



Appetizers

- Garlic Pretzel & Marinara **VEG****.....**14.95**
garlic butter, parmesan, marinara
- Baba Ganoush with Pita **VE****.....**14.95**
served with pita, cucumber
- Giardiniera **VE GF****.....**9.95**
mixed seasonal pickled vegetables
- Cured Meat Plate**.....**23.95**
cured meats, pepperette, crusty bread, pickles and grainy mustard
- Cheese Plate**.....**24.95**
brie, aged gouda, crackers, pretzel chips, preserves
- Confit Wings**.....**19.95**
rosemary oil, house hot sauce, dill sauce
- Beef Tartar**.....**19.95**
chopped beef, egg yolk, gherkins, shallots, dijonnaise, crostini
- Hangover Soup**.....**11.95**
chicken broth, croutons, herbs
- Poutine**.....**14.95**
dark chicken gravy, cheese curds, chives
→ **add pulled pork +7.95**

Gluten-Free **GF** Vegan **VE** Vegetarian **VEG**

Salads

- Autumnal Salad **VE GF****.....**19.95**
arugula, fennel, radicchio, apples, almonds, pomegranate, zucchini, cider vinaigrette
→ **half portion 10.95**
- Kale Caesar Salad**.....**19.95**
kale, kalamata olives, parmesan, caesar dressing, croutons, shallot, bacon
→ **half portion 10.95**
- ADD-ONS**
- Chicken 6oz **GF****.....**9.95**
Italian Sausage 8oz **GF**.....**8.95**
Trout 5oz **GF**.....**12.95**
Plant-based Chicken Fillet **VE**.....**11.95**

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Sides

- Rapini **VE GF****.....**13.95**
pan-seared rapini, red wine vinegar, chili flakes, garlic, shallots, confit garlic
- Loaded Potato**.....**11.95**
shredded cheddar, sour cream, bacon, tomato, shallot, hickory sticks

Handhelds

- Pork Carnitas Tacos **GF****.....**19.95**
3 pulled pork tacos, pickled onion, cilantro, chili aioli
→ **add a taco +7**
- Smash Burger**.....**23.95**
cheese, house burger sauce, lettuce, onion, pickles
→ **sub gluten-free bun +2**
→ **sub plant-based patty +2**
→ **add patty and cheese +4**
- Sausage on a Bun**.....**19.95**
Italian sausage, basil aioli, onion, peppers
- Italian Beef Dip**.....**23.95**
roast beef, crusty bread, beef jus, giardiniera
- Chicken Parmesan**.....**23.95**
breaded chicken breast, tomato sauce, mozzarella, bianco bread, parmesan
- Sub Garden Salad **VE GF****.....**2**
Sub Caesar Salad.....**6**

Dessert

- Tiramisu Jar**.....**12.95**
lady fingers, espresso, mascarpone, cocoa powder
- Freshly Baked Cookie**.....**5.95**
ask your server for details

Mains

- Flank Steak **GF****.....**46.95**
horseradish cream, demi-glance, potatoes, kale, shallot, garlic
- Fish and Chips**.....**24.95**
coleslaw, tartar sauce, lemon
- Pasta Alla Vodka **VEG****.....**19.95**
creamy tomato sauce, fresh rigatoni rigate, ricotta, basil
- Lasagna Bianca**.....**23.95**
ground veal, beef, pork, bechamel, spinach, sun-dried tomato relish
- Pan Seared Pork Chop **GF****.....**30.95**
pork chop, dijon beurre blanc, oyster mushroom, chives, shredded cabbage, caraway seed
- Trout **GF****.....**34.95**
celery, navy beans, onion, garlic, olive oil, couscous, gremolata
- Vegan Polpette **VE****.....**18.95**
housemade vegan meatballs, tomato sauce, seared zucchini, basil purée, served with bread

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Please let your server know of any allergies or dietary restrictions.
20% auto gratuity will be applied to groups of 8 or more.



Beer

DRAUGHT

Pilsner 5% abv
Steam Whistle Brewing
Pint 20oz.....**9.95**

Unfiltered Pilsner 5% abv
Steam Whistle Brewing
Pint 20oz.....**10.45**

Lug Lite Light Lager 4% abv
Beau's Brewing
Pint 20oz.....**9.95**

Wonder Crush Hazy IPA 5% abv
Beau's Brewing
Pint 20oz.....**9.95**

Juiced AF Hazy IPA 6.5% abv
Beau's Brewing
Pint 20oz.....**10.45**

Barn Burner
Amber Ale 5.5% abv
Beau's Brewing
Pint 20oz.....**9.95**

Half Pint 12oz.....**7.95**
Stein 34oz.....**15.95**

BEER COCKTAILS

Lemon Shandy
Pilsner, San Pellegrino
sparkling lemonade

Blood Orange Shandy
Pilsner, San Pellegrino
sparkling blood orange

Grapefruit Shandy
Unfiltered Pilsner, San Pellegrino
sparkling grapefruit

Pint 20oz.....**10.95**
Stein 34oz.....**16.95**

TALL CANS & BOTTLE

Pilsner Bottle.....**7.45**
341ml | 5% abv
Steam Whistle Brewing

Lug Tread Lagered Ale
Tall Can.....**8.95**
473ml | 5.2% abv
Beau's Brewing

Cocktails

Margarita.....**15.95**
tequila, triple sec, lime juice,
simple syrup, 2oz alc.

Espresso Martini.....**15.95**
vodka, coffee liqueur, espresso,
simple syrup, 2oz alc.

Sangria
Glass 3.5oz alc.....**14.95**
Pitcher 10.5oz alc.....**39.95**
triple sec, juice blend, bitters, fruit
→ [choose red or white wine](#)

Negroni.....**14.95**
gin, sweet vermouth,
Campari, 2oz alc.

Mulled Old Fashioned.....**15.95**
rye, spice syrup, zested orange
peel, apple cider, 2oz alc.

Rosemary Gin Sour.....**15.95**
gin, lemon, cranberry, aquafaba,
housemade rosemary syrup,
2oz alc.

CANNED COCKTAILS

Sandbagger Seltzer 5% abv
355ml.....**9.95**
Gin Lemon & Lime or
Vodka Cranberry & Ginger

Dillon's Cocktail 5% abv
473ml.....**10.95**
Vodka Blueberry, Peach, Lemon

FOR THE TABLE

Espresso Martini Shots
5 shots (0.4oz alc. x 5).....**17.50**

BAR RAIL

1oz.....**9.95**
Dillon's Vodka, Dillon's Gin,
Bacardi Rum, El Jimador
Blanco Tequila, Dillon's Rye,
Jameson
→ [make it a double +4.95](#)

Cider

Dry Cider 5% abv
Stock & Row
355ml.....**10.50**

Raspberry Cold Tea 4% abv
Stock & Row
355ml.....**10.50**

Wine

WHITE WINE

Cave Spring Pinot Gris
5oz Glass.....**12.95**
Bottle.....**53.95**

Cave Spring Chardonnay
5oz Glass.....**10.95**
Bottle.....**47.95**

SPARKLING WINE

Bottega Prosecco Brut
5oz Glass.....**12.95**
Bottle.....**59.95**

RED WINE

Rosewood Gamay Noir
5oz Glass.....**11.95**
Bottle.....**47.95**

Cave Spring Cabernet Franc
5oz Glass.....**11.95**
Bottle.....**47.95**

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Beverages

NON-ALC BEER

Partake Blonde Ale or IPA
0.5% abv 355ml.....**7.50**

NON-ALC COCKTAIL

Rosemary Pear Fizz.....**7.50**
pear nectar, rosemary simple
syrup, lime juice, soda water

Cranberry Ginger
Spritzer.....**7.50**
cranberry juice, housemade
ginger syrup, lemon juice

SPARKLING

San Pellegrino Sparkling Juice
grapefruit, lemonade, blood orange
330ml.....**4.95**

San Pellegrino Sparkling Water
750ml.....**6.95**

SODA & JUICE

Coke, Diet Coke, Ginger Ale,
Sprite, Soda Water, Orange
Juice, Apple Juice
355ml.....**3.95**

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