

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

ITALIAN SNACK PLATE - 14
mortadella, capicola, genoa salami, pimento cheese,
basil marinated burrata, gherkin, marinated olive,
pickled carrot, spiced saltines

SMOKED SALMON FLATBREAD - 10.25
smoked salmon, caper, red onion, lemon, caper
dill sour cream, extra virgin olive oil, pea tendrils

SHRIMP CEVICHE - 12.25
shrimp, red onion, english cucumber,
red bell pepper, lime, cilantro, jalapeño,
lemon, avocado, tortilla chips

QUESO FUNDIDO [V] - 10.5
nacho tortilla chips, fundido queso,
crimini mushroom, chihuahua cheese,
grilled sweet corn, black bean, tomato, cilantro

BROWN BUTTER
BUFFALO WINGS 🌶️ - 13.75
beer-brined bone-in or boneless chicken wings,
brown butter buffalo sauce, smoked bleu cheese,
pickled carrot & onion, celery, herb ranch
collaboration with ropp jersey cheese, normal, il

BAVARIAN-STYLE PRETZEL [V] - 7
hand-twisted soft dough, ipa mustard,
cheddar cheese sauce

HERB & GARLIC HUMMUS [V] - 12.75
red cabbage, arugula, cucumber, marinated olive,
peppadew pepper, heirloom tomato, feta, mint,
paprika, lemon zest, chimichurri, naan
sub gluten-free flatbread 4

CHEESE CURDS [V] 🌶️ - 9.75
hand-breaded garlic & herb white cheddar,
herb ranch
collaboration with ropp jersey cheese, normal, il

SWEETS

CHOCOLATE CHIP
SKILLET COOKIE [V] - 8.75
chocolate chip cookie, stout chocolate ganache,
white chocolate whipped cream, powdered sugar

T.R. NELSON'S
BANANA CREAM PIE [V] 🌶️ - 9.25
maple sugar brûléed banana, pastry cream,
caramel, pie pastry, whipped cream
a portion of the proceeds benefit the nelson memorial fund

SALADS

add chimichurri tofu 4 | chicken breast 6
chile pork 6 | shrimp 8 | salmon 9

HOUSE [V] 🌶️ - 8.5
mixed greens, red cabbage, carrot, asiago,
balsamic basil marinated heirloom tomato, ancho
crouton, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR* [V] - 10.25
romaine, grilled corn, black bean,
pico de gallo, cotija cheese, soft-boiled farm egg,
avocado, cilantro, ancho crouton,
roasted poblano caesar

GREEK SALMON SALAD - 18.75
blackened & seared salmon, spinach, romaine,
marinated olive & artichoke, cucumber, balsamic
basil marinated heirloom tomato, peppadew pepper,
feta, lemon, citrus mint vinaigrette

TUNA NIÇOISE PLATE - 16.5
albacore tuna salad, pickled green bean &
watermelon radish, marinated olive, heirloom tomato,
soft-boiled farm egg, extra virgin olive oil, cracked
black pepper, lemon, dill, spiced saltines

PIZZAS

add chimichurri tofu 4 | chicken breast 6 | chile pork 6 | shrimp 8
sub 9" gluten-free crust 4

MARGHERITA [V] - 13.5
fresh mozzarella, tomato filet, basil oil,
provolone, extra virgin olive oil, basil

BACON & PICKLE - 14
applewood-smoked bacon, gruyere, ipa pickle,
italian cheeses, crushed red pepper, dill, lemon,
roasted garlic cream sauce

MEXICAN STREET CORN [V] 🌶️ - 13.5
grilled sweet corn, cotija lime mayo, chihuahua
cheese, queso fresco, green onion, chile salt, cilantro

3 LITTLE PIGGY - 14.75
applewood smoked bacon, pork & bacon meatballs,
ham, roasted garlic tomato sauce,
italian cheeses, hot honey
collaboration with kilgus farmstead, fairbury, il

🌶️ SIGNATURE DISHES

[V] VEGETARIAN [GF] GLUTEN-FREE

*Consuming raw or undercooked meat, poultry, eggs or seafood
may increase your risk of a foodborne illness.

BURGERS

choice of: potato salad, vinaigrette coleslaw,
potato wedges, here gose nothin'® chips
sub half house salad 2 | gluten-free bun 3
add bacon 3.00 | fried farm egg 1.5

SINGLE FLAT BURGER 🌶️ - 13.5
DOUBLE DECKER FLAT BURGER - 16.5
5oz beef patty, american & sharp cheddar,
ipa pickles, shredded lettuce, tomato, onion,
house-made burger sauce, butter bun

SMOKED BLEU BACON BURGER - 16.25
6oz beef patty, smoked white cheddar bleu, applewood
smoked bacon, bleu cheese dressing, caramelized
onion, arugula, smoky chipotle sauce, butter bun
collaboration with funk farms premium beef, shirley, il
& ropp jersey cheese, normal, il

HANDHELDS

choice of: potato salad, vinaigrette coleslaw,
potato wedges, here gose nothin'® chips
sub half house salad 2 | gluten-free bun 3

