
S T A R T E R S

richard's beef satay

SPICY CHIMICHURRI EMULSION, QUINOA SALAD WITH FRESNO CHILIES,
PINEAPPLE AND SHALLOT \$7

joy's grilled

grapeleaf-wrapped goat cheese

STICKNEY HILLS FARM GOAT CHEESE, HOUSE MADE
SOUR DOUGH CROSTINI \$7

poutine

HOUSE-CUT FRENCH FRIES, EICHTEN FARM
WHITE CHEDDAR CHEESE CURDS, SPICY PICKLED CHILIES,
CHILI GLAZE, BEEF GRAVY \$6

lemon shrimp

SUN-DRIED PINEAPPLE, HOUSE-MADE LEMON CANDY, LEMON GLAZE, THAI BASIL \$10

chinese scallion flatbread

TOASTED SESAME PUREE, FIRE-ROASTED CHILIES, SCALLIONS, GOAT CHEESE, OLIVES
RIPE TOMATOES AND FRESH HERBS \$8

malaysan chicken samosas

HAND-WRAPPED, WITH MANGO DIPPING SAUCE \$7

po ping pork

CHAR SIU STYLE GLAZED PORK, SRIRACHA- SCALION CONDIMENT,
ASIAN PICKLED VEGETABLES, PO PING WRAP, BUTTER LETTUCE \$12

hand-cut french fries

FRIED TO PERFECTION \$4

S O U P

butternut squash soup

WITH PAPRIKA OIL AND CHIVES \$7

S A L A D S

beet & mango salad

POPPY SEED-LIME EMULSION, GOAT CHEESE, SUN-DRIED OLIVES,
TARRAGON, BEET SAUCE AND ELDERFLOWER RAIN DROPS \$7

blt wedge

FRIED SHALLOTS, BLEU CHEESE VINAIGRETTE,
APPLEWOOD-SMOKED BACON \$7

— **M A I N C O U R S E S** —

chocolate rye reuben

GRILLED CORNED BEEF, SAUERKRAUT, GRUYERE, HOUSE-MADE CHOCOLATE RYE BREAD,
1000 ISLAND DRESSING, SERVED WITH SIDE SALAD AND FRIES \$13

double-double bacon cheeseburger

TWO CERTIFIED ANGUS BEEF PATTIES, AMERICAN CHEESE, CARAMELIZED ONIONS,
APPLEWOOD-SMOKED BACON, LETTUCE, TOMATO, SPECIAL SAUCE DRESSING,
SERVED WITH SIDE SALAD AND FRIES \$12

philly cheese steak

SHAVED BEEF, PROVOLONE & CHEDDAR CHEESE, GREEN & POBLANO PEPPERS,
CHEESE WHIZ ON A HOUSE-MADE HOAGIE BUN DRESSING
SERVED WITH SIDE SALAD AND FRIES \$13

carlos's plantain papusas

FONTINA FONTAL CHEESE STUFFED PAPUSAS WITH GUARILLO CHILI RED SAUCE,
CUMIN OIL-INFUSED SHAVED RED CABBAGE, FRESH AVOCADO,
PICKLED PINK ONIONS AND CILANTRO HALF \$10 FULL \$20

pan-seared walleye

COCONUT CURRY, FINGERLING POTATO, ZUCCHINI, HEARTS OF PALM, CHINESE LONG-BEAN,
SHIITAKE MUSHROOMS, THAI HERBS AND FRESNO CHILIES \$15

chinese wok fried quail

MANCHESTER FARMS QUAIL STUFFED WITH MINTED RICE NOODLES, WOK FRIED TO A PERFECT
CRISP AND GLAZED IN A PUNGENT TAMARIND SAUCE WITH COMPRESSED WATERMELON
AND FARMER BOB'S ENGLISH CUCUMBER \$16

beef bourguignon

BRAISED SHORT-RIBS, SEASONAL POTATOES, RED-WINE MUSHROOMS, PEARL ONIONS, CARROTS,
LARDONS, THYME OIL. HALF \$14 FULL \$28

beef stroganoff

PAPPARDELLE, BRAISED BONELESS SHORT-RIBS, SHIITAKE MUSHROOMS, CEME
FRAICHE, CHARRED SHALLOTS, FRIED GARLIC, FRIED SHALLOTS, CHIVES HALF \$14 FULL \$28