

DINNER MENU



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## NOSH

**Crab Cake - 16**  
4oz of Jumbo Lump Crab, Spicy  
Remoulade, Crackers

**Shishito Peppers - 9.5**  
Flash Fried Shishitos, Sea Salt,  
Sake Miso Sauce

**Swedish Meatballs- 11**  
Pork & Beef Meatballs, Gravy,  
Mashers, Cucumbers, Lingonberries

**Fried Green Tomatoes - 11**  
Local Green Tomatoes,  
Seasoned Bread Crumbs, Remoulade

**Wisconsin Cheese Curds - 9.5**  
Ellsworth Cheese Curds, Beer Batter,  
Marinara & Horsey Ranch

**Karaage - 12**  
“Japanese Chicken Nuggets” Marinated in  
Sake & Ginger, Spicy Mayo

## SOUPS

**Tomato Soup - 7(LG), 4(SM)**  
Classic Creamy Tomato Soup,  
Fresh Basil

**Chicken Noodle Soup - 7(LG), 4(SM)**  
House Made Broth, Grandma’s Homemede  
Noodles

## SALADS

Add Chicken Breast (\$4), Shrimp (\$5), Steak (\$6)

**Kale, Etc - 13**  
Kale, Green Chiles, Pine Nuts, Parmesan,  
Tarragon Vinagrette

**Tuna Nicoise - 17**  
Mixed Greens, Greenbeans, Fingerling Potatoes,  
Mixed Olives, Hard Egg, Reared Rare Tuna

**The Wedge - 11.5**  
Crisp Lettuce, Blue Cheese, Thick Cut Bacon, Pickled Red Onions, Avocado

## ENTREES

**Fried Chicken - 19**  
Buttermilk Marinated Chicken, Mashers  
with Sage Gravy

**Shrimp & Grits - 21**  
Gulf Shrimp, Stoneground White Grits, Bacon  
Tomato Gravy

**Chicken Shawarma - 20**  
Twelve Spice Seasoned Thighs, Hummus,  
Red Cabbage, Israeli Salad

**Eggplant Parmesan - 19**  
Traditional Style, Carmalized Eggplant, Marinara,  
Provolone, Fresh Mozerrella

**Old School Burger - 16**  
Two 1/4# All Beef Patties, American Cheese,  
Lettuce, Tomato, Grilled Onions, Secret Sauce

**Steak Frites - 26**  
Coulotte Cut Sirloin, Frites,  
Bordelaise Sauce

Executive Chef: Jeffrey Weston

To Celebrate the Kitchen Staff’s Contribution to the Restaurant We Add 2% Appreciation to All Checks.  
We Are Happy To Remove The Fee Upon Request

Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness.