

# winter menu

Our menu changes with each season.  
Over 80% of the produce & proteins served here  
are sourced from within 40 miles, from farms  
using organic & sustainable methods.

## STARTERS

**BRAT BITE PLATE** 8  
A German inspired plate with lamb & pork brat bites, mustard, kraut, & beer cheese. Served with house pretzel crackers.

**LOCAL BOUNTY BOARD**  
A beautiful offering of local cheese, house-made jams, & preserved pickles. Served with house-made butter crackers & bread. Select:

- »One cheese with jam & pickles 10
- »Two cheeses with jam & pickles 13
- »Two cheeses, summer sausage, jam, & pickles 16

**SOUTHWEST BEAN DIP** 7  
A warm dip with a mix of salsa, sour cream, refried beans, & cheese. Served with house crackers.

**FLATBREAD** 8  
Naan bread, grilled & topped with rotating local ingredients.

**BEET DEVEILED EGGS AND PICKLE PLATE** 6  
Five luscious egg halves filled with bacon fat, whipped yolks, crispy shallots, & herbs.

**HAND CUT FRIES** 5  
*Add awesome sauce for 75¢.*

## SOUP AND SALAD

*Served with house-baked bread upon request.*

**WINTER VEGGIE CHILI** (cup or bowl) 5|7  
Pinto beans, onions, roasted red peppers, squash, tomatoes, & herbs, served with cilantro sour cream.

**FRENCH ONION** (cup or bowl) 5|7  
House-made beef broth with onions & herbs. Served in a crock with croutons & melted cheese.

**SOUP OR CHILI & SALAD** 9|11

**WILD RICE PILAF SALAD AND WINTER SQUASH** 13  
A hearty winter salad with toasted hazelnuts, herbs, shiitake mushrooms, dried tart cherries, & herbs tossed in house vinaigrette.

**BEETS AND ONION BLOOD ORANGE SALAD** 8  
Roasted & cubed beets with thinly sliced onions tossed in a tangy blood orange & yogurt dressing with nut crunch & herbs.

**ROASTED ROOT VEGETABLE AND BEAN SALAD** 12  
Local storage veggies with creamy cooked beans, crispy roasted chickpeas, pickled onions, & feta tossed in a tangy herb dressing.

**ADD BRAISED CHICKEN** 4

Vegetarian & gluten-free menus  
available upon request!

## BURGERS

*Served with your choice of hand cut fries or seasonal side salad.  
Substitute a cup of soup for \$2 or chili for \$3.*

**CHEESEBURGER** 13  
Grass-fed beef & cheddar cheese on a house-baked bun. *Add awesome sauce for 75¢.*

**STRAWBERRY BBQ CHEDDAR** 14  
Grass-fed beef, melted cheddar, flat-top-fried onions, & house-made strawberry bbq sauce.

**MUSHROOM SWISS** 15  
Grass-fed beef with sautéed shiitakes, grown in nearby Clayton, with melted swiss & house-made caramelized onion balsamic jam.

## SANDWICHES PLUS

*Served with your choice of hand cut fries or seasonal side salad.  
Substitute a cup of soup for \$2 or chili for \$3.*

**EGGPLANT PARMESAN BAKE** 13  
Breaded creamy eggplant topped with a rich tomato sauce, melted cheese, & shredded romano.

**REUBEN** 15  
Corned beef brisket, sauerkraut, Russian dressing, & swiss cheese on our house-baked bread.

**PHILLY GOAT SANDWICH** 14  
Smoked pulled goat with sautéed onions & peppers, topped with melty cheese, served on a house roll.

**QUICHE** 12  
Roasted carrots, cauliflower, radishes, kale, garlic scape pesto, & swiss & cheddar cheese blend.

**FRIDAY FISH FRY SANDWICH** 13.5  
Choice of beer-battered or pan-fried white fish from Lake Superior on a house-made bun with ramp tartar sauce, fine-cut cabbage, & pickles.

## MAIN DISHES

*Served after 3 PM*

**BEET AND PUMPKIN GNOCCHI** 17  
Hand-rolled dumplings in a goat cheese cream sauce with garlic, greens, & pecorino romano.

**WILD MUSHROOM RAGU** 21  
Shiitake & hen of the woods mushrooms in a rich, herby, tomato balsamic sauce, served over grilled polenta with shaved romano cheese.

**BUTCHER'S STEAK** MARKET PRICE  
Grilled local cut topped with compound butter & demi-glace. Served over mashed potatoes with roasted vegetables.

## AWESOME SAUCE AND SIDES

*All sauces are vegetarian and gluten-free.*

**HOUSE MAYO** .75  
**BANG! SAUCE** .75  
**RUSSIAN DRESSING** .75  
**SPICY MAYO** .75  
**STRAWBERRY BBQ** .75  
**GREEN RANCH** .75

**SIDE OF BREAD** 2  
**SIDE SALAD** 4



## FALL + WINTER HOURS

Wednesday + Thursday 11 AM – 8 PM  
Friday 11 AM – 9 PM  
Saturday 9 AM – 9 PM  
Sunday 8 AM – 2 PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*A 20% gratuity will be added to the bill of parties of 8 or more.*