

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

TRIPLE PICKLE DIP [V] - 8.75  
dill pickle dip, gherkin, radish, bread & butter pickle,  
extra virgin olive oil, lemon, cracked black pepper,  
dill & sea salt gose chips

BROWN BUTTER  
BUFFALO WINGS [V] - 13.75  
beer-brined bone-in or boneless chicken wings,  
brown butter buffalo sauce, bleu cheese,  
pickled carrot & onion, celery, herb ranch

BAVARIAN-STYLE PRETZEL [V] - 8  
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

## SOUPS

CREAM OF TOMATO [V] [GF] - 6.5  
tomato, basil, local cream, butter,  
onion, celery, pesto

FEATURE SOUP - 6.5  
made from scratch

## SWEETS

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

T.R. NELSON'S  
BANANA CREAM PIE [V] - 9.5  
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

RED CURRY JACKFRUIT [VEGAN] [GF] - 15.5  
thai-roasted jackfruit, marinated broccolini,  
rice, radish, fennel, pickled carrot,  
cilantro, chile lime peanut, sesame oil

GUAJILLO CHICKEN  
RICE BOWL [V] - 17.50  
guajillo braised chicken, rice, marinated broccolini,  
pico de gallo, avocado mousse, queso fresco,  
jalapeño, cotija, cilantro

TROPICAL THAI SHRIMP [GF] - 19.75  
chile-lime brined shrimp, cilantro rice, edamame,  
grilled corn, thai sauce, grilled pineapple salsa

BEEF TENDERLOIN KABOB - 22  
marinated beef tenderloin kabobs of green bell  
pepper, crimini mushroom & red onion,  
basil oil, pickled vegetable salsa, cotija french  
fries, arugula, grilled red onion & corn,  
balsamic cherry tomato

## SALADS

add chimichurri tofu 4 | chicken breast 6 | shrimp 8  
seared ahi tuna 9 | 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

ASIAN TUNA NOODLE BOWL - 18.75  
seared ahi tuna, linguine, napa cabbage, pickled  
shiitake, red bell pepper, edamame,  
green onion, pickled carrot, cilantro, mint, peanuts,  
sesame-ginger 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 [GF] - 18.75  
blackened salmon, spinach, romaine, marinated  
olive & artichoke, cucumber, balsamic basil  
marinated heirloom tomato, peppadew pepper, feta,  
lemon, citrus mint vinaigrette

## 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

'DA VINNY - 14.75  
capicola, mortadella, kalamata olive,  
pepperoncini, italian cheeses, tomato filet, basil,  
extra virgin olive oil

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

## BURGERS

choice of: fries, dill & sea salt gose chips,  
citrus-herb pasta salad, creamy coleslaw  
sub soup or half house salad 2.5 | gluten-free bun 3  
add bacon 3 | fried farm egg 1.5

SINGLE FLAT BURGER [V] - 13.75  
DOUBLE DECKER FLAT BURGER - 16.75  
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, bleu cheese, applewood smoked bacon,  
bleu cheese dressing, caramelized onion, arugula,  
smoky chipotle sauce, butter bun  
collaboration with funk farms premium beef, shirley, il

## HANDHELDS

choice of: fries, dill & sea salt gose chips,  
citrus-herb pasta salad, creamy coleslaw  
sub soup or half house salad 2.5 | gluten-free bun 3

HOUSE ROAST BEEF - 18.75  
herb & garlic roast sirloin, horseradish cream,  
havarti, house-made bread & butter pickle,  
arugula, garlic butter ciabatta

CHIMICHURRI PORK  
TORTA AHOGADA - 15.25  
pork confit, white cheddar, black bean puree,  
avocado spread, red onion, ahogada sauce, ciabatta  
served à la carte

FALAFEL [V] - 14.25  
falafel of chickpea, herbs & spices, english  
cucumber, lemon labna, watermelon radish, pickled  
red onion, basil oil, pea tendril, naan

TURKEY & HAVARTI CLUB - 15.5  
oven-roasted turkey breast, avocado spread, havarti,  
applewood-smoked bacon, mixed berry jalapeño  
mayo, arugula, tomato, sourdough

SPICY CHICKEN SANDWICH [V] - 14.5  
buttermilk-battered chicken breast,  
hot sauce syrup, ipa pickle, candied jalapeño,  
leaf lettuce, butter bun

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## KIDS' MEALS

choice of fries or fruit

CHEESEBURGER, CHICKEN TENDERS  
CHEESE PIZZA [V] or MAC & CHEESE [V] - 9

WEEKEND BRUNCH - 9  
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 - 5.75 | FULL - 8.75

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] - 13.75  
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

CALI BURRITO - 14.25  
chorizo, scrambled egg, avocado, candied jalapeño, ranchero sauce, sour  
cream, french fries, cheddar cheese sauce, chive, flour tortilla

BREAKFAST PIZZA - 14.5  
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] [GF] - 4.5

SIDE OF BACON [GF] - 5  
choice of applewood-smoked or jalapeño

SAUSAGE PATTIES [GF] - 4.5

HOUSE-MADE BUTTERMILK BISCUIT [V] - 2.75  
served with mixed berry jam & butter

CUP OF SAUSAGE & COFFEE GRAVY - 3

## JOIN OUR REWARDS PROGRAM!

earn 1 point per dollar spent • \$25 reward for every 500 points

• **DOUBLE POINTS MON-FRI 11am-3pm** •  
rewards never expire



## ONE DAY ONLY

FRIDAY FISH FRY - 15.5  
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, BARQ'S, SPRITE - 2

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, lavender, caramel

DESTIHL® DARK ROAST COFFEE - 3  
colombian and kenyan arabica beans blended with  
french-roasted south american beans [unlimited]

## COCKTAILS ON TAP

crafted with DESTIHL Spirits

LEMON LAVENDER SHAKE-UP - 9  
gin, lavender simple syrup, lemon, club soda

PATIO HOUND - 9  
vodka, grapefruit, mint simple syrup, pink peppercorn salt

BASIL BERRY RYE - 10  
rye whiskey, basil berry syrup, lime, ginger beer, basil

BEE'S KNEES - 10  
gin, local honey simple syrup, lemon

NORMAL FASHIONED - 12  
bourbon, old fashioned simple syrup, orange

## 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

SUMMER SANGRIA - 8.75  
house white, lavender simple syrup, lemon, lime, orange

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

STRAWBERRY BEER LEMONADE - 7  
lager, lemon, strawberry-raspberry puree

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