

soup & salad

SOUP DU JOUR \$6 | \$9
cup or bowl of soup du jour
featuring seasonal ingredients

POTATO & LEEK SOUP \$6 | \$9
crispy potato skins / herb oil

SOUP & SALAD \$12
cup of soup & half-house salad

HOUSE SALAD \$7 | \$11
mixed greens / roasted carrots
cherry tomato / tomato herb croutons
pecorino / citrus sherry vinaigrette

GREEN GODDESS SALAD \$16
mixed greens / farro / asparagus / broccoli
fennel / radish / sundried tomato / pepitas
Parmesan crisp / green goddess dressing

WINTER HARVEST SALAD \$17
mixed greens / sweet potato / forbidden rice
red cabbage / dried cranberries
pickled red onion / maple toasted sunflower seeds
maple chipotle balsamic
add seared salmon* (\$7) or
grilled chicken* (\$6) to any salad

sandwiches

all sandwiches include choice of French fries,
half-house salad or cup of soup

THE CLASS ACT BURGER* \$18
8oz angus patty / white cheddar
cherrywood bacon / aioli / traditional garnish

AMERICAN SMASH BURGER \$16
two 4oz angus patties / American cheese
comeback sauce / tomato / grilled onions / pickle
sesame seed bun

RED BEANS & RICE BURGER \$16
red beans & rice patty / arugula / chow chow
creole remoulade

ITALIAN SHAVED RIBEYE \$18
shaved ribeye / house giardiniera
grilled onions / provolone / Calabrian aioli

GRILLED CHEESE \$15
sourdough / Point Reyes toma
roasted tomatoes

substitute a house-made red beans & rice burger

add bacon (\$4) or an
egg (\$3) to any sandwich

gluten friendly buns and bread available

*consuming raw or undercooked meat,
seafood or egg products can increase your
risk of foodborne illness

parties of 8 or more are subject to 20% gratuity
parties of 8 or more will be presented one check

please alert your server of any
allergies or dietary restrictions

appetizers

DUCK CONFIT EMPANADAS \$18
duck confit / cherry ancho mole
chipotle lime sauce / duck chicharrónes gremolata

BURRATA \$16
burrata cheese / pepita pistachio crunch
cherry-black currant compote / Castelvetro olives
Smoking Goose 'nduja / rosemary focaccia

FRIED OYSTER MUSHROOMS \$14
Rot's Bounty oyster mushrooms
golden beet & shallot horseradish cream

SALMON CAKES \$15
arugula / tomato balsamic / roasted pepper sauce
crispy potato

FLATBREAD \$15
roasted garlic tomatoes / oyster mushrooms
house made Italian sausage / caramelized fennel
pecorino / mozzarella / balsamic reduction

entrées

all entrées include
half-house salad or cup of soup

FILET* \$44
7oz filet / asparagus / shallot marmalade
smoky Parmesan porcini mashed potatoes
bordelaise

RIBEYE* \$49
14oz ribeye / broccolini
duck fat pommes Macaire / Café de Paris butter

ROASTED CHICKEN* \$34
half roasted chicken / roasted rainbow carrots
rustic Yukon mashed potatoes / herb demi-glace

WINTER PASTA \$32
house made pappardelle / Italian sausage
roasted wild mushrooms / broccoli rabe
Parmesan cream

SALMON* \$38
cider glazed Faroe Island salmon
delicata squash barley risotto / crispy kale
apple onion fennel slaw

BONE IN PORK CHOP* \$36
12oz Duroc porterhouse / rustic Yukon mash
garlic chili rapini / blackberry mustard sauce
brown butter cauliflower puree
pickled mustard seeds

GARDENER'S PIE \$30
mushroom root vegetable ragout
russet mashed potatoes / tuile

WALLEYE \$32
cornmeal breaded walleye / pecan dirty rice
braised greens / creole cream sauce

BEEF SHORT RIBS \$32
braised & compressed beef / red wine pan sauce
roasted rainbow carrots / celery root potato puree