

## *Snackies*

**Shrimp & Grits** . . . . . \$10  
Jumbo Shrimp w/ Andouille

**Deviled Eggs** . . . . . \$8  
Bacon crumbles, Smoked  
Paprika, Dill

**Pommes Frites** . . . . . \$5  
w/ Truffle Aioli & Ketchup

**Roasted Brussels** . . . . . \$8  
**Sprouts**  
w/ Maple Balsamic Glaze

## *Soup & Salad*

**House Salad** . . . . . \$6

**The Wedge** . . . . . \$8

**Caesar Salad** . . . . . \$6

**French Onion** . . . . . \$8

**Soup of the day** . . . . . MP

## *Entrées*

**Fish & Chips** . . . . . \$14  
Malt battered Wild Caught Cod,  
House-made Tartar and Fries

**Pan Seared Chicken** . . . . \$16  
**Breast**  
Rosemary Merlot Reduction,  
pearl onions w/ risotto

**Sausage Baked Ziti** . . . . \$16  
Sausage, Penne, Bolognese

**Bacon & Bleu** . . . . . \$14  
Choice of Beef OR Chicken Breast  
w/ sriracha mayo & pickled  
jalapeno

**Pasta Alfredo** . . . . . \$16  
Choice of Grilled Chicken (Add  
\$4), Blackened Shrimp(Add \$5),  
Blackened Salmon (Add \$5)

**Grilled Salmon** . . . . . \$23  
Lemon Garlic Butter w/ Risotto &  
Vegetables

**Ribeye 12 oz** . . . . . \$33  
w/ Lion's Mane mushroom &  
Maitre d' Butter, Garlic mashed  
potatoes & vegetable

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

## SNACKIES

**Deviled Eggs** ..... \$8

Bacon crumbles, Smoked  
Paprika, Dill

**Pommes Frites** ..... \$5

w/ Truffle Aioli & Ketchup

**Shrimp & Grits** ..... \$10

Jumbo Shrimp w/ Andouille

**Roasted Brussels Sprouts** .. \$8

w/ Maple Balsamic Glaze

## SOUP & SALAD

**French Onion** ..... \$8

**Soup of the day** ..... MP

**The Wedge** ..... \$8

**Caesar Salad** ..... \$6

**House Salad** ..... \$6

## HANDHELDS

SERVED WITH FRIES

**Grilled Chicken Wrap** ..... \$12

Caramelized Onion, Greens,  
Tomatoes, Cheese, Lemon  
herb Vinaigrette

**Crispy Chicken Wrap** ..... \$12

Crispy Chicken, Lettuce,  
Tomato and house-made  
bacon Ranch dressing

**Grilled Salmon Wrap** ..... \$14

Avocado, Red onion, Fresh  
Greens w/Lemon-herb  
vinaigrette

**Fish & Chips** ..... \$14

Malt battered Wild Caught  
Cod, House-made Tartar and  
Fries

**Lion's Mane Veggie** ..... \$13

Lions Mane, Grilled Veggies,  
Lion's Mane Sauce on French  
Bread

**The Classic** ..... \$11

Choice of beef or Chicken,  
Cheddar, Lettuce, Tomato &  
Onion

+ Add Bacon for \$2

**Bacon & Bleu** ..... \$14

Choice of Beef OR Chicken  
Breast w/ sriracha mayo &  
pickled jalapeno

**The Philly** ..... \$14

Thinly sliced steak, cheese,  
green peppers and onion

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS.

## BRUNCH

**Parfait** ..... \$6

Vanilla greek yogurt, Fresh berries,  
Granola & Local honey

**French Toast** ..... \$11

Classic French Toast using French  
bread, Pure maple syrup, whip  
cream and fresh fruit.

