

Dinner

Table Shares

Brussel Sprouts 9

Crispy Brussel sprouts, bacon, dried apricots, sriracha cider vinaigrette, Dunbarton blue cheese

Octopus 16

Grilled jumbo octopus, arugula, Cerignola olives, marble potatoes, smoked pearl onion, mint crème fraiche, grilled grapefruit vinaigrette

Nashville Hot Tofu & Cauliflower 7

Fried spicy "Simple Soyman" tofu and cauliflower, local honey, blue cheese

House Charcuterie Plate 14

Pork terrine, chicken liver mousse, Cajun cured salmon, house pickles, preserves, grainy mustard, baguette

Beer Steamed Mussels 13

House smoked kielbasa, Bavarian sauerkraut, mustard crème fraiche, grilled bread

Laughing Bird Shrimp 12

Cornmeal breaded shrimp, fried dill pickle, red onion, herbs, remoulade

Beets 10

Roasted, pickled and raw beets, shaved fennel, capers, endive, maple black pepper vinaigrette, toasted pistachios

Soup Du Jour 8

Entrées

Bone-in Pork Chop 26

Sweet potato puree, sauerkraut pancake, grilled broccolini, cider mustard demi glaze

	A Globe Made of Rock 10 <i>Plantation 5yr rum, ginger, carrot, lime, seltzer</i>		Black Husky 8 Big Buck Brown <i>Brown Ale, ABV: 8.0%</i>		Pinot Noir 13 J, Monerey, Santa Barbra, Sonoma, CA
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Wild Rice 16

Canoe harvested wild rice, smoked tofu, oyster mushrooms, golden beets, red cabbage, grilled baby carrots, brandy cherries, hot honey

	Cream City 45 10 <i>Rehorst gin, golden beet, basil, lemon, Cherry Bark Vanilla bitters, sparkling wine</i>		Good City Reward 7 Double IPA, ABV: 8.5%		Riesling 7 Jekel Monterey, CA
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Quail 18

Sausage, wild rice and cranberry stuffed quail, smoked cauliflower puree, roasted cauliflower, sweet potato, oyster mushrooms, pilsner gastrique

	Black Market Brandy 10 <i>Apple brandy, Hennessy, Orange Cinnamon Tea infused sweet vermouth</i>		Good City Pils 7 Pilsner, ABV: 5.2%		Chardonnay 10 Domaine Sonoma, Sonoma, CA
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Market Catch mp

Seasonal fish special

	The Fallen Cadillac 10 <i>Brown butter washed Plantation pineapple rum, Cocchi Americano, lemon, black pepper</i>		Central Waters 7 Ouisconsing <i>Red Ale, ABV: 4.8%</i>		Pinot Grigio 7 Stellina Di Notte, Delle Venezie, Italy
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Short Rib 32

Braised beef short rib, bacon, onion, tomato, oyster mushrooms, preserved lemon parsnip puree

	East Side Wild Turkey 10 <i>Pecan infused Wild Turkey with cinnamon</i>		Black Husky OIHF 8 Milk Stout, ABV: 8.0%		Syrah 10 Marionette, Jumilla, Spain
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Scallops 28

Creamy grits, glazed carrot, parsnip, rutabaga, broccolini, andouille sausage, brown butter vinaigrette

	Bartlett Ave Collins 10 <i>Tito's vodka, blackberry shrub, lemon, Bolivar bitters, seltzer</i>		Enlightened 8 Kettle Logic <i>Amber, ABV: 5.6%</i>		Sauvignon Blanc 12.5 Charles Krug, Napa, CA
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Flat Iron 36

Grilled 10^{oz} flat iron, duck fat marble potatoes, brussel sprouts, smoked parsnip blue cheese butter, red wine syrup

	Take Your Money 10 Everywhere <i>Bank Note 5yr Scotch, Cocchi di Torino, Byrrh</i>		Enlightened 8 Prototypical Porter <i>Porter, ABV: 5.4%</i>		Red Zinfandel 12 Sebastiana, Sonoma, CA
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Vinny Cornils
Executive Chef

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
18% gratuity may be added to parties of six or more*