
APPS

Wisconsin Cheese Curds - 8

IPA battered white cheddar cheese curds, fried to golden brown deliciousness **Vg**

Tomato Bruschetta - 8

Fresh chopped tomatoes, garlic and basil drizzled with balsamic vinegar served with toasted, seasoned bread add a burrata mozzarella ball - 3 **Vg**

Roasted Red Pepper Hummus - 7

topped with sunflower seeds, golden raisins and cilantro oil and served with warm pita bread and fresh veggies **V, Vg**

Blistered Shishito Peppers - 8

fresh shishito peppers with roasted garlic and black truffle sea salt, blistered for maximum flavor and served with red pepper aioli **GF, V, Vg**

BOWLS / SALADS

(choose our brown rice grain mix or salad greens)

Burrata Peach - 13

peaches, roasted shishito peppers and cherry tomatoes, radish and a citrus vinaigrette crowned with burrata mozzarella **Vg**

Zesty Snap Pea - 12

sugar snap peas, baby carrots infused with mint, radish, edamame and wonton crisps with a wild-berry dressing **Vg, V**

Baja - 14

Seared Ahi tuna, pineapple fresno chili salsa and wasabi sesame dressing **GF**

SOUPS

check with server for this week's selections

Bowl - 5.25

Cup - 3.75

SAMMIES

*served with house potato chips, upgrade to GF bun - 2
upgrade to fries - 2*

Carry-Me-Away Chicken - 10

cold pulled chicken sandwich with caraway cabbage slaw and whole grain mustard

Fire Bird - 9

a buttery brioche bun with sriracha mayo, with a fried or grilled chicken breast glazed in house hot sauce, covered in pepper jack cheese and finished with fresh jalapeños

Fire Flower - 7

a fried cauliflower version of our fire bird **Vg**

Bahn Mi - 10

pickled carrots and daikon radish, cucumber, jalapeño, micro cilantro and sriracha mayo on a toasted baguette. Choose from pork, jackfruit or lemongrass tofu **V, Vg**

BYO Grilled Cheese - 7

create your own sammie with sourdough, focaccia, GF bread - 2 **Vg**

Choose Two Cheeses

\$1 each additional
pepper jack, cheddar, swiss

Choose Your Veg

tomato, grilled onion, mushrooms,
jalapeños

DESSERTS

Bruleed Pineapple - 6

pineapple with caramelized brown sugar served with house-made cocoa-nut sorbet **V, Vg, GF**

Strawberry Shortcake - 9

cilantro lime biscuits covered in strawberries and coconut whipped cream **Vg**

V - Vegan // Vg - Vegetarian // GF - Gluten Friendly

BURGERS

served with potato chips / upgrade to GF bun - 2
upgrade to fries - 2

Bison Burger - 14

an 8 oz bison burger from Regal Bison topped with a fried green tomato, spring mix and red pepper mayo. Served mid-rare.

Cheese Head - 13

an 8 oz MI Craft Beef burger on brioche with fried Wisconsin cheese curds, applewood bacon and beer cheese*

Black Bean Burger - 10

a MI made black bean and chipotle burger with a lemon vinaigrette, spring mix and fried green tomato on a vegan bun **Vg V**

Ahi Burger - 14

a pan-seared ahi tuna steak served rare with wasabi mayo, teriyaki glaze and pineapple fresno chili salsa on a brioche bun

MI Craft Beef Burger - 10

an 8 oz MI Craft Beef Burger on a brioche bun served with lettuce, tomato and pickle. Add your choice of pepper jack, cheddar or swiss cheese - .50 Add bacon, grilled onion or mushrooms - 1

A Little Note

**all burgers are cooked to medium unless otherwise specified*

SIDES

Baby Zesty - 4

a mini version of our zesty snap pea salad **V, Vg**

Potato Salad - 3

a summer classic with celery, onions, pickle relish and a dash of hot sauce **GF, Vg**

Blistered Green Beans - 4

fresh green beans, roasted simply with salt, pepper and olive oil **GF, V, Vg**

Good things come to those who wait!

Our kitchen makes everything from scratch, so your wait time might be a little longer than typical chain restaurants or dive bars!

*Grab a beer, and hang tight!
We promise it'll be worth the wait.*

MAINS

Summer Chicken - 17

grilled peaches, corn and green tomatoes with ginger marinated 1/2 chicken, with crispy skin and served with ginger-hibiscus sauce, served over rice.

Braised Short Ribs - 16

a slab of boneless short rib, tender minted carrots and roasted cherry tomatoes overtop a sweetcorn-basil puree **GF**

Green Vegetable Curry - 12

potatoes, cauliflower, peas, green onion, radish and sweet corn in a green curry sauce, served over rice - add chicken - 3 or tofu - 2 **V, Vg**

Pea Ravioli - 14

tender raviolis with young peas and mint pesto with whipped ricotta and lemon - add chicken or steak - 3 **Vg**

Steak Dinner - 18

an 8oz hanging tender with blistered green beans and cheesy shoestring potatoes **GF**

FOR THE LITTLES

served with fries or chips & a drink

Lil' Steak Frites - 9

a 4 oz sizzler steak* with french fries

Sliders - 8

two beef sliders

Grilled Cheese - 5

a half sandwich with cheddar cheese **Vg**

Kraft Mac n' Cheese - 5

it's krafty! **Vg**

A Little Note

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

***Although we offer gluten-free options we are NOT a gluten-free facility. Please consider this when ordering from our menu.*

All fried items are made in a shared fryer.

****Please inform your server of special dietary or allergen requirements. While we will try to honor these requests, we cannot guarantee them.*

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