



CHEF'S TABLE

Reserve an intimate chef's table for family and friends for an experience you and your guests will remember for years to come. Enjoy a customized menu inspired by the rhythm of the seasons.

SMALL PLATES

BURRATA

fresh basil, crispy prosciutto, passion fruit, honey, olive oil, garlic sourdough // 22

TRUFFLE FRIES GF

crispy fries, fresh herbs, truffle salt, grated truffle-pecorino, roasted bone marrow aioli // 14

BRAISED BRISKET NACHOS GF

white queso, pickled onion and peppers, salsa, cilantro lime crema // 21

BRUSSEL SPROUTS GF

caraway creamed brussel sprouts, andouille, cured egg yolk, lemon zest // 15

OYSTERS ON THE HALF SHELL* GF

half dozen, seasonal mignonette, lemon // 24

VEGETABLE TEMPURA V

squashes, asparagus, onion, poblanos, pickled shishito aioli // 17

STEAK TARTARE*

fresh diced beef, charred onions, pickled shallots, fried tarragon, béarnaise foam, charred toast points // 25

CHICKEN WINGS* GF

*served with bleu cheese dressing, carrot celery slaw
choice of: house fermented buffalo sauce, house-made bbq sauce, rosemary dijon dry-rub, black and bleu dry-rub, or blackening seasoning // 18*

GRAINS

HOUSE BREADS V

daily bread, crackers, butter // 7

SOUP + SALAD

SOUP DU JOUR

ask your server for details // 12

CHOPPED HOUSE SALAD GF, V

lettuce, red onions, cucumber, tomato, feta, roasted garlic-poblano ranch // 14

BACON CAESAR* GFO

romaine, lardons, hard boiled egg, herbed focaccia croutons, caesar dressing, parmesan // 16

BABY BEET SALAD GF, V

mixed greens, marinated beets, candied nuts, honey whipped chevre, watermelon radish, herb vinaigrette // 15

LOUNGE

WAGYU BRATS

wagyu blend hot dogs balsamic mustard, chipotle ketchup, bacon-onion relish, pickled shallots, caramelized sauerkraut, jalapeños, queso blanco, green onions // 19

STEAK FRITES* GF

10 oz sirloin, green peppercon sauce, shoestring potatoes // 29

BBQ RIBS GF

house-made bbq sauce, fries, german potato salad // 21

CLASSIC BURGER*

6 oz Blue Creek Marble Meat Co. ground beef, lettuce, tomato, onion, house-made pickles, awesome sauce, house fries with choice of: cheddar, buttermilk bleu, or american // 20

double patty // +6

TEN BURGER*

6 oz Blue Creek Marble Meat Co. ground beef, 3 oz braised brisket, red onions, house-made bbq, queso blanco, house fries // 25

NASHVILLE HOT

CHICKEN SANDWICH*

choice of grilled or crispy chicken, lettuce, house-made pickles, garlic aioli, house fries // 19

EXECUTIVE CHEF Sarah Seltvedt



CHEF DE CUISINE Michael Partridge

*Eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, highly susceptible individuals with compromised immune systems. The cooking of such animal

but especially to the elderly, young children under the age of 4, pregnant women and other foods reduces the risk of illness. Split plate fee: \$8. Tickets are subject to a 20% gratuity.