



DINNER MENU



SHAREABLES

WISCONSIN FRIED CHEESE CURDS

IPA INFUSED BEER RANCH | \$12

CHICKPEA-CAULIFLOWER HUMMUS

GIARDINIERA | GARAM MASALA SPICE | PITA CHIPS | \$14 (DF/VG)

CRISPY BRUSSELS SPROUTS

CRISPY PROSCIUTTO | HARISSA AIOLI | \$16 (GF/DF)

CHARCUTERIE BOARD

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA | \$24

GRILLED CALAMARI PICCATA

WHITE WINE | CAPERS | TOMATOES | LEMON SAUCE | \$19 (GF)

BBQ CHICKEN EMPANADAS

BBQ CHICKEN | MASHED POTATOES | CHEESE | BBQ SAUCE | SOUR CREAM | \$16

EGGPLANT CROQUETAS

MOZZARELLA CHEESE | MICRO GREENS | TOMATO SICILIAN SAUCE | \$16 (GF/VG)

GRILLED HERBED SEA SALT FOCACCIA

TOMATO POWDER WHIPPED RICOTTA | OLIO VERDE | \$11 (VG)

SOUPS & SALADS

FRENCH ONION SOUP

FRIED ONION | GRUYÈRE | GRATIN CROSTINI | \$12 (DF/VG/GF)

CHOPPED SALAD

MIXED GREENS | BACON | TOMATOES | BLUE CHEESE | PEPPERONCINI | RED WINE VINAIGRETTE (GF)(DF/VG/V AVAIL.)

DINNER SALAD \$16 | HALF SALAD \$10

+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

WEDGE SALAD

ICEBERG WEDGE | TOMATOES | CRISPY BACON | BLUE CHEESE CRUMBLES | RANCH DRESSING | (GF)(DF/VG/V AVAIL.)

DINNER SALAD \$16 | HALF SALAD \$10

+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

DOUBLE VISION BEET SALAD

GOLD AND STRIPED BEETS | DRUNKEN GOAT CHEESE | BABY ARUGULA | PEARS |

PECAN APPLE CIDER VINAIGRETTE (GF/VG)(DF/V AVAIL.)

DINNER SALAD \$16 | HALF SALAD \$10

+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

ENTRÉES

CHICKEN POT PIE SKILLET

GREEN PEAS | MIREPOIX | BAKED FLAKY PUFF PASTRY | GRILLED CHICKEN BREAST | WHITE WINE VELOUTÉ | \$26

MAMA'S POT ROAST

SLOW COOKED BEEF | MIREPOIX | PARMESAN MASHED POTATOES | SAUTÉED SPINACH | CHIANTI AU JUS | \$29 (GF)

SHRIMP ARRABBIATA

CAVATELLI PASTA | HOUSE-MADE TOMATO SAUCE | CALABRIAN PEPPERS | FRESH MICRO GREENS | \$28

PISTACHIO CRUSTED SALMON

PISTACHIO PARMESAN CRUSTED BAKED SALMON | FRENCH GREEN LENTILS | ROASTED BUTTERNUT SQUASH | HONEY GRAIN MUSTARD SAUCE \$31 (GF)

ROASTED HEIRLOOM CARROTS

CHEESE CURDS | GINGER CARROT PURÉE | POMEGRANATE GLAZE | \$22 (VG/GF)(V AVAIL.)
+\$5 CHICKEN | +\$8 SHRIMP | +\$12 DIVER SCALLOPS

EGGPLANT PARMESAN

RUSTIC TOMATO SAUCE | PAPPARDELLE PASTA | \$24 (VG)

PARMESAN CHICKEN BREAST

MOZZARELLA | RED SAUCE SPAGHETTI | MIXED VEGETABLES A LA PLANCHA | \$27 (GF AVAIL.)

PAPPARDELLE BOLOGNESE

BOLOGNESE SAUCE | CRÈME FRAÎCHE | MICRO GREENS | \$25

DIVER SCALLOPS

ASIAN NOODLES | WHITE MISO BROTH | BONITO FLAKES | MATSUTAKE MUSHROOMS | MICRO SHISO | JULIENNE BABY CARROTS | \$31 (DF)

DOUBLE CUT PORK CHOP

3 HOUR SOUS VIDE PORK CHOP | CRISPY BACON | WHITE CHEDDAR GRITS | BRUSSELS SPROUTS | CAJUN BBQ AU JUS | \$36 (GF)

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM | CARAMELIZED RED ONIONS | BRIOCHE BUN | HAND CUT FRIES | \$19 (GF AVAIL.)

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

* Some modifications/substitutions may come with an extra charge.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN