



Lunch/Dinner

Starters

**CAN BE MADE GLUTEN FREE*

Breads and Spreads

***Avocado Toast 9**

Local greens, summer radishes, pickled peppers, cracked wheat bread

***Tomato Bruschetta 10**

Ricotta cheese, basil pesto, pickled peppers, aged balsamic

***Smoked Salmon Spread 11**

Horseradish, cream cheese, capers, toasted pumpernickel

Warm Spinach Dip 10

Tossed with a touch of cheese, toasted bread crumbs, country bread

***Crafted Seasonal Butter 9**

Changes like the wind

Soup, Salads and Veggies

***Wild Mushroom Soup 8 GF**

Indiana Hen of the Woods Mushrooms, sherry with truffle and a touch of cream

***Roasted Pumpkin Soup 8 GF**

Roasted pumpkin, apple cider, pumpkin spices, maple syrup and a touch of cream

***Beet Side Salad 9.5 GF**

Local greens, roasted beets, seeds, crispy quinoa, dill yogurt, honey poppyseed dressing

***Greek Side Salad 9.5 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

***Caesar Side Salad 9.5 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

***Buffalo Cauliflower 10 GF**

Tempura style, honey butter buffalo sauce, ranch dipping sauce

Appetizers to Share

***Shark Uttie Re Board 12**

A sampling of local meat n cheese with country bread

***Crisp Cheese Curds 10 GF**

Tempura style, house pickles, honey mustard dipping sauce

***The World's Best Nachos 12**

Al pastor style pork, cilantro, onions, peppers, black beans, sour cream, chipotle cheese sauce

***Harvest Risotto GF 13**

Only what's best in season

***Roasted Bone Marrow Toast 12**

Slagel Farms beef marrow, fig mostarda jam, ciabatta bread

Large Plates

All sandwiches served with fries

***CAN BE MADE GLUTEN FREE**

***Crispy Chicken Sammich 14**

Craft hot sauce, pickles, slaw, sriracha aioli, brioche bun

***Craft Burger 13**

Slagel Farm's ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun

***Brisket Burger 16**

Slagel Farm's beef, balsamic grilled onions, cheese fondue, pesto, brioche bun

Entree Salads

***Craft Chopped Salad 13 GF**

Romaine lettuce, wheat berries, tomatoes, cucumbers, potatoes, radish, tortilla crisps, hard boiled egg, remoulade dressing

Add Fried Chicken 5

Add Grilled Shrimp 7

***Caesar Entree Salad 13 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Add Fried Chicken 5

Add Grilled Shrimp 7

***Greek Entree Salad 13 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

Add Fried Chicken 5

Add Grilled Shrimp 7

***Grilled Skirt Steak Salad 20 GF**

Local greens, balsamic onions, roasted peppers, blue cheese, crisp potatoes, balsamic vinaigrette

Not So Traditional Entrees

***Everyday Is Taco Tuesday 13**

Korean bbq spiced chicken, carrot slaw, cilantro, flour tortilla

Rayes' Family Secret Gumbo 19

Crab, jasmine rice

***Papa C's Country Fried Chicken 20**

The world's best Mac n Cheese, country greens, tabasco jus

***Slow Cooked Pork Shoulder 20 GF**

Sweet and sour brussels sprouts, crispy quinoa

***Red Wine Beef Pot Roast 25 GF**

Crispy potatoes, roasted carrots, mushroom gravy

***Butchers Beef MP GF**

Seasonal preparation ask your server for detail

***Ramen! 15 GF**

Only available Friday and Saturday night after 530 pm

Kitchen's weekly creation

Desserts

**CAN BE MADE GLUTEN FREE*

***Death by Chocolate Mousse 9**

Dark chocolate ganache, graham cracker, sea salt, marshmallow brulee

***Craft Sundae 8**

Our latest seasonal option!

Sticky Toffee Pudding 9

Warm cake, wine-poached fruit, pecans, vanilla ice cream

Craft Poptart 9

Cherry compote, amarena cherries, vanilla icing

Coffee and Tea

French Press Coffee 6

Regular or decaf

Tea 3

Choice of Irish Breakfast, Chai, Green Tea

Children's Menu

Children's Starters

**CAN BE MADE GLUTEN FREE*

***Crisp Cheese Curds 6 GF**

House made honey mustard dipping sauce

***Avocado Toast 6**

Crushed avocado, tomatoes, cucumbers

***Garden Salad 6**

Romaine, cucumbers, tomatoes and house ranch dressing

***Side of Fries 6 GF**

Hand cut served with ketchup

***Crudite 6 GF**

Cucumbers, carrots, tomatoes with ranch dipping sauce

Children's Entrees

**CAN BE MADE GLUTEN FREE*

***Beef Sliders 8**

2 local beef patties, cheddar cheese, brioche bun, house fries

***Crisp Chicken Sliders 8**

2 crisp chicken strips, ranch dressing, brioche bun, house fries

***Chicken Strips 8 GF**

Crispy Chicken, cucumbers, tomatoes, ranch dipping sauce, house fries

***Griddled Cheese Sandwich 8**

Cheddar cheese, brioche bread, house fries

Brunch!! Available Saturday & Sunday 10am-2:30pm

Starters

**CAN BE MADE GLUTEN FREE*

Gotta Have Dem Sticky Buns 10

Our seasonal preparation

***Avocado Toast 9**

Local greens, summer radishes, pickled peppers, cracked wheat bread

***Smoked Salmon Spread 11**

Horseradish, cream cheese, capers, toasted pumpernickel

***Tomato Bruschetta 10**

Ricotta cheese, basil pesto, pickled peppers, aged balsamic

***Crafted Seasonal Butter 9**

Changes like the wind

Salads and Veggies

***Beet Salad 9.5 GF**

Local greens, roasted beets, seeds, crispy quinoa, dill yogurt, honey poppyseed dressing

