

Lizzie Keays

CHEF & OWNER BILLY TRUDSOE
PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES

—/ STARTERS —/

Gf B. True Wings

Dry Rubbed – Vegetable Crudite – Bleu Cheese Dressing – B.True Sauce – 18

Gf Shrimp Cocktail

Poached Chilled – Charred Lemon – Thai Chili Cocktail Sauce – 19

Gf Diver Scallops

Corn Puree – Crispy Hickory Bacon – Corn Salsa – Market Price

VEGAN Backwoods Flatbread

Vegan Mozzarella – Baby Spinach – Pickled Red Peppers – Sun Dried Tomato Walnut Pesto – Balsamic Glaze – 19

GF-VEGAN Risotto

Sun Dried Tomato Walnut Pesto – Baby Spinach – Butternut Squash – Cremini Mushrooms – Vegetable Stock – 20

V Baked Brie

Berry Compote – Roasted Pecans – Fig Jam – Craisins – Garlic Crostini – 21

Poutine

Baby Bakers – Short Ribs – Caramelized Onion – Cheese Curds – Julie Sauce – 17

V Roasted Beet Hummus

Pickled Red Onion – Pickled Bell Pepper – Everything Seasoned Flatbread Cracker – 17

—/ SALADS & SOUP —/

Gf-VEGAN Lizzie Keays

Little Leaf Lettuce – Cherry Tomatoes – Cucumbers – Red Onion – Shredded Carrots – Choice of Dressing – 15

Venison Chili

Smoked Gouda – Sour Cream – Crostini – 15

Butternut Bisque

Bourbon Granny Smith Apples – Jalapeno Cinnamon Whipped Cream – 13

Dressings – Truffle Parmesan – Bleu Cheese – Maple Dijon

Add Ons – Duo Scallops MP – Grilled Chicken Breast 9 – (3)Jumbo Shrimp 14 – Salmon 23

Gf V Pickled Bell Pepper

Little Leaf Lettuce – Smoked Feta Cheese – Butternut Squash – Red Onion – Pecans – Bleu Cheese Dressing – 17

Gf Up North Salad

Little Leaf Lettuce – Grilled Corn Salsa – Cherry Tomatoes – Cucumbers – Bleu Cheese Crumbles – Fried Onions – Truffle Parmesan Dressing – 18

—/ ENTRÉES —/

Gf Black Forest Chicken

Parmesan & Basil Egg Battered – Cremini Mushrooms & Baby Spinach Risotto – Sherry Beurre Blanc – 31

Gf Pork Ribeye

Charbroiled – Grilled Corn – Roasted Garlic Mashed Potatoes – Sweet Pea & Carrot Julie Sauce – 28

Jumbo Shrimp

Sautéed – Smoked Feta – Cherry Tomatoes – Butternut Squash – Sweet Peas – Sherry Butter Sunday Sauce – Spaghetti – 34

VEGAN Jja Jang Noodles

Butternut Squash – Cauliflower – Baby Spinach – Cherry Tomatoes – Sesame Seeds – Thai Chili Sauce – 27

Diver Scallops

Pan Seared – Wilted Baby Spinach – Crispy Bacon – Grilled Corn – Roasted Garlic Cream – Gnocchi – Market Price

V Mushroom Ravioli

Cremini Mushrooms – Cherry Tomatoes – Wilted Baby Spinach – Smoked Feta – Walnut & Sun Dried Tomato Pesto Cream – 32

Shorty's Pasta

Braised Short Ribs – Sweet Peas – Cherry Tomatoes – Cremini Mushrooms – Walnut and Sun Dried Tomato Pesto Cream Sauce – Smoked Feta – Spaghetti \$33

Chicken Parmesan

Italian Breaded Chicken Breast – Walnut Sun Dried Tomato Pesto Marinara – Provolone – Spaghetti – 28

Gf Dijon Walnut Crusted Salmon

Baby Potatoes – Grilled Broccolini – Bourbon Glaze – 33

—/ HAND HELDS —/

(Served With Chips & Pickle) Sub GF Bun – 3

Factory Burger

Cherry Tomato – Little Leaf – Provolone – Garlic Aioli – Potato Bun – 17

ADK Chicken Philly

Grilled Chicken Breast – Caramelized Onions – Cremini Mushroom – Provolone – Garlic Aioli – Hoagie Roll – 20

Loaded 'Dack Dog

Wagyu Beef Dog – Venison Chili – Guacamole – Corn Salsa – Hoagie Roll – 15

Hacken-Stack Burger

Caramelized Onion – Short Rib – Smoked Gouda – Bourbon Glaze – Focaccia Bread – 22

Sunny-Side Burger

Fried Egg – Hickory Bacon – Guacamole – Potato Bun – 21

—/ SIDES —/

BROCCOLINI 8 - GRILLED CORN 6 - SIDE SALAD 7 - CREMINI MUSHROOMS 6 -
CAMELIZED ONION - 5 - ROASTED GARLIC MASHED - 7 - BABY POTATOES 7 - CROSTINI - 6
DINNER BREAD - 7

-FALL '25 DINNER MENU