

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, 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] - 9.25
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

RED CURRY JACKFRUIT [VEGAN] [GF] - 15.5
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

FALAFEL [V] - 13.75
falafel of chickpea, herbs & spices, english
cucumber, lemon labna, watermelon radish, pickled
red onion, basil oil, pea tendrils, 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
butter-milk-battered chicken breast,
hot sauce syrup, ipa pickle, candied jalapeño,
leaf lettuce, butter bun

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BOYCOTT BLAND

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