

SHARE



- CRISPY BRUSSELS SPROUTS** sea salt + balsamic reduction + toasted farmers market goat cheese 15
- PRETZEL FONDUE** warm pretzels + course sea salt + creamy pepper jack cheese fondue 15
- FAMOUS CALAMARI** hand tenderized steak + crispy panko + housemade cocktail & dill tartar sauces 15
- THAI STICKY WINGS** Thai sweet & spicy glaze + white sesame seeds + fresh chive {bone-in 16 / boneless 12.5}
- CARNITAS NACHOS** prime rib chili + pepper jack + tomato + charred jalapeño + guacamole + sour cream 16
- TWICED BAKED POTATO SKINS** garlic mashed potatoes + crispy bacon + cheddar + chives + sour cream 14
- RAW OYSTERS** Blue Point oysters from James River, Virginia half dozen 14 full dozen 24
- OYSTERS ROCKEFELLER** 1/2 dozen baked Blue Point oysters + spinach + bacon + panko + parmesan 18
- CHARCUTERIE** Stilton bleu cheese, brie, manchego + grilled local sausage + marcona almonds + castelvetrano olives + farmer's market honey + crostini's 20

SPOON & GARDEN



FRENCH ONION SOUP

traditional beef based recipe + red wine + thyme + provolone + rustic crouton 7.5

RUSTIC TOMATO BISQUE

roma tomatoes + roasted bell peppers + fresh basil + cream + rustic crouton 7.5

PRIME RIB CHILI

award winning recipe + medium-high spice + shredded cheese 7.5 {onions on request}

SOUP & SALAD COMBO

your choice of a cup of French onion, rustic tomato bisque or prime rib chili + garden salad with choice of dressing 12.5

STEAK WEDGE

bacon crumbles + tomato + red cabbage + balsamic reduction + bleu cheese crumbles & dressing 16 {plain 12}

AHI SALAD

seared sushi grade ahi + sesame ginger slaw + pickled onion / carrots / daikon + peanuts + sesame seeds + sriracha aioli 20

THE MAN SALAD

crispy & spicy bbq chicken + bleu cheese crumbles & dressing + chopped celery + red cabbage 16

CHOPPED SALAD

avocado + tomato + red onion + almonds + bleu cheese crumbles + crispy onion straws + creamy balsamic + choice of chicken or steak 16 {plain 12}

COMFORT



CHICKEN POT PIE

farmers market blend of potatoes, peas, baby carrots, celery, onions + natural pan jus + flakey crust 20

MA' THE MEATLOAF!

maple bourbon glaze + garlic mashed potatoes + charred carrots + crispy sea salt Brussels sprouts 20

STEAK & SHROOMS

grilled steak bites + button mushrooms + au jus + parmesan + crispy onion + rustic garlic bread 18.5

PAPPY'S MAC & CHEESE

rotini pasta + four cheese blend + crispy panko + served with crispy Brussels sprouts 16.5

PORK BELLY MAC & CHEESE

crispy pork belly + rotini pasta + four cheese blend + crispy panko + served with crispy Brussels sprouts 20

HALIBUT & CHIPS

beer battered local Halibut + signature garlic fries + house made dill tarter and cocktail sauces 18

HALIBUT TACOS

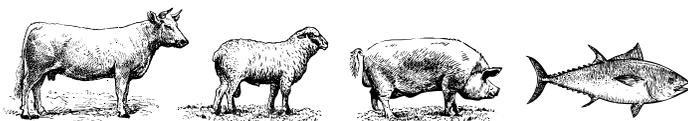
chayote slaw + pineapple pico de gallo + avocado lime crema + fresno chiles 18 {grilled or baja style}

NOT YOUR MOM'S

GRILLED CHEESE & TOMATO BISQUE

crispy pork belly + sliced tomato + onion jam + local sourdough + cup of rustic tomato bisque 17

WAGYU BURGERS & CRAFT SANDWICHES



served with choice of garden salad or our signature garlic fries

upgrade for 2 dollars to: beer battered onion rings, sweet potato fries, cup of tomato bisque, french onion soup or prime rib chili

ALL-AMERICAN CHEESEBURGER

Wisconsin cheddar + red onion + shaved lettuce + dill pickle + 1000 island 16

PATTY MELT

Swiss cheese + onion jam + 1000 island + toasted artisan rye 16

BLARNEY BURGER

crispy pork belly + beer battered onion ring + Wisconsin cheddar + bbq sauce 16

LAMB BURGER

USDA ground lamb with bacon & mint + farmers market goat cheese + onion jam + arugula 18

LAVA LAVA AHI BURGER

seared sushi grade ahi steak + sesame seeds + charred pineapple + crispy jalapeño + sesame ginger slaw + sriracha aioli 20

PRIME DIP

slow roasted beef + provolone + onion jam + beef au jus + bleu cheese horseradish + rustic ciabatta 15

REUBEN

shaved corned beef + swiss cheese + pickled cabbage + 1000 island + artisan rye 16

BANH MI

shredded pork + pickled carrot / red onion / daikon + cilantro + sliced jalapeño + sriracha aioli + french hoagie 16

ALBACORE TUNA MELT

fresh albacore tuna + red onion + capers + celery + avocado + Wisconsin cheddar + artisan sourdough 16

CUBANO

shredded pork + smoked ham + havarti + pickled cabbage + dill pickle + deli mustard + garlic butter + french hoagie 15

SMALL BITES

SALT & VINEGAR POTATO CHIPS 6 **BEER-BATTERED ONION RINGS** 8

FRIED DILL PICKLES 8 **PARMESAN-ROSEMARY FRIES** 8

GRILLED LOCAL SMOKED SAUSAGE 10

Executive Chef - Martin Beckett
Hospitality Manager - Andrew Miller

some menu items include peanut or shellfish products. consuming raw or undercooked meats, poultry, pork or eggs may increase your chances for a food-borne illness.