

APPETIZERS

- **Pear & Brie Flatbread** | imported brie | cabernet poached pears | honeycomb | caramelized onions | micro tarragon | aged balsamic (V) **13**
- **Smoked Pumpkin Hummus** | chipotle | chickpeas | pita bread | toasted pepitas | tahini | smoked paprika | pomegranate (VG) (GF) **12**
- **Cranberry BBQ Meatballs** | calabrian chili | brown sugar maple BBQ | petite rosemary | maple creek farms pork (GF) **13**
- **Soup Du Jour** | bowl **7**

SALADS

Add chicken for \$6

- **Autumn Harvest** | frisée | granny-smith apples | walnuts | dunbarton bleu | dried cherries | parsnips | spiced apple cider vinaigrette (V) (G) **16**
- **Roasted Acorn** | artisan mixed greens | radicchio | maple roasted acorn squash | chèvre | candied pecans | fennel | violas | honey-poppy seed vinaigrette (V) (G) **15**
- **Kale Caesar** | black kale | house-made caesar dressing | focaccia crotons | aged-parmesan | roasted butternut squash & brussel sprouts | gala apples | lemon (V) **14**

MAINS

- **Stuffed Rainbow Trout** | brown butter polenta | citrus saffron sauce | garlic spinach | tangerine lace **19**
- **Eggplant Pasta** | gluten free ziti | eggplant | fresh mozzarella | spicy pomodoro sauce | baby spinach (V) (G) **15**
- **Pappardelle Ragu** | braised beef | pecorino | jus | thyme | mike's mushrooms mix **20**
- **Moroccan Lemon Chicken** | mango chutney | basmati rice | basil oil | broccolini (G) **17**

SANDWICHES

All sandwiches served with pickle and choice of side salad or chips

- **Sage Turkey** | pepper jack | granny-smith apples | fennel | cranberry-sage jam | multigrain **15**
- **Gourmet Grilled Cheese** | thick-cut artisan bread | 2-year age white cheddar, muenster & gruyère cheese | rosemary buttered onions | garlic spinach (V) **14**
- **Smokey-Dokie Burger** | 1/3-pound grass-fed beef | sharp cheddar | crispy shallots | frisée | smoked cranberry BBQ | pretzel bun **16**

SWEETS

- **Eggnog Panna Cotta** | mini snickerdoodle cookie | vanilla bean cream (V) **6**
- **Apple Cider Tart** | bourbon caramel | honey whipped cream (V) **7**
- **Pumpkin Spice Pie** | cranberry maple compote | cinnamon whipped cream (V) **8**

V—Vegetarian **VG**—Vegan **G**—Prepared without gluten

Please alert your server to any allergies or aversions so we can best accommodate you.

*Wisconsin Food Safety Agencies advise that eating raw or uncooked meat, poultry, eggs or seafood pose a health risk to everyone, but especially to the elderly, young children under age four (4), pregnant women, and other highly susceptible individuals with compromised immune systems.

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SPLIT PLATE FEE | \$3 Checks may be split up to four times. **Thank You.**

An 18% gratuity may be charged to parties of 6 or more