

spoon style tapas

like what you see?

inquire with your server about making it an entrée.

these are tasting plates meant to be shared, so you may enjoy many!

pizzetta of the day \$8

please inquire with your server for today's offering

crispy gnocchi (v) \$12

kale, squash, onion, white truffle oil, romesco sauce

pakorās (gf)(v) \$9

indian vegetable fritters, coriander yogurt dipping sauce

warm goat cheese croquette (v) \$10

crostini, basil pesto, roasted local farm beets

cheese board \$15 for 2, \$8 for 1

a selection of cheeses from around the globe with crackers

salmon "nachos" \$13

salmon poke, sushi rice, avocado, edamame, seaweed salad, wonton chips

roasted broccolini (gf) \$8

roasted pepper relish, garlic cream, almonds, feta cheese

bruschetta \$11

sundried tomato pesto, goat cheese, pistachio, basil, pickled onion

crab toast \$12

crab, tomato, cucumber, onion, basil, avocado, honey lemon vinaigrette

salmon cakes \$10

tarragon caper yogurt sauce

chicken lettuce wraps (gf) \$12

bibb lettuce, almonds, nauc cham, spicy peanut sauce

house smoked fish spread (gf without crostini) \$8

bread and butter pickles, crostini

ask your server about menu items cooked to order or served raw
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness

4.24

sodas

unmatched selection

boylan \$3

birch beer, black cherry

faygo \$3

rock & rye, cream soda, orange

san pellegrino \$3

blood orange, pomegranate,
lemon, grapefruit

coca cola \$3

coca cola, diet coca cola

spindrift \$3.5

blackberry, orange mango

fentimans \$4

traditional ginger beer

northwoods \$4

root beer of draft

waters

still

acqua panna

\$3 500ml

sparkling

san pellegrino

\$4 500ml

we apologize if there might be something we are out of. we strive to have the freshest ingredients all of the time and periodically it is out of our control

if you have a certain food allergy or if there is a particular food group you do not eat, please advise your server. we use quite a few fresh and house made ingredients that are not labeled on the menu

side dishes

add any side for \$5 each

roasted cauliflower (v)

white truffle herb fries

chana masala (v)

add naan \$2

roasted brussel

sprouts

with bacon

roasted

fingerling potatoes

with bacon & parmesan

grifton cheddar mac

extra's

**signature mushroom
& brie**

garnished with sourdough
croutons and fresh chives
cup \$5 bowl \$7

soup of the day

ask your server about our hand
crafted option
cup \$4 bowl \$6

house salad

\$4

caesar salad

\$5

4.24

principals

served with a choice of salad or soup of the day
substitute classic caesar or signature mushroom brie for \$2

shrimp and andouille jambalaya (gf) \$25

nodines andouille sausage, shrimp, peppers, onions, tomatoes, and rice all
simmered in a classic louisiana broth

spring duck pasta \$26

imported trottole pasta, morel mushrooms, roasted tomatoes, wild
leeks tossed in a garlic confit light cream

pan roasted walleye (gf) \$24

hibiscus infused rice, arugula, grapefruit, avocado, ginger vinaigrette

quinoa and green chili enchiladas (gf)(v) \$19

smoked tomato salsa, queso chihuahua cheese, avocado

add chicken for \$3

all natural breast of chicken (gf) \$23

local chicken, herbed risotto, wilted swiss chard, pan sauce

signature mac & cheese \$22^{whole}, \$15^{half}

grifton village aged white cheddar, grilled chicken, smith bacon, spinach,
imported tortiglioni pasta

chicken and cashew makhani (gf without naan) \$23

classic indian butter chicken, coconut lime basmati rice, naan bread

wagyu flat iron steak (gf) \$28

sautéed shaved brussel sprouts, stacked gruyere potatoes

salads

black & bleu (gf) \$17

grilled flat iron steak over artisan lettuce, balsamic onions, roasted peppers,
gorgonzola & polenta croutons served with balsamic vinaigrette

asian salmon \$16

grilled salmon over baby spinach, toasted almonds, carrots, edamame, pickled
ginger & orange segments served with sesame dressing & topped with crispy
rice noodles

cherry festival (gf) \$14.5

artisan lettuce, dried cherries and cranberries, cashews, local goat cheese &
hand shredded chicken breast, served with apple cider vinaigrette & topped with
julienned granny smith apple

arugula salad (gf) \$13

roasted beets, baby arugula, pears, gorgonzola cheese, marcona almonds,
dried apricots, tossed in a sherry vinaigrette

shrimp caesar (gf without crostini) \$16

crisp romaine, grilled shrimp, tomatoes, red onion, white anchovy, crostini,
shaved parmesan drizzled with house-made caesar dressing