

DINNER MENU



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NOSH

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

Wisconsin Cheese Curds - 10
Ellsworth Cheese Curds, Beer Batter.
Marinara & Horsey Ranch

Shishito Peppers - 9
Flash Fried Shishitos, Sea Salt,
Sake Miso Sauce

Karaage - 12
"Japanese Chicken Nuggets" Marinated in
Sake & Ginger, Spicy Mayo

Grilled Cheese & Tomato Soup - 9
Classic Grilled Cheese Quartered with
Tomato Basil Soup to Dip

SALADS

Add Chicken Breast (\$4)

Kale, Etc - 10
Kale, Green Chiles, Pine Nuts, Parmesan,
Tarragon Vinagrette

Classic Caesar - 10
Romaine, Housemade Dressing, Crouton
Parmesan

SOUPS

Clam Chowder - 6 / 9
New England Style, Chopped Clams,
Potatoes, Chives

Broccoli Cheddar - 6 / 9
Broccoli, Carrots, Creamy
Cheddar Broth

Soup Of The Day
Ask Your Server About The
Daily Selection

ENTREES

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

Ahi Poke Bowl - 18
Marinated Sushi Grade Tuna Over Rice,
Onion, Furikake, Hawaiian Sea Salt, Hazelnuts

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

Steak Frites - 24
Flat Iron Steak, Frites,
Chimichurri Sauce

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.