Cocktails

8 OZ PELLEGRINO  2.00

TITANIC  14
  our signature cocktail

MAIN STREET  13
  bourbon, cinnamon, honey & lime

BLOODY MARY  10
  house mix, vodka & horseradish

IRISH COFFEE  10
  jameson & sugar in the raw set on fire and topped off with coffee and whipped cream

ESPRESSO MARTINI  12
  stoli vanilla vodka, kahlua, grand marnier, freshly brewed espresso

Starters

HOUSE-MADE BLUEBERRY MUFFINS  5

RENDEZVOUS FARM BABY LETTUCES  12
  radish, cornbread croutons, tarentaise cheese, lemon vinaigrette

AUTUMN OLIVE FARM WHIPPED LARDO  13
  house made sourdough, pickled red onion, crispy Benton’s bacon

CHILLED PEACH GAZPACHO  12
  pickled green strawberries, green almonds, marinated red peppers, feta

CRISPY ARANCINI  9
  roasted tomato sauce, pecorino

BADGER FLAME BEET SALAD  14
  Pipe Dreams goat cheese, lemonade apple, pistachios, yuzu, wasabi arugula

Entrees

ROSEDA FARMS BEEF BURGER  18
  brioche bun, iceberg lettuce, B&B pickle, chipotle mayo, hand-cut fries

HOUSE MADE BROIOCHE FRENCH TOAST  15
  local strawberries, maple mascarpone

HOUSE MADE CAVATELLI CARBONARA  17
  Benton’s bacon, local eggs, lemon bread crumbs, parmigiano reggiano

BRAISED SHORT RIB SANDWICH  17
  strawberry bbq sauce, pickled vegetables, hand-cut fries

SPANISH "OMELETTE"  15
  Yukon gold potatoes, roasted red peppers, manchego

HOUSE MADE BUTTERMILK BISCUITS  15
  poached eggs, chorizo gravy, green onions

DESSERTS  9/EA

BASQUE STYLE "BURNT" CHEESECAKE
  strawberries, sherry syrup, marcona almonds

MILK CHOCOLATE TART
  torched cinnamon meringue, espresso caramel, hazelnuts, cocoa nibs