mushroom barley, lemon, herbs, salsa verde.....	19
SIRLOIN CAP STEAK hazelnut-almond romesco, "loaded" hasselback potato, garlic broccolini.....	24

## 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*