

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

- SNACK PLATE 16.00**   
prosciutto, mezc​al salami, grilled andouille, honey-whipped goat cheese, pimento cheese, marinated olive, pickled vegetable, feta & olive stuffed peppadew pepper, spiced saltines
- SHRIMP CEVICHE 12.25**  
shrimp, red onion, english cucumber, red bell pepper, lime, cilantro, jalapeño, lemon, avocado, tortilla chips
- BEER-BATTERED ASPARAGUS 11.75** [V]   
weissenheimer® hefeweizen-battered asparagus, maple chipotle sauce
- CRAB RANGOON DIP 12.50**  
crab claw meat, house-made pimento cheese, herbed goat cheese, wontons, sweet & wild sour sauce
- HERB & GARLIC HUMMUS 12.75** [V]  
red cabbage, arugula, cucumber, marinated olive, peppadew pepper, heirloom tomato, feta, mint, paprika, lemon zest, chimichurri, naan  
sub gluten-free flatbread 4.00
- CHORIZO STUFFED DATES 12.50** [GF]   
herbed goat cheese, jalapeño bacon, lemon zest, cilantro, tomato-guajillo sauce
- BAVARIAN-STYLE PRETZEL 7.00** [V]  
hand-twisted soft dough, ipa mustard, cheddar cheese sauce
- CHEESE CURDS 9.75** [V]  
hand-breaded garlic & herb white cheddar, roasted garlic tomato sauce  
collaboration with ropp jersey cheese, normal, il

SOUPS

- CREAM OF TOMATO 6.00** [V] [GF]  
tomato, local cream, butter, onion, celery, pesto
- CORN & CHICKEN CHOWDER 6.00**  
guajillo chicken, local cream, red bell pepper, fire-roasted corn, jalapeño, leek, chipotle espresso bbq sauce
- FEATURED SOUP 6.00**  
made from scratch

STONE OVEN PIZZAS

- 10" pizza crust, crispy on the outside, light & airy on the inside  
sub 9" gluten-free crust 4.00
- FLORENTINE** [V] **13.75**  
spinach, red onion, artichoke heart, sweet​y drop pepper, italian cheeses, muenster, mornay sauce
- LION'S MANE & PROSCIUTTO 16.25**   
local lion's mane mushroom, mozzarella & provolone, thyme, garlic puree, sautéed leek, burrata, arugula, prosciutto, local honey, crushed red pepper, basil, extra virgin olive oil, cracked black pepper
- SAUSAGE & PEPPERONI CAPRESE 14.25**  
house-made fennel sausage, pepperoni, heirloom tomato, fresh mozzarella, italian cheeses, basil oil, roasted garlic tomato sauce
- MEXICAN STREET CORN 13.50** [V]   
grilled sweet corn, cotija lime mayo, chihuahua cheese, queso fresco, green onion, chile salt, cilantro  
add chimichurri chicken 6.00 | chorizo 3.00 | jalapeño or applewood-smoked bacon 3.00

SALADS

- add chimichurri tofu 4.00 | chimichurri chicken 6.00  
shrimp 8.00 | steak\*9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00
- HOUSE 8.50** [V]  
mixed greens, red cabbage, carrot, asiago, balsamic basil marinated heirloom tomato, ancho crouton, grilled red onion, roasted garlic vinaigrette
- SHREDDED BRUSSELS SPROUT 10.75** [GF]  
spinach, shredded brussels sprout, dried cherry, grapefruit, red onion, honey thyme almond, red bell pepper, orange zest, cracked black pepper, maple jalapeño bacon dressing
- CAESAR 10.50**   
little gem lettuce, purple kale, parmesan, romano & cotija, truffle crouton, crispy caper, soft-boiled farm egg, orange zest, cracked black pepper, creamy caesar
- "WEDGE" 10.75**  
mini romaine, balsamic basil marinated heirloom tomato, brown sugar jalapeño bacon, smoked bleu, ancho crouton, radish, chive, red onion, cracked black pepper, herb ranch
- SEARED AHI TUNA 18.75** [GF]  
ancho spice-rubbed ahi tuna, spinach, purple kale, red onion, mandarin orange, jicama, grilled corn, feta, walnut, citrus mint vinaigrette
- ANCHO CHICKEN 15.50**   
romaine & little gem lettuce, avocado, black beans, cotija, pico de gallo, grilled corn, cilantro, plantain chip, cracked black pepper, ancho lime ranch

