

Lizzie Keays

CHEF & OWNER BILLY TRUDSOE

—/ STARTERS —

Gf B. True Wings

Dry Rubbed – Vegetable Crudite – Bleu Cheese Dressing – B.True Sauce – 17

Gf Shrimp Cocktail

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

Filet Sando

Bacon Onion Jam – Truffle Horseradish Aioli – Cheddar Cheese Curds – Garlic Butter Loaf – 20

V Mushroom Bruschetta

Varietal Mushrooms – Smoked Feta – Garlic Crostini – Aged Balsamic Glaze – 17

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 – 22

Gf Poutine

Baby Bakers – Short Ribs – Caramelized Onion – Cheese Curds – Julie Sauce – 19

Gf Backwoods Brussels

Maple Dijon – Bacon Jam – Shaved Parmesan – 18

—/ SALADS & SOUP —

Gf ^{VEGAN} Lizzie Keays

Little Leaf Lettuce – Cherry Tomatoes – Cucumbers – Red Onion – Shredded Carrots – Choice of Dressing – 16

Venison Chili

Smoked Gouda – Sour Cream – Garlic Crostini – Scallions – 15

Dressings – Truffle Parmesan – Bleu Cheese – Maple Dijon – Carrot Ginger

Add Ons – Filet Tournedos 17 – 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 – 18

Gf **V** Butternut Bisque

Bourbon Granny Smith Apples – Jalapeno Cinnamon Whipped Cream – 13

—/ ENTRÉES —

Gf Black Forest Chicken

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

Gf Pork Ribeye

Charbroiled – Grilled Broccolini – 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

Gf Bali Spiced Fried Rice

Bacon – Satay Chicken – Jumbo Shrimp – Broccolini – Cauliflower – Peas – Carrots – Bell Peppers – Egg – Kimchi – Honey Soy Reduction – 32

Gf Grilled Filet

Blue Cheese Caramelized Onion Mashed Potatoes – Backwoods Brussels – Veal Demi – 43

V Mushroom Ravioli

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

Gf Dijon Walnut Crusted Salmon

Baby Potatoes – Grilled Broccolini – Bourbon Glaze – 36

Chicken Parmesan

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

Shorty's Pasta

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

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

SIDE SALAD 7 - BROCCOLINI 8 - VARIETAL MUSHROOMS 7 -
CAMELIZED ONION 5 - ROASTED GARLIC MASHED 7 - BABY POTATOES 7 - CROSTINI - 6
DINNER BREAD - 7 VEGETARIAN SPICED FRIED RICE 11 -

-WINTER '25-26 DINNER MENU

PLEASE NOTIFY SERVER OF ANY FOOD ALLERGIES

PARTIES OF 6 + MAY HAVE A 20% GRATUITY ADDED