

GLUTEN-FREE

STARTERS

BRAT BITE PLATE

10

A German-inspired plate with lamb & pork brat bites, mustard, kraut, & beer cheese. Served with toasted GF bread.

LOCAL BOUNTY BOARD

A beautiful offering of local cheese, house-made jams, & pre-served pickles. Served with toasted GF bread. Select:

»One cheese with jam & pickles

9

»Two cheeses with jam & pickles

12

»Two cheeses, summer sausage, jam, & pickles

15

FLATBREAD

8

Naan bread, grilled & topped with rotating local ingredients.

CARAMELIZED ONION DIP

7

A delicious mix of onions, shallots, garlic, sour cream, & herbs. Served with toasted GF bread & veggie chips.

BEET DEVEILED EGGS AND PICKLES

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 toasted GF bread upon request.

SNOWSHOE CHILI (cup or bowl) vegan request

5|7

Pinto & white beans with onions, corn, roasted bell peppers, tomatoes, & spices. Served with cilantro sour cream.

Loaded with raw onions & shredded cheese +75¢.

SMOKED HAM HOCK AND LENTIL (cup or bowl)

5|7

A hearty soup of creamy lentils with smoked pork, carrots, onions, & herbs.

SOUP OR CHILI & SALAD

9|11

ADD SIDE OF BREAD

2

WILD RICE PILAF SALAD

AND WINTER SQUASH *vegan*

13

A hearty winter salad with toasted hazelnuts, herbs, shiitake mushrooms, dried tart cherries, & herbs tossed in house vinaigrette.

PEARLS AND RUBIES

SALAD (half or whole)

5|9

Tender red beets, chèvre cheese, blood orange zest, nut crunch, thinly sliced onions, & local microgreens.

MEDITERRANEAN GIGANTE

BEAN SALAD (half or whole)

7|12

Creamy giant beans, roasted red peppers, root veggies, feta, pickled onions, & crispy chickpeas tossed in herby dressing.

ADD BRAISED CHICKEN

4

SANDWICHES

Served on a GF bun and your choice of hand cut fries or seasonal side salad. Substitute a cup of soup or chili for \$2.

THE SHIITAKE REUBEN

13

The reuben you know & love, vegetarian style with sautéed mushrooms.

REUBEN

17

Corned beef brisket, sauerkraut, Russian dressing, & swiss cheese.

PHILLY GOAT SANDWICH

16

Smoked pulled goat with sautéed onions & peppers, topped with melty cheese.

CHEESEBURGER

15

Grass-fed beef & cheddar. Add awesome sauce for 75¢.

STRAWBERRY BBQ CHEDDAR

16

Grass-fed beef, melted cheddar, flat-top-fried onions, & house-made strawberry bbq sauce.

MUSHROOM SWISS

17

Grass-fed beef with sautéed shiitakes, melted swiss, & house-made caramelized onion balsamic jam.

MAIN DISHES

Served after 3 PM

BUTCHER'S STEAK

MARKET PRICE

Grilled local cut topped with compound butter & demi-glace. Served over mashed potatoes with roasted vegetables.

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.

AWESOME SAUCE

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

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.

VEGETARIAN

STARTERS

LOCAL BOUNTY BOARD

A beautiful offering of local cheese, house-made jams, & pre-served pickles. Served with house-made butter crackers & bread. Select:

- »One cheese with jam & pickles 9
- »Two cheeses with jam & pickles 12

CARAMELIZED ONION DIP 7

A delicious mix of onions, shallots, garlic, sour cream, & herbs. Served with house butter crackers & veggie chips.

FLATBREAD

Naan bread, grilled & topped with rotating local ingredients.

HAND CUT FRIES

Add awesome sauce for 75¢.

SOUP AND SALAD

Served with house-baked bread upon request.

SNOWSHOE CHILI (cup or bowl) vegan request 5|7

Pinto & white beans with onions, corn, roasted bell peppers, tomatoes, & spices. Served with cilantro sour cream. Loaded with raw onions & shredded cheese +75¢.

SOUP OR CHILI & SALAD 9|11

ADD SIDE OF BREAD 2

WILD RICE PILAF SALAD

AND WINTER SQUASH *vegan* 13

A hearty winter salad with toasted hazelnuts, herbs, shiitake mushrooms, dried tart cherries, & herbs tossed in house vinaigrette.

PEARLS AND RUBIES

SALAD (half or whole) 5|9

Tender red beets, chèvre cheese, blood orange zest, nut crunch, thinly sliced onions, & local microgreens.

MEDITERRANEAN GIGANTE

BEAN SALAD (half or whole) 7|12

Creamy giant beans, roasted red peppers, root veggies, feta, pickled onions, & crispy chickpeas tossed in herby dressing.

SANDWICHES

Served with your choice of hand cut fries or seasonal side salad.

Substitute a cup of chili for \$2.

THE SHIITAKE REUBEN 13

The reuben you know & love, vegetarian style with sautéed mushrooms.

QUICHE 12

Rotating seasonal fillings, served with a seasonal side salad.

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.

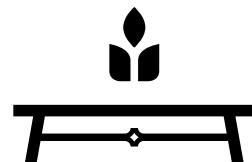
WILD MUSHROOM RAGU 21

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

AWESOME SAUCE

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



WINTER HOURS

Wednesday + Thursday 11 AM - 8 PM

Friday 11 AM - 9 PM

Saturday 9 AM - 9 PM

Sunday 9 AM - 2 PM

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