HANDHELDS

- choice of: potato wedges, fries, here gose nothin'® chips, vinaigrette coleslaw, ancho rice & beans  
sub soup or half house salad 2.00 | gluten-free bun 3.00
- GRILLED MAHI-MAHI TACOS 15.75**  
spice-rubbed mahi-mahi, avocado, green cabbage slaw, cilantro lime sour cream, flour tortilla
- CUBANO 15.25**   
smoked ham, pork confit, spicy pickle, baby swiss, pickled red onion, ipa mustard, toasted cuban bread
- SALMON BURGER 17.50**  
house-made burger of salmon, red bell pepper & onion, spinach, mint, panko bread crumb, tomato, egg & old bay, avocado, grilled red onion, lemon, roasted garlic aioli, arugula, butter bun
- TURKEY & HAVARTI CLUB 14.75**  
oven-roasted turkey breast, avocado spread, havarti, applewood-smoked bacon, mixed berry jalapeño mayo, arugula, tomato, sourdough
- FALAFEL 13.50** [V]  
falafel of chickpea, herbs & spices, english cucumber, lemon labna, watermelon radish, pickled red onion, basil oil, pea tendril, naan
- SPICY CHICKEN 13.75**  
buttermilk-battered chicken breast, hot sauce syrup, house-made pickle, candied jalapeño, shredded lettuce, butter bun
- BEER-BATTERED BACON & EGG BURGER \* 18.25**   
half-pound angus beef, beer-battered jalapeño bacon, tomato-bacon jam, chile-fried farm egg, sharp cheddar, butter bun
- BACON & CHEESE BURGER \* 16.25**  
half-pound angus beef, applewood-smoked bacon, sharp cheddar, butter bun

[V] VEGETARIAN [GF] GLUTEN-FREE SIGNATURE DISHES

\* These items are cooked to order. Consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of a foodborne illness.

# ENTRÉES

**SCHNITZEL À LA HOLSTEIN 17.50**  
pickle beer-brined & breaded pork cutlet, house-made spaetzle, cabbage, lemon caper sauce, chile-fried farm egg, italian parsley

**STUFFED POBLANO PEPPER 16.25 [V]**   
white cheddar, mashed potato, cumin, cilantro, chile & basil oil, roasted red pepper sauce, ancho rice & beans  
add a pepper 7.00 | chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

**JAMBALAYA 21.75**  
grilled shrimp, andouille, étouffée, white rice, red & green bell pepper, chile oil, cheddar-chive cornbread biscuit, cajun butter  
add blackened chimichurri chicken 6.00

**ESPRESSO-RUBBED RIBEYE\* 48.50**  
14oz prime espresso-rubbed ribeye, marinated & grilled asparagus, white cheddar-chive mashed potato, steak butter  
add shrimp 8.00 | crimini mushroom 2.50

**DIJON CHICKEN 18.50 [GF]**  
grilled dijon-marinated chicken breasts, dijon sauce, green bean, yellow squash, zucchini, red onion, mashed potato, chive

**GAUCHO SKIRT STEAK\* 33.50 [GF]**   
12oz skirt steak, ranchero, ancho rice & beans, grilled red onion & jalapeño

**THAI FRIED CHICKEN 21.75**   
lemon-herb beer-brined & fried half chicken, coconut & scallion rice, jalapeño, edamame, ginger, lemongrass, carrot, basil, sweet chili vinaigrette

**VEGETABLE BANANA CURRY 15.50 [VEGAN] [GF]**  
green bean, cauliflower, carrot, bok choy, sweet potato, yukon gold potato, roasted red bell pepper, grilled red onion, coconut & scallion rice, edamame, cilantro, spiced macadamia nut, banana curry sauce  
add chimichurri tofu 4.00 | chimichurri chicken 6.00 | shrimp 8.00 | steak\*9.00  
salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

**BRAISED POT ROAST 19.25**  
braised beef, oven-roasted carrot, crimini mushroom, grilled red onion, mashed potato, weissenheimer hefeweizen gravy

# PASTAS

sub gluten-free pasta 4.00 | add chimichurri tofu 4.00 | chimichurri chicken 6.00  
shrimp 8.00 | steak\*9.00 | salmon 9.00 | ancho spice-rubbed ahi tuna 9.00

