

SHARING IS CARING

House-Made Pickles 5

chef's selection of pickled veg GF DF

Garlic Bread 8

Rocket Baby brioche / beurre monte / parmesan / chili flake *V*

Roasted Eggplant 11

Chinese eggplant / tomato beurre blanc / breadcrumb / smoked paprika / parmesan / herbs GF V

Burrata 14

roasted red pepper / basil pesto / chili oil / Rocket Baby baguette GF V N!

Carrot Salad 9

shaved carrot / roasted carrot / fennel / goat cheese / toasted pine nut / mint / orange-Cappelletti vinaigrette GF V VE DF

Vegan Chicken Nuggets 14

Cedar Teeth "Thunderbird" / "buttermilk" / Cornflakes / sriracha-cashew aioli VE DF N!

Sac Mac 7

noodles / three cheese sauce / blue cheese crumble / garlic crumb *V*

Fried Brussels Sprouts 9

jalapeno-infused maple syrup / nutritional yeast / toasted pecan GF VE N!

Chickpea Curry 11

potato / tomato / pickled mustard greens / garlic oil / jasmine rice GF VE

Tuna Tartare* 17

Abi tuna / spicy aioli / wasabi soy sauce / pickled ginger / bonito flake / togarashi / cured egg yolk / nori crisp GF DF

Beef Tartare* 16

chive blossom vinegar / roasted mushroom / black caviar crisp / beef fat aioli / fine chive / house-made lavosh crackers DF GF

Seared Sea Scallops* 26

seafood bisque / crouton / brandy butter / grilled lemon / herbs GF

NY Strip Steak* 21

garlic mashed potatoes / roasted shallot / carrot / beef-beer demi herb oil GF DF

GF = gluten free | DF = dairy free | V = vegetarian | VE = vegan | — = "can be made" | N! = contains nuts

*Consuming raw or undercooked meat, seafood, or poultry increases the risk of foodborne illness

CHEESE & CHARCUTERIE

First cheese/meat: comes w/ baguette, crackers, & preserves
2nd: nuts & local Charley's honey, 3rd: berries & pickles

Blue Paradise | Hooks, Mineral Point, WI 7

Mellage | Carr Valley, La Valle, WI 8

Smoked Cheddar | Hooks, Mineral Point, WI 7

Big Ed's Gouda | Saxon, Malone, WI 7

Midnight Moon | Cypress Grove, Humboldt, CA 9

Pecorino Romano | CAO, Sardinia, Italy 9

Rush Creek Reserve | Uplands, Dodgeville, WI
An ultra-creamy, rich cow's milk cheese wrapped in spruce bark that is only released around the holidays.

quarter wheel 14 / half 22 / whole 39

Cured Chorizo | Palacio, Spain 6

Guanciale | Smoking Goose, Indianapolis, IN 10

Chicken Liver Parfait | House-made 7
applewood smoked bacon / pickled shallot / mustard seed / chive

Finnochiona | Olympia Provisions, Portland, OR 6

CHEF'S BOARDS

All Cheese or Cheese & Charcuterie 19
chef's choice of 3 cheeses and/or meats with all accompaniments

BIG-ASS BOARD 80

all cheeses & meats with all accompaniments
does not include Rush Creek

Steamed Bao Buns 11

sweet chili duck / cucumber / cilantro / scallion / boisin / chili oil

Pork Ribs 10

tamarind BBQ / cucumber / shallot / jalapeno puree / cilantro GF DF

Sisig 14

crispy pork belly / shishitos / chicken liver mayo / citrus / onion / sunny side up egg DF

Confit Chicken Thigh 11

lemongrass / ginger / shitake mushroom / duck fat / chive GF DF

Squid Ink Pasta 12

shrimp laksa broth / coconut milk / sambal / bean sprouts / fried shallot / boiled egg / cilantro / lime DF N!

DESSERT

"Cheesecake" 13

Rush Creek Reserve / graham crumble / strawberry jam / honey

Salted Caramel Pot de Creme 7

black sea salt / whipped cream GF

Carrot Cake 8

cream cheese frosting / candied walnuts / white chocolate / bourbon syrup

Scoop of Sorbet 5

rotating flavor GF DF

Dark Chocolate Mousse 7

hazelnut crumble / chocolate cake / caramel / basil-mint oil / torched meringue N!

Beer

- Phase Three "On The Vine", Double IPA w/ Sauv Blanc Grapes, 8.0%, 16oz (Lake Zurich, IL) 10
 Barrier "Deadly Combination: Sabro + Citra", DDH New England IPA, 7.4%, 16oz (Oceanside, NY) 10
 Phase Three "Pixel Density" New England IPA, 6.5% 16oz (Lake Zurich, IL) 9
 Modist "Half Believing: Time" Apricot/Cara Cara Orange/Cherry Berlinerweisse, 5.6% 16oz (Minneapolis, MN) 11
 Humble Forager "Coastal Sunrise" Breakfast Pastry Sour with Berries/Maple Syrup/Vanilla/Cinnamon 16oz (Waunakee, WI) 12
 Modist "Sippin' and Forgettin'" Coconut Lemon Berlinerweisse, 5.0%, 16oz (Minneapolis, MN) 8
 PhaseThree "Niu" Coconut Porter, 6.3% 16oz (Lake Zurich, IL) 8
 Monkless "Dubbel or Nothing" Belgian Dubbel/Abbey Ale, 7.2% 500mL (Bend, OR) 18
 Energy City "Bâtisserie S'mores Stout" Imperial Pastry Stout, 10.0% 16oz (Batavia, IL) 13
 Untitled Art/Angry Chair "Midnight Toffee Stout" Imperial Milk Stout with Cacao & Vanilla 12.3% 16oz (Waunakee, WI) 12
 FiftyFifty "2019 Eclipse: Rye Cuvée" Barrel-Aged Imperial Stout, 12.8% 500mL (Truckee, CA) 32
 Blackstack "Fugazi" Pilsner, 4.8% 16oz (St. Paul, MN) 8
 Blackstack "Meat Sweats" Lager, 5.5% 16oz (St. Paul, MN) 7
 Miller High Life, Champagne of Beers, 4.8% 12oz (Milwaukee, WI) 4

