



## SHARE

### LOCAL CHARCUTERIE BOARD

Carefully curated local artisan charcuterie board featuring Street Ched and Aged Gouda from URBAN STEAD CHEESE CO., thinly sliced Fino and Speck from NORTH COUNTRY CHARCUTERIE, crispy crostini from SIXTEEN BRICKS ARTISAN BAKEHOUSE along with an assortment of accoutrements 40  
\*\*NO SPECIAL INSTRUCTIONS\*\*

### PRETZEL STIXX

house-made beer cheese,  
roasted garlic caramel 9

### PENDERY'S POUTINE

house-cut fries, house-smoked pulled pork, cheddar cheese curd, gravy, house-made beer mustard, cage-free egg 11

### CRISPY CONFIT CHICKEN WINGS

Six Wings: 10 Ten Wings: 14  
(choice of preparation)  
Creamy Garlic Parmesan, Smoky BBQ, Sweet Asian, Cowboy Hot, Togarashi Lime Dry Rub, Story Of The Ghost

## SAVOR

### BUDDHA BOWL

tri-colored quinoa, black lentil, roasted medley of broccoli, cauliflower, radish, and chickpea, crumbled feta, toasted pine nut, creamy lemon tahini sauce 16  
(ADD CHICKEN 4, SHRIMP 6, SALMON 8)

### SHORT RIB MAC • CHEESE

smoked gouda and cheddar cheese sauce, MR. PIBB braised pulled beef short rib 17

### PHISH • CHIPS

puff battered atlantic cod, house-made tartar sauce, house-made fava bean purée, house-cut fries, lemon wedge 15

### SHRIMP • GRITS

WEISENBERGER stone ground white corn grits, ground chorizo, gulf shrimp, tomato, beer sauce 17

### STEAK FRITES

marinated WYOMING MEAT MARKET dry aged WAGYU sirloin, herb parmesan truffle fries, garlic aioli 28

## BREAD & BUNS

(served with house-cut fries)

### ROYALE W/ CHEESE

ANGUS RESERVE beef patty, NUESKES bacon, bibb lettuce, roasted tomato, shaved red onion, house dill pickle, beer mustard aioli, SIXTEEN BRICKS challah bun 14  
(choice of sharp cheddar or swiss cheese)

### BIG McGRUPP

two smashed ANGUS RESERVE all-beef patties, 2001 sauce, shredded lettuce, sharp cheddar cheese, house-made pickles, shaved red onion, SIXTEEN BRICKS sesame seed bun 14

### BOOMER BURGER

ANGUS RESERVE beef patty, truffle parmesan, sautéed mushroom, caramelized onion, roasted tomato, bibb lettuce, garlic aioli, SIXTEEN BRICKS challah bun 15

### THE CEMITA

breaded buttermilk fried chicken cutlet, shaved red onion, chipotle aioli, avocado crema, cilantro, oaxaca cheese, SIXTEEN BRICKS cemita bun 14

### SEOUL OF A REUBEN

thin sliced corned beef, FAB FERMENTS kimchi, 2001 island dressing, swiss cheese, toasted SIXTEEN BRICKS salted rye 14

### RIVER'S RISING

grilled salmon filet, roasted tomato, bibb lettuce, onion soubise, honey + thyme goat cheese spread, SIXTEEN BRICKS challah bun 15

### HEADY GRILLED CHEESE

sharp cheddar, mozzarella, herbed goat cheese, toasted SIXTEEN BRICKS sourdough, served with house-made tomato bisque soupe 14

## BEVERAGES

Coke, Diet Coke,  
Coke Zero Sugar, Sprite,  
Mr. Pibb, Orange Fanta 2

Sprecher Root Beer,  
Sprecher Cherry Cola,  
San Pellegrino 2.50

Iced Tea, Hot Tea, Coffee 2

## GARDEN

(add chicken 4, shrimp 6, salmon 8)

### JARDIN

artisan lettuce blend, heirloom grape tomato, cucumber, shaved red onion, caper, sweet drop pepper, crumbled feta, red wine vinaigrette 10

### WINTERQUEEN

artisan lettuce blend, roasted beet, sliced apple, dried cranberry, toasted almond, crumbled goat cheese, pomegranate vinaigrette 12

### THE WEDGE

iceberg lettuce, crisp pork belly, blue cheese crumble, sweet pickled tomato, crispy shallot, house-made blue cheese dressing 7

## SOUPE

TOMATO BISQUE 6

## SIDES

FRIES 4  
(add herb truffle  
parmesan 2)

## DESSERT

MADISONO'S GELATO 4  
(red raspberry sorbetto,  
madagascar vanilla,  
double dark chocolate,  
caramel sea salt)

TRIPLE MOUSSE CAKE 6

CARROT CAKE 6  
bourbon caramel

FLOURLESS CHOCOLATE TORTE 5  
chocolate ganache

ITALIAN LEMON CAKE 7  
blueberry compote

BOURBON BUTTER CAKE 6