



SNACK & SHARE

'ELLSWORTH CREAMERY' CHEESE CURDS

*Ellsworth Cooperative Creamery—Ellsworth, WI
white cheddar cheese + Chef-made marinara 8

JUMBO CHICKEN WINGS

regular (8 wings) 10 | large (20 wings) 22 | x-large (30 wings) 32

bleu cheese + celery sticks + choice of:
Buffalo, BBQ, Creamy Garlic & Parmesan, or Sweet Chili Sriracha

WARM PRETZEL NUGGETS

Mercks sharp cheddar 8

SPINACH & ARTICHOKE DIP

cheese blend + artichoke + crisp tortillas 9

SOUPS & SALADS

ONION SOUP GRATIN

cheese blend + garlic crouton 7

SOUP OF THE DAY

Chef's daily selection 5

◆ 'EAT' COBB SALAD

egg + avocado + tomatoes + chicken + green onions + bacon
+ bleu cheese crumbles 12

CLASSIC CAESAR SALAD

Romaine lettuce + Parmigiano Reggiano + radicchio + anchovy
+ ciabatta croutons + Chef-made Caesar dressing 8
*enhance with chicken 5 | steak 6 | shrimp 7

STRAWBERRY & FETA SALAD

mixed greens + strawberry + feta cheese + red onion
+ balsamic vinaigrette 12

TAVERN ELOTE WEDGE SALAD

Romaine hearts + roasted corn + cherry tomatoes
+ Parmigiano Reggiano + bacon +
roasted red pepper ranch 12

SHAREABLE SIDES

THICK CUT ONION RINGS

hand-dipped beer battered onion rings +
ranch dipping sauce 7

◆ CRISPY BRUSSELS SPROUTS

toasted walnuts + bacon + lemon + goat cheese 9

MAC N' CHEESE 7

*enhance with bacon 1 | buffalo chicken 2

PARMESAN GARLIC FRIES 6

SIGNATURE SANDWICHES

choice of black pepper fries or Chef-made chips or creamy slaw

*sub Parmesan Garlic fries 2

| recommended wine & beer pairings provided |

◆ '90 MILES FROM CUBA'

BEER PAIRING: ANGRY ORCHARD CRISP APPLE UNFILTERED CIDER
shaved ham + pulled pork + Swiss cheese + pickles + mustard + whole grain mustard aioli
+ French roll 13

ITALIAN BEEF SANDWICH

BEER PAIRING: STELLA ARTOIS EURO PALE LAGER
provolone cheese + roasted peppers + garlic aioli + pepper asiago roll 15

TAVERN C.A.B. BURGER

BEER PAIRING: SAM ADAMS BOSTON LAGER
lettuce + tomatoes + onions + garlic aioli + pickles + brioche bun 12

GRILLED CHICKEN BREAST

BEER PAIRING: BRICKSTONE AMERICAN PALE ALE
lettuce + tomatoes + onions + pickles + garlic aioli + brioche bun 12

*enhance with American | cheddar | Swiss | mozzarella | bleu cheese

*enhance with additional toppings: caramelized onions | sautéed mushrooms 1 | bacon 1 | sunny egg 1

BUTCHER'S STEAK SANDWICH *Little Farm on the Prairie—Saunemin, IL

BEER PAIRING: BELL'S TWO HEARTED
8oz USDA Prime strip steak + caramelized onions + garlic aioli + arugula + cheddar cheese
+ roasted red peppers + Aaron's egg + French roll 17

LAMB BURGER

BEER PAIRING: HOEGAARDEN WHITE ALE
feta cheese + goat cheese + cumin mayo + olive relish + garlic aioli + arugula + asiago black pepper bun 14

◆ CLASSIC REUBEN

BEER PAIRING: HOFBRÄU MUNCHEN
corned beef + Swiss cheese + garlic aioli + sauerkraut + 1000 island dressing + seeded rye bread 14

'THE IMPOSSIBLE™ BURGER' *plant-based burger

BEER PAIRING: TWO BROTHERS PRAIRIE PATH AMERICAN BLONDE ALE (GF)
The Impossible™ Burger has all the flavor & protein of a beef burger, but it's made from plants, so it has zero cholesterol.
lettuce + tomatoes + red onions + pickles + brioche bun 13

◆ PATTY MELT

BEER PAIRING: REVOLUTION ANTI-HERO IPA
C.A.B. burger + caramelized onions + American cheese + bourbon street horseradish + garlic aioli
+ seeded rye bread 12

NASHVILLE HOT SANDWICH

BEER PAIRING: LAGUNITAS IPA
crispy chicken thigh + Buffalo sauce + tomatoes + coleslaw 12

TAVERN FISH FILET SANDWICH

BEER PAIRING: NEWCASTLE BROWN ALE
Alaskan cod + lettuce + tomatoes + Chef-made tartar sauce 12

ENTRÉES & SPECIALTIES

choice of soup of the day or house salad

*sub side Caesar salad or onion soup gratin for 2
| recommended wine & beer pairings provided |

BOTTOMLESS ALE BATTERED FISH & CHIPS

BEER PAIRING: BODDINGTON'S PUB ALE
fresh hand-cut Alaskan cod + black pepper fries + malt vinegar + Chef-made tartar sauce + lemon 17

SHRIMP ARRABIATTA

WINE PAIRING: RED TAIL RIDGE 'SANS OAK' CHARDONNAY
sautéed shrimp + chili flakes + tomatoes + capers + angel hair 23

NEW YORK STRIP

WINE PAIRING: J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON
Tavern potatoes + vegetable of the day 33

◆ CHICKEN PICCATA

WINE PAIRING: VILLA SANDI DELLE VENEZIE PINOT GRIGIO
lemon caper butter sauce + Chef-made angel hair pasta 17

BUCCATINI

WINE PAIRING: DIORA LA PETITE GRACE PINOT NOIR
basil pesto + Parmigiano Reggiano + lemon bread crumbs 21

*enhance with chicken | shrimp | salmon | steak

TAVERN PARMESAN

WINE PAIRING: SILK & SPICE RED BLEND
chicken thigh + burrata cheese + Capellini pasta + Chef-made marinara 22

◆ ALASKAN SUMMER SERIES:

WILD ALASKAN KING SALMON *Homer, AK

WINE PAIRING: FERRARI-CARANO CHARDONNAY
roasted king salmon + sugar & spice blend + Tavern potatoes + roasted asparagus 32

BLACKENED SABLEFISH *Gulf of Alaska - AK

WINE PAIRING: MASSEY DACTA SAUVIGNON BLANC
roasted sablefish + grilled sweet potatoes & zucchini + salsa verde 32