Cider/Mead/Seltzer

- Lulz "Smoothie: R&R", Guava/Coconut/Pineapple/Orange Smoothie Seltzer, 5.0% 12oz (Lake Zurich, IL) 9
 Unfiltered Cider, Astarbe 6.5%, 750 mL (Euskal Sagardoa, Basque, Spain) 25 bin 389
 Unfiltered Cider w/ Blackcurrant, Fable "Rosa" 750mL (Barnard, Vermont) 43 bin 394

Cocktails

- La Vampira Agria, Ancho-Infused Banhez Mezcal & Libélula Tequila, Amargo-Vallet, Angostura Bitters, Agave, Lemon 13
 Negroni, Ford's Gin, Cappelletti, Carpano Antica, Orange 12
 The Old Fashioned, Starlight Rye, Brown Sugar, Clove, Orange, Cherry Bark Vanilla 13
 Lost & Weird, Rum Blend, Heirloom Genepy, Lime, Maraschino 9
 Bond Collins, Earl Grey Tea-to's Vodka, Finn's Gin-ger, Spanish White Vermouth, Lemon 12
- Mulled Wine 11**
Cabernet / Grand Marnier / Spices
Balzac Sangria | 10 glass / 18 carafe
\$10 carafes Monday & Tuesday

Non-Alcoholic

- Non-Alcoholic Sparkling Pear Cider, Jerome Forget "Poire Petillante" 750mL (France) 25
 Untitled Art "Florida Weiss", NA Berlinerweiss w/ Passionfruit, 12oz (Waunakee, WI) 7
 Untitled Art "NA S'mores Dark Brew" NA S'mores Stout, 12oz (Waunakee, WI) 7
 Non-Alcoholic Wine Alternative, Proxies "Nightshade" 750mL (Valpolicella grapes w/ juices, teas, and vinegars) 45
 San Pellegrino, Sparkling Water 750mL 5

Gin

Finn's	7
Ford's	6
St. George Botanivore	8
Barrel-Aged Bols Genever	10
Rehorst	7
Tanqueray	7
Hendricks	10

Rum

Plantation Dark	6
Plantation White	6
Zaya Gran Reserva 16 year	9
Bacardi 4yr	6
Diplomático "Pot Still, Extra Anejo"	16

Tequila/Mezcal

Libelula	7
Ixá Anejo	9
Cimarron Blanco	6
Ocho Anejo, Single Harvest	14
Casamigos Reposado	11
Casamigos Anejo	12
El Buho Mezcal	7
Banhez Mezcal Ensemble	7
Banhez Mezcal Pechuga	20
Banhez Mezcal Jabali	23
Corralejo Reposado	8
Clase Azul Plata	20
Clase Azul Reposado	23
Clase Azul Anejo	53

Brandy

Copper & Kings	8
Maison Rouge VSOP Cognac	9
Du Peyrat Organic Cognac	8
Ferrand Ambre Cognac	12
Bache Gabrielsen American Oak	8

Bourbon

King's County Brl Strength	14
Old Forester 86 proof	8
Old Forester 1870	12
Old Granddad BIB	7
Four Roses Small Batch Select	15
Calumet Farm 8 Year	12
Elijah Craig	9
Elijah Craig Barrel Proof	14
Redemption High Rye	7
Michter's US1	9
Barrell Private Release Sherry Brl	21
Makers Mark	8
Angel's Envy	14

Rye

High West Double Rye	8
Rittenhouse BIB	8
Michter's US1	9
Whistlepig 10	15

Scotch/Other

Monkey Shoulder	8
Bunnahabhain 12	12
Macallan 12	20
Balvenie 12 Doublewood	15
Balvenie 14 Caribbean Cask	20
Ardbeg Corryvreckan	18
Glenfiddich Fire & Cane	6
Writer's Tears (Irish)	8
Takamine 8 Year (Japanese)	20

Vodka

Tito's	7
Ketel One	10

Non Alcoholic

Amass Riverine (gin substitute)	11
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Before Dinner

Aperol	2oz 8
Bonal Gentiane Quina	6
Byrrh Grand Quinquina	6
Vergano "Lulá" Moscato Chinato	14
Campari	8
Cappelletti	6
Maurin Quina	9
Pernod	10
Prince Pastis de Marseille	6
St. George Absinthe Verte	14

After Dinner

Alta Verde Amaro	2oz 6
Angostura Amaro	9
Averna Amaro	9
Braulio Amaro Alpino	10
Cardamaro	6
Carpano Antica	8
Cocchi Barolo Chinato	12
Cynar	6
Elisir Novasalus Amaro	8
Fernet Branca	8
Furlani Amaro	8
Meletti Amaro	8
Rucolino Amaro	10
Sfumato Rabarbaro Amaro	9

Misc

Green Chartreuse	8
Yellow Chartreuse	8
Drambuie	7
Tuaca	7
Malört	6

*Spirit prices reflect a single pour unless otherwise noted