

SHARING IS CARING

House-Made Pickles 5

chef's selection of pickled veg GF DF VE

Garlic Bread 8

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

Burrata 14

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

Vegan Chicken Fried Steak 14

Cedar Teeth "Thunderbird" / "buttermilk" / Cornflakes / mushroom gravy / pickled green beans *VE DF*

Stuffed Green Cabbage 9

carrot / potato / beet / fennel / roasted shallot cream / curry oil
GF V DF VE

Sac Mac 7

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

Carrot Salad 9

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

Mushroom Buns 10

BBQ smoked shiitake / hoisin / chili oil / green onion / pickle / Bao bun *V*

Tuna Tartare* 17

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

Seared Sea Scallops* 25

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

Beef Tartare* 16

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

NY Strip Steak* 21

celery root puree / roasted shallot / 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*

Ba Ba Blue Carr Valley, La Valle, WI	8
Saxony Saxon, Malone, WI	8
Lamb Chopper Cypress Grove, Arcata, CA	9
Smoked Goat Cheddar Nordic, Westby, WI	7
Midnight Moon Cypress Grove, Arcata, CA	9
Vanilla Cardona Carr Valley, La Valle, WI	8
Griffin Sweet Grass, Thomasville, GA	9
Donatello Cedar Grove, Plain, WI	9

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Palacio Cured Chorizo , Spain	5
Creminelli Finocchiona , Portland, OR	5
Chicken Liver Parfait	7
<i>applewood smoked bacon / pickled shallot / mustard seed / chive</i>	
Creminelli Sopressata , Salt Lake City, UT	5

CHEF'S BOARDS

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

BIG-ASS BOARD 75

all cheeses & meats with all accompaniments

Roasted Eggplant 11

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

Fried Brussels Sprouts 9

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

Wings 11

sweet & spicy anchovy glaze / coriander / mint GF DF

Pork Ribs 10

tamarind BBQ / puffed wheat berries / 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 Thighs 11

lemongrass / ginger / shiitake mushroom / chicken fat / chive GF DF

Squid Ink Pasta 12

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

Chef | Zach Panoske
Sous Chef | Mike Hodzinski

DESSERT

Salted Caramel Pot de Creme 7

black sea salt / whipped cream GF

Dark Chocolate Mousse 7

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

Scoop of Sorbet 5

rotating flavor GF DF

Beer

- Equilibrium Brewing "Enso" Imperial IPA, 8.3% (Middletown, NY) **13**
 Modist "Inda Couch" Imperial IPA, 8.5% (Minneapolis, MN) **11**
 Phase Three "Pixel Density" New England IPA, 6.5% (Lake Zurich, IL) **9**
 More "Dusty" Pale Ale, 6.0% (Huntley, IL) **8**
 Energy City "Bistro: Peanut Butter Banana Sandwich" PB&B Berlinerweisse, 6.5% (Itaska, IL) **13**
 Modist "Half Believing: Time" Apricot/Cara Cara Orange/Cherry Berlinerweisse, 5.6% (Minneapolis, MN) **11**
 Modist "Sippin' and Forgettin'" Coconut Lemon Berlinerweisse, 5.0%, (Minneapolis, MN) **10**
 Phase Three "Pressed: Caramel Macchiato" Caramel Coffee Imperial Porter, 12.0% (Lake Zurich, IL) **13**
 2nd Shift "Chico's Revenge!" Milk Stout, 7.1% (St. Louis, MO) **8**
 Raised Grain "Doktoberfest" Oktoberfest Lager, 5.9% (Waukesha, WI) **8**
 Phase Three "P3 Pils" American Light Pilsner, 4.7% (Lake Zurich, IL) **7**
 Brew Detroit "Yumtown" Lager w/ Cherry and Key Lime, 4.7% (Detroit, MI) **8**
 More "Into the Sun" Dry-Hopped Wheat Ale w/ Blood Orange, 6% (Huntley, IL) **7**

San Pellegrino 500mL 4
 High Life 4
 NA Untitled Art Passionfruit Florida Weiss 7

Cider/Mead/Seltzer

- Superstition "Peanut Butter Jelly Crime" PB&J Mead, 13% (Prescott, AZ) **13**
 Humble Forager/Pulpit Rock "Hiking with Pulpit Rock" Kumquat/Calamansi/Yuzu Pastry Seltzer, 6% (Waunakee, WI) **9**
 Unfiltered Cider, Astarbe 6.5%, 750 mL (Euskal Sagardoa, Basque, Spain) **25** bin 397
 Unfiltered Cider/Still Apple Wine, Fable "Still Point" 750mL (Barnard, Vermont) **38** bin 394
 Berlinerweisse/Pear Cider, Fruksterio "First we take a Manhattan..." *contains gluten* 750 mL (Malmö, Sweden) **30** bin 393
 Non-Alcoholic Sparkling Pear Cider, Jerome Forget "Poire Petillante" 750 mL (France) **25**

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, Rittenhouse Rye, Brown Sugar, Clove, Orange, Cherry Bark Vanilla **12**
 The Mezzanine, Tito's, Aperol, Dolin Blanc, Chive, Lemon, Ginger Beer **12**
 Lost & Weird, Rum Blend, Heirloom Genepy, Lime, Maraschino **12**
- Balzangria**
red or white
10 glass / 18 carafe
 Made with Rishi tea and fresh citrus
\$10 carafes Monday & Tuesday

<p>Gin</p> <p>Finn's 7 Ford's 6 St. George Botanivore 8 Tanqueray 7 Barrel-Aged Bols Genever 10 Hendrick's 10 Rehorst 7</p> <p>Rum</p> <p>Plantation Dark 6 Bacardi 4yr 6 Tiki Lover's White 7 Wray & Nephew Overproof 7 Diplomático "Pot Still, Extra Anejo" 16</p> <p>Tequila/Mezcal</p> <p>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</p> <p>Brandy</p> <p>Copper & Kings 7 Maison Rouge VSOP Cognac 9 Du Peyrat Organic Cognac 8 Ferrand Ambre Cognac 12 Bache Gabrielsen American Oak 8</p>	<p>Bourbon</p> <p>King's County Brl Strength 14 King's County Peated 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 Redemption High Rye 7 Michter's US1 8 Michter's Toasted Barrel 21 Barrell Private Release Sherry Brl 21 Angel's Envy 14 Henry McKenna BIB 11 Woodford Reserve 10</p> <p>Rye</p> <p>High West Double Rye 7 Whistlepig 10 15 Michter's US1 8 Rittenhouse BIB 7</p> <p>Scotch/Irish</p> <p>Monkey Shoulder 8 Bunnahabhain 12 12 Glenlivet 15 17 Glenlivet 18 20 Balvenie 12 Doublewood 15 Ardbeg Corryvreckan 18 Writer's Tears (Irish) 8</p> <p>Vodka</p> <p>Tito's 7 Ketel One 10</p>	<p>Before Dinner</p> <p>Aperol 2oz 8 Bonal Gentiane Quina 6 Byrrh Grand Quinquina 6 Campari 8 Cappelletti 6 Maurin Quina 9 Pernod 10 Prince Pastis de Marseille 6 St. George Absinthe Verte 14</p> <p>After Dinner</p> <p>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</p> <p>Misc</p> <p>Green Chartreuse 8 Yellow Chartreuse 8 Drambuie 7 Herloom Genepy 7 Tuaca 7</p> <p><i>*Spirit prices reflect a single pour unless otherwise noted</i></p>
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