## TO START

| **FRUIT PLATE** | 8 | seasonal fruit, candied ginger (vg, gf) |
| **BERRY PARFAIT** | 10 | fresh berry, orange yogurt, honey, fruit & nut granola (v) |
| **POZOLE VERDE** | 14 | pork, avocado, radish, cabbage, oregano, pickled red onion, crispy strips |
| **SUPER GREEN SALAD** | 17 | tuscan kale, spinach, arugula, avocado, quinoa, pepita, green goddess (v, gf) |
| **WISCONSIN CHEESE CURDS** | 13 | beer battered, curry ketchup (v) |
| **CHICKEN FRIED LOBSTER** | 28 | banana pepper, spicy ranch, lemon (sh) |
| **BRUNCH EMPANADA** | 8 | sweet potato, scrambled egg, queso fresco, seasonal jam (v) |
| **SMOKED TROUT DEVILED EGGS** | 10 | castelvetrano olive relish, |

## BRUNCH MAINS

| **HAM, EGG & CHEESE CROISSANT SANDWICH** | 15 | nueske’s ham, swiss, garlic aioli, kale salad |
| **SMOKED SALMON TOASTIE** | 23 | 1979 pullman, dill, cream, hard boiled egg, radish, capers, winter greens, chives, twice fried potato |
| **CRAB CAKE BENEDICT** | 28 | maryland crab, english muffin, poached eggs, heirloom tomato, dill pickle hollandaise, breakfast potatoes (sh) |
| **RICOTTA PANCAKES** | 15 | maple syrup, berry compote, lemon chantilly (v) |
| **WISCONSIN CHEESE CURDS** | 13 | beer battered, curry ketchup (v) |
| **CHICKEN & WAFFLE** | 22 | honey rosemary chicken, cornbread waffle, fried egg, country gravy |
| **HUEVO RANCHERO** | 17 | corn tortilla, refried beans, salsa roja, avocado, queso fresco, egg (v, gf) |
| **SHRIMP & Grits** | 23 | shrimp, bacon jam, anson mills grit, fine herbs (sh) |
| **BREAKFAST POKE BOWL** | 24 | ahi tuna, persian cucumber, egg, avocado, quinoa, fresno, edamame, carrot, jasmine rice, ponzu vinaigrette |
| **BIRRIA GRILLED CHEESE** | 24 | slow braised short rib, jus, pickled onions, american & cheddar cheese, ciabatta |
| **THE DAWSON BURGER** | 22 | white cheddar, bacon jam, house pickles, satyr sauce, tomato, lettuce, griddle onions, fries |

## PASTRIES

| **MONKEY BREAD** | 9 | orange & cinnamon brioche, maple cream cheese frosting, candied pecans (n) |
| **BUTTERMILK BISCUITS** | 12 | pimento cheese, nueske’s ham, seasonal jam (v) |

## SIDES

| **MAC & CHEESE** | 14 | aged cheddar, braised bacon, scallions add: wild farm egg 2 |
| **BACON** | 6 | (gf) |
| **TWICE FRIED POTATOES** | 6 | garlic aioli, herbs (v, gf) |
| **SAUSAGE** | 6 | (gf) |

## SATYR SCRABLLES

| **SMOKED SALMON** | 22 | egg, crème fraîche, trout roe |
| **WOODLAND MUSHROOM** | 19 | egg, chive (v) |
RECOVERY MODE

**Pancho’s Bloody Mary** 15
chef’s secret mix + chicago spirit vodka
- Add a ‘lil’ high life lager +3
- Add slagel farms slim jim +1

**Tiny-Tini** 5
espresso martini... but make it mini
- Ready for a buzz? make it full-sized - 16

**Bottomless Mimosas** 24
2 hour maximum with purchase of entree
- Make it a Bottomless Bellini +5

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**The Gibson, Chicago-Style**
citadelle cornichon gin, dry sherry, celery, sesame, sport pepper garnish

**Ceci N’est Pas Une French Martini**
vodka, pineapple, raspberry, pierrre ferrand 1840 cognac, lillet rosé, raspberry-vanilla sugar

**Ye Olde Pal**
dewars 12 yr, amaro, sweet vermouth, orange bitters, burn rosemary

**Coquito Con Mezcal**
illegal mezcal, coconut, cream, ancho chile, cinnamon, cocoa

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**The Rotating Drip**
a shot of our ever-changing infusion

**Spiced 10-Year Aged Rum** 7 (1oz) | 14 (2oz)
infused with vanilla, citrus & warm spices
- make it an autumn-spiced daiquiri | 15 (2oz)
- make it a hot toddy | 16 (2oz)

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**Spirit-Free**

**Sippin’ Pretty** 13
seedlip spice 94, mallorca melon tea, citrus, hopped bubbles, thyme
- Make It Boozy! - add botanist gin +3

**Coconut Cadillac** 13
lyre’s amaretto, chai tea, coconut, pineapple, cinnamon
- Make It Boozy! - add rum + amaretto blend +3

**Bubbles Please** 6
tost sparkling ‘rose wine’

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**Athletic Brewing Company N/A Beer** 8
- Hazy IPA or Oktoberfest

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**Highbrow Highballs** 14
fun booze + fancy fizz + garnish. ultimate post-modernism.

**The G+T**
served spanish-style: botanist gin, fever tree mediterranean, herb garnish

**Rock N’ Rye**
high west rye, sprecher’s cream soda, orange & cherry garnish

**The Charlotte**
zubrówka vodka, sidral mundet apple soda, cardamom bitters

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**Beer** 9

**Shacksbury Cider**
Semi-Dry Cider - Vermont (5.2%)

**Weihenstephaner**
German Pilsner - Germany (5%)

**Old Nation ‘Boreal’**
Hoppy Lager - Michigan (5%)

**Pollyanna ‘ Cranberry Allure’**
Cranberry - Orange Sour - Chicago, IL (4.6%)

**Elysian Brewing Pumpkin Ale**
Spiced Pumpkin Ale - St. Louis, MO (5.4%)

**Sun King ‘Electric Reindeer’**
Gingersnap Brown Ale - Chicago (6%)

**Sketchbook Brewing ‘Snowy Owl’**
Red Rye Ale - Chicago (5.5%)

**Alarmist ‘Le Jus’**
Hazy IPA - Chicago, IL (6.8%)

**Moody Tongue ‘Chocolate Churro Porter’**
Spiced Dark Lager - Chicago (7%)

**Evil Twin ‘Before/During/After Christmas’**
Winter Imperial IPA - Brooklyn (8%)

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**Join us for Happy Hour**
Every Monday – Friday 4 - 6pm
Specially priced cocktails, wine, beer & snacks