

SUPPORT FLAVOR



BOYCOTT BLAND

SHAREABLES

ITALIAN SNACK PLATE - 14
mortadella, capicola, genoa salami, pimento cheese,
basil marinated burrata, gherkins, marinated olives,
pickled carrot ribbons, spiced saltines

QUESO FUNDIDO [V] - 10.5
nacho tortilla chips, fundido queso,
crimini mushroom, chihuahua cheese,
grilled sweet corn, black beans, 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 olives,
peppadew peppers, heirloom cherry 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
tomato, local cream, butter, onion, celery, pesto

NEW ENGLAND-STYLE
CLAM CHOWDER - 6
bacon, carrot, celery, onion, potatoes,
local cream & milk, clams, thyme

CHILE COLORADO - 8
braised beef tenderloin, roasted chiles, avocado
mousse, pickled red onion, radish, cilantro

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-roasted heirloom tomato, ancho croutons,
grilled red onion, roasted garlic vinaigrette

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

PIZZAS

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

MUSHROOM & KIMCHI [V] - 14.75
marinated oyster & crimini mushroom, red onion,
vegan kimchi, mozzarella, provolone & emmenthal
cheese, chile lime sauce, cilantro, gochugaru pepper

BACON & PICKLE - 14
applewood-smoked bacon, gruyere, ipa pickles,
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

SWEETS

MILK CHOCOLATE
CARAMEL CAKE [V] - 8.75
chocolate mousse, white chocolate whipped cream

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

BURGERS

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

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

TOASTED ITALIAN - 16.75
capicola, pepperoni, mortadella,
basil-marinated burrata, crushed red pepper,
pepperoncini, red onion, shredded lettuce,
zesty mayo, garlic butter-brushed italian bread

SALSA VERDE PORK TACOS - 13.25
marinated pork, chihuahua cheese, green cabbage,
lime, watermelon radish, yellow onion, cucumber,
cilantro, flour tortilla
collaboration with kilgus farmstead, fairbury, il

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

🌶️ SIGNATURE DISHES

[V] VEGETARIAN [GF] GLUTEN-FREE

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



EAT LOCAL

WE PROUDLY UTILIZE LOCAL FARMS

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

POUTINE - 12.75

sausage & coffee gravy, potato wedges,
garlic & herb white cheddar cheese curds, tomato, chive, fried farm egg

BACON & SAUSAGE BREAKFAST SANDWICH - 14.75

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

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 - 3

choice of applewood-smoked or jalapeño

SAUSAGE PATTIES - 3.25

HOUSE-MADE BUTTERMILK BISCUIT [V] - 2.25

served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 2.75

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 potatoes,
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 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 ginger orange

DESTIHL® DARK ROAST COFFEE - 3

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

DESTIHL WINE & BEERTAILS

house-made wines

PINK MOSCATO - 7.5

moderately sweet sparkling wine, crisp finish

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

RED SANGRIA - 8.75

house red, sage, ginger orange simple syrup, lemon-lime soda

MIMOSA - 8.75

moscato, natalie's cold-pressed orange juice

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