

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

ITALIAN SNACK PLATE - 14
capicola, genoa salami, pimento cheese, burrata,
pickled watermelon radish & green bean,
peppadew pepper, pickled carrot, spiced saltine

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] - 8
hand-twisted soft dough, ipa mustard,
cheddar cheese sauce

ITALIAN BEEF SPREAD - 12.5
pot roast, giardiniera, parsley, pepperoncini,
cream cheese, sour cream, lemon,
white cheddar, garlic, crostini

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

SOUPS

CREAM OF TOMATO [V] [GF] - 6.25
tomato, local cream, butter, onion, celery, pesto

FEATURE SOUP - 6.25
made from scratch

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

🌶️ SIGNATURE DISHES

[V] VEGETARIAN [GF] GLUTEN-FREE

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

ENTRÉES

SEARED SKIRT STEAK - 28
herb & citrus marinated skirt steak, cheesy mexican
polenta, pickled apple & tomato chutney, cilantro

VEGETABLE PANEER LASAGNA [V] - 17.25
cauliflower, pea, oven-dried tomato, saag paneer
sauce, ricotta, indian-spiced tomato sauce,
mozzarella, provolone, chile oil, cilantro, lime

SALADS

add chimichurri tofu 4 | chicken breast 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

SALMON & BRUSSELS SALAD - 19.75
seared salmon, spinach, shredded brussels sprout,
roasted beet, green bean, grilled red onion,
dried cherry, cracked black pepper, lemon,
maple jalapeño bacon dressing

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 saltine

PIZZAS

add chimichurri tofu 4 | chicken breast 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 - 14.25
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

CHICKEN POT PIE 🌶️ - 17.75
puff pastry, garam masala-braised chicken thigh,
carrot, onion, celery, turnip, peas, mushroom,
rosemary, thyme, weissenheimer hefeweizen, local
cream, cracked black pepper, extra virgin olive oil

GLAZED SALMON - 23
seared salmon, mustard & fig glaze, green bean,
carrot, cabbage, yellow onion, farro, chimichurri,
orange supreme, sesame oil, white sesame seed

BURGERS

choice of: potato salad, vinaigrette coleslaw,
potato wedges, here gose nothin'® chips
sub soup or half house salad 2.25 | gluten-free bun 3
add bacon 3 | fried farm egg 1.5

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

SMOKED BLEU
& BACON BURGER - 16.5
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
and ropp jersey cheese, normal, il

HANDHELDS

choice of: potato salad, vinaigrette coleslaw,
potato wedges, here gose nothin'® chips
sub soup or half house salad 2.25 | gluten-free bun 3

CHIMICHURRI PORK
TORTA AHOGADA - 15.25
pork confit, white cheddar, black bean puree,
avocado spread, red onion, ahogada sauce, ciabatta
served à la carte · collaboration with kilgus farmstead, fairbury, il

FALAFEL [V] - 13.75
falafel of chickpea, herbs & spices, english
cucumber, lemon labna, watermelon radish, pickled
red onion, basil oil, pea tendrils, naan

GRANDE GRILLED CHEESE [V] - 13.5
mozzarella, provolone, parmesan, romano,
garlic & herb white cheddar,
maple pepper relish, sourdough

SPICY CHICKEN SANDWICH 🌶️ - 14
buttermilk-battered chicken breast,
hot sauce syrup, ipa pickle, candied jalapeño,
leaf lettuce, butter bun



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

SUPPORT FLAVOR



BOYCOTT BLAND

KIDS' 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

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

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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

BERRIES & BRIE FRENCH TOAST [V] - 14.5
sourdough panini, french toast batter, brie, mixed berry jam,
maple syrup, blueberry, strawberry, whipped cream

VEGGIE ENCHILADAS VERDE [V] - 13.5
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 - 5
choice of applewood-smoked or jalapeño

SAUSAGE PATTIES - 4.5

HOUSE-MADE BUTTERMILK BISCUIT [V] - 2.75
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 - 19
buttermilk-battered chicken breasts, hot sauce syrup, mashed potato,
weissenheimer hefeweizen gravy, pork-braised collard greens, 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 cowler - summer peach or passionfruit jasmine

COLD BREW COFFEE & CREAM - 6
DESTIHL dark roast cold brew coffee, local cream, choice of simple syrup:
classic, vanilla, 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

ROOT TO FRUIT SANGRIA - 8.75
house red, apple-ginger simple syrup, lemon, orange, grape

MIMOSA - 8.75
moscato, natalie's cold-pressed orange juice

VANILLA BEER LATTE - 7
Oengus Irish Nitro Stout, vanilla simple syrup, local cream, cinnamon, sugar

RED CRUSHER - 7
Redbird Ale, chai-vanilla simple syrup, cranberry juice, orange

STRAWBERRY BEER LEMONADE - 7
lager, lemon, strawberry puree

JESTER'S CROWN - 7
Weissenheimer Hefeweizen, caramel & vanilla simple syrup, lemon

DESTIHLADA - 7
lager or dill pickle sour beer, house-made spicy bloody mary mix,
chili salt rim, antipasto skewer

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• DOUBLE POINTS MON-FRI 11am-3pm •