

# 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!*

## Vegan Chicken Fried Steak 14

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

## 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!*

## Steamed Bao Buns 11

*sweet chili duck / cucumber / cilantro / scallion / hoisin / chili oil*

## 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

*pomme puree / roasted shallot / roasted 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

## DESSERT

### Salted Caramel Pot de Creme 7

*black sea salt / whipped cream GF*

### Scoop of Sorbet 5

*rotating flavor GF DF*

### Dark Chocolate Mousse 7

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

## 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 6**

**Creama Kasa | Carr Valley, La Valle, WI 7**

**The Doe | Deer Creek, Sheboygan, WI 7**

**Smoked Cheddar | Hooks, Mineral Point, WI 7**

**Sarvecchio Parmesan | Sartori, Plymouth, WI 8**

**Vanilla Cardona | Carr Valley, La Valle, WI 8**

**Taleggio "Latte Crudo" | casArrigoni, Valtaleggio, Italy 9**

**Midnight Moon | Cypress Grove, Humboldt, CA 9**

**Pecorino Romano | CAO, Sardinia, Italy 9**

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**Cured Chorizo | Palacio, Spain 5**

**Capicola | Olympia Provisions, Portland, OR 5**

**Guanciale | Smoking Goose, Indianapolis, IN 10**

**Chicken Liver Parfait | House-made 7**

*applewood smoked bacon / pickled shallot / mustard seed / chive*

**Salame Etna N! | Olympia Provisions, Portland, OR 9**

## CHEF'S BOARDS

**All Cheese or Cheese & Charcuterie 19**

*chef's choice of 3 cheeses and/or meats with all accompaniments*

**BIG-ASS BOARD 100**

*all cheeses & meats with all accompaniments*

## Carrot Salad 9

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

## 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 / shiitake 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!*

Chef | Zach Panoske Sous Chef | Mike Hodzinski

# Beer

- Equilibrium Brewing "Enso" Imperial IPA, 8.3% (*Middletown, NY*) 13  
 Phase Three "Pixel Density" New England IPA, 6.5% (*Lake Zurich, IL*) 9  
 18th Street "The Fox & the Goat" Pale Ale, 5.3% (*Hammond, IN*) 8  
 Modist "Half Believing: Time" Apricot/Cara Cara Orange/Cherry Berlinerweisse, 5.6% (*Minneapolis, MN*) 11  
 Humble Forager "Coastal Sunrise" Breakfast Pastry Sour with Berries/Maple Syrup/Vanilla/Cinnamon (*Waukegan, WI*) 12  
 Modist "Sippin' and Forgettin'" Coconut Lemon Berlinerweisse, 5.0%, (*Minneapolis, MN*) 10  
 Great Notion "Triple Strawberry Marshmallow Shake" Pastry Sour, 10.0% (*Portland, OR*) 13  
 Energy City "Bâtisserie S'mores Stout" Imperial Pastry Stout, 10.0% (*Batavia, IL*) 13  
 Untitled Art/Angry Chair "Midnight Toffee Stout" Imperial Milk Stout with Cacao & Vanilla 12.3% (*Waukegan, WI*) 12  
 PhaseThree "Niu" Coconut Porter (*Lake Zurich, IL*) 8  
 FiftyFifty "2019 Eclipse: Rye Cuvée" Barrel-Aged Imperial Stout, 12.8% (*Truckee, CA*) 500mL 32  
 MIA "Miami Weiss" Hefeweizen, 6.0% (*Miami, FL*) 6  
 Brew Detroit "Yumtown" Lager w/ Cherry and Key Lime, 4.7% (*Detroit, MI*) 8  
 Blackstack "Meat Sweats" Lager/Beer for Burgers, 5.5% (*St. Paul, MN*) 7  
 Eagle Park "Loop Station" Light Golden Ale, 4.8% (*Milwaukee, WI*) 6  
 Miller High Life, Champagne of Beers, 4.8% (*Milwaukee, WI*) 4

# Cider/Mead/Seltzer

- Lulz "Smoothie: R&R", Guava/Coconut/Pineapple/Orange Smoothie Seltzer, 5.0% (*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  
 Berlinerweisse/Pear Cider, Fruksterio "First we take a Manhattan..." \*contains gluten\* 750 mL (*Malmö, Sweden*) 30 bin 393

# 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  
 Lost & Weird, Rum Blend, Heirloom Genepy, Lime, Maraschino 12  
 Bond Collins, Earl Grey Tea-to's Vodka, Finn's Gin-ger, Spanish White Vermouth, Lemon 12
- Balzac Sangria**  
*red or white*  
**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 (*Waukegan, WI*) 7  
 Untitled Art "NA S'mores Dark Brew" NA S'mores Stout, 12oz (*Waukegan, WI*) 7  
 Non-Alcoholic Wine Alternative, Proxies "Nightshade" 750mL (*Valpolicella grapes w/ juices, teas, and vinegars*) 45  
 San Pellegrino, Sparkling Water 500mL 4

## 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
Bacardi 4yr	6
Tiki Lover's White	7
Wray & Nephew Overproof	7
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

## Brandy

Copper & Kings	7
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
Redemption High Rye	7
Michter's US1	9
Barrell Private Release Sherry Brl	21
Angel's Envy	14
Woodford Reserve	10

## Rye

High West Double Rye	7
Rittenhouse BIB	7
Michter's US1	9
Whistlepig 10	15

## Scotch/Other

Monkey Shoulder	8
Bunnahabhain 12	12
Glenlivet 15	17
Glenlivet 18	20
Balvenie 12 Doublewood	15
Ardbeg Corryvreckan	18
Glenfiddich Fire & Cane	6
Writer's Tears ( <i>Irish</i> )	8
Takamine 8 Year ( <i>Japanese</i> )	20

## Vodka

Tito's	7
Ketel One	10

## 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
Herloom Genepy	7
Tuaca	7

*\*Spirit prices reflect a single pour unless otherwise noted*