SHRIMP & SCALLOP ROLL - 13.25
shrimp, scallop, chive, fennel, tarragon, lemon,
mayonnaise, split-top butter bun

FALAFEL [V] - 13.5
falafel of chickpea, herbs & spices, english
cucumber, lemon labna, watermelon radish, pickled
red onion, basil oil, pea tendrils, naan

SALSA VERDE PORK TACOS - 13.25
marinated pork, chihuahua cheese, green cabbage,
lime, watermelon radish, yellow onion, cucumber,
cilantro, flour tortilla

GRANDE GRILLED CHEESE [V] - 13.25
mozzarella, provolone, parmesan, romano,
garlic & herb white cheddar,
maple pepper relish, sourdough

SPICY CHICKEN SANDWICH 🌶️ - 13.75
buttermilk-battered chicken breast,
hot sauce syrup, ipa pickle, candied jalapeño,
shredded lettuce, butter bun

TURKEY & HAVARTI CLUB - 14.75
oven-roasted turkey breast, avocado spread, havarti,
applewood-smoked bacon, mixed berry jalapeño
mayo, arugula, tomato, sourdough

KID'S MEALS

choice of nacho chips or fruit

CHEESEBURGER, CHICKEN TENDERS
CHEESE PIZZA [V] or MAC & CHEESE [V] - 8

WEEKEND BRUNCH - 8

scrambled eggs with bacon & biscuit

served saturday & sunday until 2pm · brunch item is served à la carte

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WEEKEND BRUNCH

served saturday & sunday until 2pm

BISCUITS & SAUSAGE GRAVY

HALF - 5.5 | FULL - 8.5

house-made buttermilk biscuit, sausage & coffee gravy,
chive, crushed red pepper

add fried farm egg 1.5 | buttermilk-battered chicken breast 6.5

HAM & BRIE MONTE CRISTO - 14.25

sourdough panini, french toast batter, smoked ham,
brie, berry jalapeño jam, basil

collaboration with kilgus farmstead, fairbury, il

VEGGIE ENCHILADAS VERDE [V]  - 13.25

corn tortilla, scrambled egg, chihuahua cheese, salsa verde, red onion,
queso fresco, oven-dried tomato, jalapeño, avocado, cilantro, tortilla strips

BACON & SAUSAGE BREAKFAST SANDWICH - 14.75

fried farm egg, applewood-smoked bacon, breakfast sausage,
american cheese, maple chipotle, arugula, potato croquettes, chimichurri,
parmesan, romano, butter bun

STEAK & EGG TACOS  - 15.25

skirt steak, scrambled egg, white cheddar, green onion, maple pepper relish,
flour tortilla, smashed red potato, cheddar cheese sauce

BREAKFAST PIZZA - 14.25

applewood-smoked bacon, breakfast sausage, scrambled egg,
cheddar cheese sauce, italian cheeses, candied jalapeño,
crispy fried red onion, hot sauce syrup

BRUNCH SIDES

FRESH FRUIT [V] - 4.5

SIDE OF BACON - 4.25

choice of applewood-smoked or jalapeño

SAUSAGE PATTIES - 4.25

HOUSE-MADE BUTTERMILK BISCUIT [V] - 2.5

served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 3

ONE DAY ONLY

FRIDAY FISH FRY  - 15.25

weissenheimer hefeweizen-battered cod, potato wedges,
tartar sauce, habanero-infused vinegar

SUNDAY FRIED CHICKEN  - 18

buttermilk-battered chicken breasts, hot sauce syrup, mashed potato,
weissenheimer hefeweizen gravy, pork-braised collard green, lemon cornbread

SPIRIT-FREE

COKE, DIET COKE, SPRITE - 2

BOYLAN BOTTLING CO. SODA - 3

orange, black cherry

NATALIE'S NATURAL LEMONADE - 4

NATALIE'S COLD-PRESSED ORANGE JUICE - 4

FRESHLY-BREWED ICED TEA - 6

32oz crowler - summer peach or passionfruit jasmine

COLD BREW COFFEE & CREAM - 6

DESTIHL dark roast cold brew coffee, local cream, choice of simple syrup:
classic, caramel or chai vanilla

DESTIHL® DARK ROAST COFFEE - 3

colombian and kenyan arabica beans blended with
french-roasted south american beans [unlimited]

DESTIHL WINE & BEERTAILS

house-made wines

MOSCATO - 7.5

moderately sweet, bright, refreshing sparkling wine

HOUSE WHITE - 8.5

bright, crisp, citrusy, green apple notes

HOUSE RED - 9

bold, slightly sweet, notes reminiscent of dark fruit & honey

PEACH SPRITZER - 8.5

moscato, peach simple syrup, pink peppercorn, mint

MIMOSA - 8.75

moscato, natalie's cold-pressed orange juice

CITRA POWER - 7

DeadHead IPA, classic simple syrup, pineapple, lime

ISLAND TIME - 7

Hawaii Five Ale, classic simple syrup, pineapple, lime, cherry, orange

STRAWBERRY BEER LEMONADE - 7

lager, lemon, strawberry puree

DESTIHLADA - 7

lager or dill pickle sour beer, house-made spicy bloody mary mix,
chili salt rim, antipasto skewer