

Beginnings

BAKED AMERICAN CAMEMBERT

la quercia speck wrapped, grilled flat bread, tomato jam 13

HOUSE CURED SALMON

beet tartare, horseradish crème fraiche, toasted quinoa 12

WOOD-FIRED MUSSELS

smoked tomato broth, persillade 12

CHARCUTERY & ARTISAN CHEESE BOARD

pear chutney, candied walnut, flatbread 14

MUSHROOM CROSTINI

aged American Grana, balsamic 11

Soup and Salads

DUCK PROSCIUTTO

*petite arugula, Wisconsin ricotta, granny smith apple,
bread shard 8*

FARM VEGETABLE

*baby kale, goat cheese, roasted beets, shaved root vegetables,
honey vinaigrette 7*

MIXED WINTER GREEN

*poached pear, candied walnut, vermillion bleu cheese,
citrus vinaigrette 7*

BUTTERNUT SQUASH BISQUE

cinnamon crème, spices pepitas, bagel chip 7

Wood Fired Entrees

BONE-IN RIBEYE

16 oz, local mushroom ragout, cream of kale 38

FILET

8 oz, potato pave, cabernet reduction, roasted carrots 35

COLORADO LAMB SHANK

coffee rub swiss chard, smoked cheddar grits 31

DUROCK PORK CHOP

grain mustard butter, caramelized sweet potato, baby spinach 26

STEELHEAD SALMON

roasted cauliflower, farro, lemon beurre blanc 27

GRILLED WALLEYE PIKE

parsnip puree, apple salad, beurre rouge 27

WOOD GRILLED SEA SCALLOPS

golden beet risotto, orange fennel slaw 29

SMOKED BEEF SHORT RIB

charred pepper rub, crispy Yukon gold potatoes, Cipollini onions 32

WOOD OVEN ROASTED CHICKEN

1/2 chicken, leek mac and cheese, natural jus, Brussels sprout 24

HAND CUT PAPPARDELLE PASTA

butternut squash, caramelized Brussels sprout, parmesan broth 22

Sides

LEEK MAC AND CHEESE 9

BRUSSELS SPROUTS 8

GOLDEN BEET RISOTTO 8

SAUTÉED SPINACH 8

CRISPY YUKON POTATOES 8

CREAM OF KALE 8



THREEMBERS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

A 20% service charge will be added to all parties of 6 or more

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