**PICKLE MAC & CHEESE 15.75**  
orecchiette, dill pickle-braised ground beef, red onion, muenster, italian cheeses, cheddar cheese sauce, crushed red pepper, dill

**GRILLED STUFFED PASTA 14.75 [V]**  
grilled pasta filled with spinach, basil, marinated artichoke & olive, date, sundried tomato, goat cheese & cheese curd, roasted garlic tomato sauce, pesto cream, asiago, herb garlic bread

**SHRIMP & CLAM BUCATINI 25.50**  
shrimp, little neck clam, tuscan kale, lemon, crushed red pepper, bucatini, white wine & butter sauce, italian parsley, extra virgin olive oil, herb garlic bread

**BEEF TENDERLOIN STROGANOFF 23.50**   
egg noodles, roasted mushroom, stout onion soubise, pea, parsley, sour cream, cracked black pepper, herb garlic bread

# WEEKEND BRUNCH

served saturday & sunday until 2pm

**CROQUE MADAME 14.75**   
ham, mornay sauce, gruyere, ipa mustard, panini bread, chile-fried farm egg, cracked black pepper  
collaboration with kilgus farmstead, fairbury, il & little farm on the prairie, morris, il

**HUEVOS RANCHEROS STACK\* 13.25 [V]**  
crispy corn tortillas, ancho rice & beans, poblano pepper, fried farm egg, chimichurri, white cheddar, ranchero  
add chimichurri chicken 6.00 | steak\* 9.00 | chorizo 3.00

**BANANA BREAD FRENCH TOAST 13.75 [V]**  
maple sugar brûléed banana bread, almond streusel, aronia berry syrup, raspberry, banana, whipped cream  
collaboration with fellowship farms aronia berries, bloomington, il

**VEGGIE QUICHE 13.25 [V]**  
farm eggs, local cream, maple-glazed sweet potato, roasted red pepper, leek, crimini mushroom, goat cheese, spring mix salad, dried cherry, basil oil, lemon zest

**SKIRT STEAK TACOS 15.75**  
negro pasilla-rubbed skirt steak, scrambled egg, chihuahua cheese, salsa verde, pickled red onion, candied jalapeño, flour tortilla, smashed red potato, cheddar cheese sauce

**BACON SAUSAGE SKILLET 14.25**  
bacon sausage, scrambled egg, smashed red potato, tomato-guajillo sauce, green onion, cheddar cheese sauce, house-made pimento cheese, crispy shredded potato

**CHICKEN & BISCUIT 14.50**   
cheddar-chive cornbread biscuit, buttermilk-battered chicken breast, house-made fennel sausage gravy  
add chile-fried farm egg 1.50

**DESTIHL BREAKFAST\* 12.75**  
two farm eggs, ancho potatoes, wheatberry toast, house-made mixed berry jam, butter  
choice of: grilled bacon sausage, applewood-smoked or jalapeño bacon

# SEAFOOD

**PAN-SEARED REDFISH 30.75 [GF]**  
moroccan spice-rubbed redfish, romanesco, grilled red onion, radish, heirloom tomato, lemon garlic labna, extra virgin olive oil, mint, basil, micro citrus

**THAI TUNA RICE BOWL 22.25**  
ancho spice-rubbed ahi tuna, carrot, green bean, bok choy, red bell pepper, green onion, basil, mint, cilantro, rice, thai sauce, chile-lime peanut, pea tendril

**WARM POTATO & SALMON 23.75 [GF]**   
oven-roasted salmon, yukon gold potato, roasted vegetables, dill, honey & stone ground mustard

**BEER-BATTERED FISH & CHIPS 15.25**   
weissenheimer hefeweizen-battered cod, potato wedges, tartar sauce, habanero-infused vinegar

# ONE DAY ONLY

served sunday

**SUNDAY FRIED CHICKEN 18.00**  
buttermilk-battered chicken breasts, hot sauce syrup, mashed potato, weissenheimer hefeweizen gravy, smoked pork green bean, lemon cornbread

# BRUNCH SIDES

**FRESH FRUIT [V] 4.50**

**SIDE OF BACON 4.25**  
choice of applewood-smoked or jalapeño

**GRILLED BACON SAUSAGE 4.25**

**CHEDDAR-CHIVE CORNBREAD BISCUIT [V] 3.00**  
served with butter

**CUP OF FENNEL SAUSAGE GRAVY 3.00**

**ANCHO POTATOES [V] 4.00**

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