**Bread Pudding French Toast** . . . . \$11

Maple bourbon Caramel Sauce &  
Whipped cream

**The Brixwood** ..... \$10

2 eggs any style, Bacon or Sausage &  
Home Fries. Toast

**Ribeye & Eggs** ..... \$24

8oz Ribeye, 2 eggs, home fries and  
toast

**Cheese Blintzes** ..... \$7

Ricotta stuffed crepes w/ Fruit  
compote

**Cheese Omelette** ..... \$11

Choice of 4: Bacon, Sausage,  
Tomato, Spinach, Onion, Red  
Pepper, Mushroom

+ served with home fries

**Egg'n me on burger** ..... \$12

Local beef, fried egg, tomato &  
cheese

+ served with fries

**Breakfast Crepes**

Chef's Choice

## SIDES

**2 eggs** ..... \$2

**Sausage** ..... \$3

**Bacon** ..... \$3

**Cheddar Grits** ..... \$3

**Home Fries** ..... \$3

## COFFEE & LIBATIONS

**Coffee** ..... \$4

**Bloody Mary** ..... \$10

**Orange Crush** ..... \$10

Orange Juice, Vodka, Triple Sec &  
Sprite

**Mimosa by the Glass** ..... \$7

Choice of Orange or Peach Juice

**Sour Feather** ..... \$10

Bourbon, Cabernet Sauvignon,  
Maple Syrup, Lemon

**Espresso Martini** ..... \$13

Espresso, Vodka, Kahlua

**BY THE GLASS**

**Chambourcin Rosé** . . . . . 7 \* 19  
Feather Hills Vineyard

**Vidal Blanc** . . . . . 6 \* 17  
Feather Hills Vineyard

**Sauvignon Blanc** . . . . . 7 \* 21  
Oyster Bay, Marlborough,  
NZ (2020)

**J. LOHR CHARDONNAY** . . . 9 \* 27  
Riverstone Cuvee Arroyo  
Seco

**Saluki White** . . . . . 7 \* 19  
(Riesling) Feather Hills (RS  
3%)

**Chaucer Blanc** . . . . . 6 \* 18  
Sweet White Blend (RS 5%)

**Cabernet Sauvignon** . . . . 8 \* 26  
Feather Hills Vineyard

**CORVUS** . . . . . 10 \* 36  
Cabernet Sauvignon,  
Napa, California

**Merlot** . . . . . 8 \* 24  
Feather Hills Vineyard

**Barossa Valley Shiraz** . . . 10 \* 27  
Barossa Valley Estate,  
Australia (2018)

**The Pundit Syrah** . . . . . 11 \* 35  
Columbia Valley,  
Washington

**Boen Pinot Noir** . . . . . 13\*42  
Russian River Valley,  
Sonoma County

**Saluki Red** . . . . . 6 \* 18  
Feather Hills Vineyard (RS  
6%)

**BY THE BOTTLE**

WHITE/ROSÉ

**Seyval Blanc** . . . . . \$21  
Blue Sky Vineyards (2020)\*\*

**Broadwing** . . . . . \$24  
(Chardonel/Viognier) Kite Hill (2020) \*\*

**Dry Rosé** . . . . . \$25  
StarView Vineyards \*\*

**Morning Star** . . . . . \$19  
(Blush) StarView Vineyards (2020) \*\*

**Orin Swift Mannequin Chardonnay** . . . . . \$60  
St. Helena (2017)

**Vignoles** . . . . . \$24  
Blue Sky Vineyards (2020) \*\*

**Traminette** . . . . . \$26  
Wichmann Vineyards (2020) \*\*

**Flyway Rosé** . . . . . \$25  
Kite Hill Vineyards (2020) \*\*

**Villa Pozzi Pinot Grigio** . . . . . \$24  
Sicily, Italy, 2018

RED

**Chambourcin** . . . . . \$26  
Blue Sky Vineyards (2017) \*\*

**Petite Sirah** . . . . . \$25  
Walker's Bluff Winery (2018) \*\*

**Kith & Kin Cabernet Sauvignon** . . . . . \$50  
Round Pond, Napa Valley, CA

**CHIMNEY ROCK CABERNET SAUVIGNON** . . . . . \$220  
Stags Leap District, Napa Valley (2018)

**Orin Swift Papillon** . . . . . \$130  
Cabernet Sauvignon, St. Helena, Napa Valley  
(2018)

**OZV Old Vine Zinfandel** . . . . . \$28  
Oak Ridge Winery, Lodi, California

**The Aeronaut** . . . . . \$25  
(Chambourcin, Vidal, Rosé) Kite Hill (2016) \*\*

**Cabernet Franc** . . . . . \$24  
Walker's Bluff Winery (2019) \*\*

**Rosso Gustoso** . . . . . \$20  
FHV Semi-Sweet (2019) \*\*

**Austin Hope Cabernet** . . . . . \$50  
Paso Robles (2019)

**HYLAND ESTATES PINOT NOIR** . . . . . \$69  
Hyland Estates, Mcminville, Willamette Valley  
(2018)

**LOUIS LATOUR GEVREY CHAMBERTIN** . . . . . \$200  
Pinot Noir - Cote d'Or, Burgundy, France (2017)

\* WINES ARE ALWAYS ROTATING IN AND OUT, PLEASE ASK US ABOUT OUR OTHER WINES THAT MAY BE AVAILABLE.

\*\* INDICATES ILLINOIS PRODUCED