

### TAPAS Order a few and share!

#### MUSSELS 11

Steamed Mussels, Garlic Butter-White Wine Sauce, Crostini

#### BRUSCHETTA 7

Baguette, Fresh Mozzarella, Grape Tomato, Prosciutto, Basil, Balsamic Glaze

#### CALAMARI 10

Pickled Slaw, Caper Aioli, Sambal Sauce

#### CRISPY CURED PORK BELLY 12 **gf**

Toasted Quinoa, Crispy Kale, Pork Sauce

#### GLAZED RAINBOW CARROTS 8 **gf** **v**

Roasted Rainbow Carrots, Honey, Smoked Bleu Cheese

#### BRAISED SHORT RIB 12 **gf**

House Tater Tots, White Cheddar, Red Wine Jus

#### WARM BEER PIMENTO CHEESE DIP 9

Fresh Baked Pretzel, Wisconsin Cheddar

#### CORNMEAL DUSTED WI CHEESE CURDS 9 **v**

Smoked Tomato Aioli, Harp Ale Mustard Sauce

#### BEER BATTERED CAULIFLOWER 9 **v**

Pepper Jack, White BBQ Sauce

#### MARYLAND STYLE CRAB CAKES 13

Blue Crab, Crisp Slaw, Caper Remoulade

#### KOREAN STYLE JUMBO WINGS 12 **gf** **v**

Shishito Peppers, Sweet Ginger-Soy Glaze

#### DIVER SCALLOPS 16

Garlic Herb Butter, Warm Baguette

### ENTRÉE SALADS (OR WRAP)

Add Chicken \$3, Crab Cake \$5, Salmon \$6.

#### CRISPY BURRATA CAPRESE 12

Arugula, Grape Tomato, Crispy Prosciutto, Balsamic Reduction, Olive Oil

#### WARM SPINACH & BACON 10

Boiled Egg, Bleu Cheese, Pickled Onion, Crispy Quinoa, Bacon Dressing

#### QUINOA & CHARRED CORN 7 **gf** **v**

Chopped Romaine, Roasted Red Pepper, Shaved Onion, House Red Dressing

#### CAESAR 7 **v**

Romaine Heart, Toasted Almonds, Grana Padano Parmesan, House Croutons, Parmesan Peppercorn Dressing

#### CHICKEN & BACON 11

Roasted or Crispy Chicken, Wisconsin Cheddars, Tomato, Buttermilk Ranch

### WOOD FIRED PIZZAS

10" Signature pizzas. Gluten-free crust, add \$3.

#### CLASSIC MARGHERITA 11 **v**

Fresh Tomato, Mozzarella, House Red Sauce

#### BURRATA & BOSC PEAR 12

Prosciutto, Arugula, Grana Cheese, Truffle Vinaigrette

#### HOT ITALIAN SAUSAGE & PORTOBELLO 12

Jalepeno, Pepper Jack, Basil Leaf, Italian Sausage

#### ROASTED VEGETABLES & BRIE 12 **v**

Pesto, Artichoke, Tomato, Mushrooms

#### HAM & JAM 12

Balsamic Onion Jam, Ham, Brie, Arugula

#### BUILD-YOUR OWN Wood Fired Pizza 12

Pick your sauce & choose any 3 toppings:

House Red Sauce	Fontina	Prosciutto
Pesto	Grana	Arugula
Truffle Vinaigrette	Pepper Jack	Jalapeño
Garlic Crème	Cheddar	Basil Leaf
Olive Oil	Roasted Tomato	Italian Sausage
Mozzarella	Red Onion	Fresh Tomato
Fresh Mozzarella	Spinach	Mushroom
		Pineapple

### ENTRÉES Add a cup of soup or salad for \$2

#### PAELLA 17 **gf**

Chicken, Pancetta, Shrimp, Mussels, Saffron Rice

#### PULLED CHICKEN RISOTTO 13 **gf**

Mushrooms, Charred Corn, Grape Tomatoes, Crisp Beans

#### SEASONAL VEGETABLE FINGERLING HASH 10 **gf** **v**

Rainbow Fingerlings, Seasonal Vegetables, Sweet Corn Cream

#### 8 OZ PRIME SIRLOIN STEAK 21 **gf**

White Cheddar-Truffle Mash, Garlic-Green Beans, Demi Glace

#### PORK BELLY MAC 14

Cavatappi, Creamy Cheese Sauce, Crisp Pork Belly

#### SALMON CARBONARA 19

Fettuccini, Parmesan Creme', Fresh Vegetables, Egg Yolk

#### PAN-SEARED SCALLOPS 19 **gf**

Bacon & Charred Corn Goat Cheese Risotto, Spinach Saute, Lemon Buerre Blanc

### SANDWICHES Served with Fries, Side Salad, Soup or Apples with Spiced Honey. Can sub portobello cap for vegetarian option for \$1.

#### ½ LB BURGER 12

Sharp White Cheddar, Roasted Mushrooms, Sherry Onions, Bacon Aioli

#### MAC N CHEESE BURGER 12

Creamy Mac, Crispy Prosciutto, Garlic Aioli

#### WOOD-FIRED CHICKEN 11

Grilled Portobello, Roasted Red Peppers, Fontina, Pesto Aioli

#### FRENCH DIP 12

Caramelized Onions, Horseradish Sauce, Au Jus

#### LAMB LEG PITA 12

Mint Yogurt Sauce, Feta, Tomato, Pickled Onion

#### CALIFORNIA CLUB 12

Turkey, Ham, Bacon, Fried Egg, Butterleaf, Tomato

Gluten Free **gf**

Vegetarian **v**

Warning: Consuming raw or undercooked meat, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness