ENTREES

Eggplant Parmesan - 18
Traditional Style, Caramelized Eggplant, Marina-
ra, Provolone, Fresh Mozzerrella

Ahi Poke Bowl - 19
Marinated Sushi Grade Tuna Over Rice,
Onion, Furikake, Hawaiian Sea Salt, Hazelnuts

Fried Chicken - 21
Buttermilk Marinated Chicken, Mashers
with Sage Gravy

Chicken Tikka Masala - 19
Chicken Marinated in Yogurt with Spicy Masala
Curry Sauce, Balmatti Rice & Naan

Stuffed Peppers - 19
Bell Peppers Stuffed with Longaniza Sausage,
Rice and Pico De Galo. Vegetarian Available

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

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

Lamb Birria Tacos - 16
Three Corn Tortilla with Slow Roasted Lamb
and Guajillo Pepper Dipping Sauce

Steak Frites - 26
7oz Lombardi Flat Iron Steak, Frites,
Chimichurri Sauce

NOSH

Coctel de Cameron - 13
Mexican Style Cocktail with Shrimp and
Avocado. Served with Chips

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

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

Lamb Birria Tacos - 16
Three Corn Tortilla with Slow Roasted Lamb
and Guajillo Pepper Dipping Sauce

Steak Frites - 26
7oz Lombardi 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.
ENTREES

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

Ahi Poke Bowl - 19
Marinated Sushi Grade Tuna Over Rice, Onion, Furikake, Hawaiian Sea Salt, Hazelnuts

Fried Chicken - 21
Buttermilk Marinated Chicken, Mashers with Sage Gravy

Chicken Tikka Masala - 19
Chicken Marinated in Yogurt with Spicy Masala Curry Sauce, Balmatti Rice & Naan

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

Lamb Birria Tacos - 16
Three Corn Tortilla with Slow Roasted Lamb and Guajillo Pepper Dipping Sauce

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

Steak Frites - 26
7oz Lombardi Flat Iron Steak, Frites, Chimichurri Sauce

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ENTRIES

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

Ahi Poke Bowl - 19
Marinated Sushi Grade Tuna Over Rice, Onion, Furikake, Hawaiian Sea Salt, Hazelnuts

Fried Chicken - 21
Buttermilk Marinated Chicken, Mashers with Sage Gravy

Chicken Tikka Masala - 19
Chicken Marinated in Yogurt with Spicy Masala Curry Sauce, Balsamti Rice & Naan

Stuffed Peppers - 19
Bell Peppers Stuffed with Longaniza Sausage, Rice and Pico De Galo. Vegetarian Available

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

Lamb Birria Tacos - 16
Three Corn Tortilla with Slow Roasted Lamb and Guajillo Pepper Dipping Sauce

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

Steak Frites - 26
7oz Lombardi Flat Iron Steak, Frites, Chimichurri Sauce

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
**DINNER MENU**

**ENTREES**

- **Eggplant Parmesan - 18**
  Traditional Style, Caramelized Eggplant, Marina-
  ra, Provolone, Fresh Mozzerrella

- **Ahi Poke Bowl - 19**
  Marinated Sushi Grade Tuna Over Rice, Onion, Furikake, Hawaiian Sea Salt, Hazelnuts

- **Fried Chicken - 21**
  Buttermilk Marinated Chicken, Mashers with Sage Gravy

- **Chicken Tikka Masala - 19**
  Chicken Marinated in Yogurt with Spicy Masala Curry Sauce, Balmatti Rice & Naan

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

- **Steak Frites - 26**
  7oz Lombardi Flat Iron Steak, Frites, Chimichurri Sauce

**NOSH**

- **Coctel de Cameron - 13**
  Mexican Style Cocktail with Shrimp and Avocado. Served with Chips

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

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

- **Lamb Birria Tacos - 16**
  Three Corn Tortilla with Slow Roasted Lamb and Guajillo Pepper Dipping Sauce

**SALADS**

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

- **Wasabi Caesar - 10**
  Romaine, Housemade Wasabi Dressing, Sesame Crouton

- **Chopped Salad - 12**
  Crisp Lettuce, Blue Cheese, Thick Cut Bacon, Pickled Red Onions, Avocado

**ENTREES**

- **Stuffed Peppers - 19**
  Bell Peppers Stuffed with Longaniza Sausage, Rice and Pico De Galo. Vegetarian Available

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

- **Lamb Birria Tacos - 16**
  Three Corn Tortilla with Slow Roasted Lamb and Guajillo Pepper Dipping Sauce

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

- **Steak Frites - 26**
  7oz Lombardi Flat Iron Steak, Frites, Chimichurri Sauce

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