***Caesar Side Salad 9.5 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

***Greek Side Salad 9.5 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

***Buffalo Cauliflower 9**

Tempura style, honey butter buffalo sauce, ranch dipping sauce

***Crisp Cheese Curds 10 GF**

Tempura style, house pickles, honey mustard dipping sauce

Brunch Cocktails “Hair of the Dog”

**CAN BE MADE GLUTEN FREE*

Bloody Mary 12

House Bloody mix, seasonal skewer, vodka and aquavit

***Mimosa 12 GF**

Bubbly and fresh squeezed orange juice

***Brunch Punch 7 GF**

Bartender’s weekend special

Coffee and Tea

French Press Coffee 6

Regular or decaf

Tea 3

Choice of White Rose, Irish Breakfast, Chai, Green Tea

Large Plates

**CAN BE MADE GLUTEN FREE*

***The Classic 13**

2 eggs your way, breakfast potatoes, smoked bacon, house jam, ciabatta toast

***Crispy Chicken Sammich 14**

Craft hot sauce, pickles, slaw, sriracha aioli, brioche bun, hand cut fries

Add Egg 1.5

***Brunch Tacos 13**

Scrambled eggs, avocado, cilantro, tomato salsa, flour tortillas

***Craft Burger 13**

Slagel Farm's ground beef, tomato jam, caramelized onions, cheddar cheese, pickles, brioche bun, hand cut fries

Add Egg 1.5

Chicken n Biscuits 14

Chicken chorizo gravy, crisp chicken, over easy egg

***The Local Egg Sandwich 15**

Smoked Bacon, raspberry jalapeno jam, cheddar cheese, scrambled eggs, country bread n potatoes

***Breakfast Burrito 15**

Scrambled Chicken Chorizo and eggs, pickled peppers n onions, black beans n rice, avocado, cilantro, tomato salsa

Smother it: pulled pork and Chipotle cheese sauce 4

***Crafted Chilaquiles 15 GF**

Corn tortilla, tomato salsa, farmer's cheese, sour cream, pickled onions, peppers, cilantro, sunny side eggs

***Steak n Eggs 21**

Slagel Farms Beef, country potatoes, ciabatta bread, 2 eggs your choice

Brunch Fried Rice 14

Jasmine rice, pulled pork, crispy chicken, pickled peppers and onions, cilantro, poached eggs

***Craft Chopped Entree Salad 13 GF**

Romaine lettuce, wheat berries, tomatoes, cucumbers, potatoes, radish, tortilla crisps, hard boiled egg, remoulade dressing

Add Fried Chicken 5

Add Grilled Shrimp 7

***Caesar Entree Salad 13 GF**

Romaine, tomatoes, pickled onions, shaved parmesan, basil and classic dressing

Add Fried Chicken 5

Add Grilled Shrimp 7

***Greek Entree Salad 13 GF**

Local greens, olives, tomatoes, peppers, cucumbers, onions, feta, oregano, fennel, sesame seeds, red wine vinaigrette

Add Fried Chicken 5

Add Grilled Shrimp 7

Desserts

**CAN BE MADE GLUTEN FREE*

***Death by Chocolate Mousse 9**

Dark chocolate ganache, graham cracker, sea salt, marshmallow brulee

***Craft Sundae 8**

Our latest seasonal option!

Sticky Toffee Pudding 9

Warm cake, wine-poached fruit, pecans, vanilla ice cream

Craft Poptart 9

Cherry compote, amarena cherries, vanilla icing

Children's Brunch Menu

Starters

**CAN BE MADE GLUTEN FREE*

***Crisp Cheese Curds 6 GF**

House made honey mustard dipping sauce

***Avocado Toast 6**

Crushed avocado, tomatoes, cucumbers

***Garden Salad 6 GF**

Romaine, cucumbers, tomatoes and house ranch dressing

***Side of Fries 6 GF**

Hand cut served with ketchup

***Crudite 6 GF**

Cucumbers, carrots, tomatoes with ranch dipping sauce

Entrees

**CAN BE MADE GLUTEN FREE*

***Scrambled Eggs 8**

Bacon, ciabatta bread, country potatoes

French Toast Sticks 8

House jam, syrup

***Griddled Cheese Sandwich 8**

Cheddar cheese, brioche bread, house fries

***Brunch Tacos 8**

Scrambled Eggs, avocado, cilantro, flour tortillas

