



DINNER MENU

GNOME FAVORITES

House-Cut French Fries *GF*
Garlic aioli 5

House-Made Pretzel
Beer-cheese fondue 6

Brussels Sprouts with Bacon *GF* 7

Broccoli & Cheddar Tater Tots *GF*
Bacon ketchup, herb sour cream 9

Dry Rubbed Wings *GF*
Buffalo-bleu sauce, buttermilk dressing, celery slaw 10

Poutine
Sausage gravy, bacon, sour cream, andouille, cheese curds 10

Mussels*
Chorizo, crème fraiche, grilled bread 13

Steak Tartare*
Quail egg, truffle oil, crostini 16

Lobster Mac 'n' Cheese
Asparagus, leeks, truffle oil 16

FEATURES

Short Rib Egg Rolls
Beer braised short ribs, rice noodles, chipotle cream cheese, Korean BBQ Sauce 12

Seared Ahi Tuna
Soba noodles, cilantro, avocado, tomato, lime vinaigrette 18

Prosciutto Bruschetta
Goat cheese, arugula, asparagus, pea tendrils 13

PIZZAS

Brisket Sausage Pizza*
Pepperoni, red onion, peppers, tomato, olives, mozzarella, parmesan, red sauce 13

Margarita Pizza*
Fresh basil, balsamic, mozzarella, buratta, red sauce 13

TACOS

Grilled Mahi Mahi Tacos * 13
Fried Jerk Chicken Tacos * 10
One of Each * 12
Grilled scallion-cabbage slaw, pickled red onion, avocado, cilantro

SALADS & SOUPS

Add Steak to any salad 10 | Add Salmon or Shrimp to any salad 6 | Add Chicken to any salad 4

Mixed Greens *GF*
Cucumber, tomato, carrots, ciliegine mozzarella, dijon vinaigrette 8

Chop Salad *GF*
Grilled corn, red onion, tomato, avocado, olives, cucumbers, romaine, grilled artichokes, queso fresco, pecorino, lime vinaigrette 9

Baby Kale Salad*
Bacon, grape tomatoes, Pecorino cheese, fried shallots, sunny side up egg, sherry vinaigrette 9

Potato Leek *GF*
Cup 5 | Bowl 7
Grilled corn salsa
Chicken and Wild Rice

Chicken and Wild Rice *GF*
Cup 5 | Bowl 7
Herb medley

Soup du Jour Cup 5 | Bowl 7

Augustine's Bar and Bakery Bread Basket
Assorted Bread, herb butter 3

ENTREES

Double Cut Beelers Pork Chops *

Warm mustard potato salad,
red cabbage slaw, fresh apples,
bourbon mushroom demi 25

Oxtail Spaghetti

Braised oxtail, fresh basil, pecorino,
charred creamy tomato sauce 24

Game Hen *

Chorizo risotto, asparagus,
broccolini, chicken jus 24

English Pea & Mushroom Risotto

GF
English pea puree, wild mushrooms,
fried shallot and pea tendrils salad
20

Halibut *GF*

English pea risotto, Meyer lemon
ramp gremolata, red pepper & olive
tapenade 30

House-Made Ramen

Radish sprout salad, poached egg,
pho broth, kimchi, pork shank 15

STEAKS *GF*

Creekstone Farms Beef Ribeye 45

Creekstone Farms NY Strip 40

Greater Omaha Sirloin

8oz 20 / 12oz 30

Creamy roasted potatoes,
watercress salad, mushroom demi

BURGERS & SANDWICHES

*All sandwiches served with house cut fries,
substitute cup of soup or house salad for
an additional charge*

Game Burger*

Bison, elk, bacon & horseradish patty,
bleu cheese-onions, lingonberry aioli 16

Duck Burger

Ground duck, wild rice & mushroom
patty, goat cheese, bacon, cherry aioli 15

Cheeseburger *

Hand pattied ground chuck, Widmer aged
cheddar, topped with Surly Coffee Bender
braised short ribs, garlic aioli 13

Chicken Sandwich *

Spicy rojo pulled chicken, peppers,
onions, queso fresco, crema, hoagie
bun 13

Fried Vegetable "Juicy Lucy"

Layered vegetables with mozzarella and
parmesan, spinach, sriracha aioli 13

Blackened Salmon Sandwich*

Horseradish Havarti, cabbage slaw,
pickled red onion, bibb lettuce,
multigrain, spicy dill sauce 16

Corned Beef Sandwich *

Horseradish Havarti, pepperoncini,
beer mustard, caraway braised
sauerkraut, rye bread 15

CHARCUTERIE

Full Charcuterie Board

Chef's selection of
house-cured meats and pickled
vegetables 25

ARTISAN CHEESE*

*Served with bread, crackers,
balsamic reduction, dried fruits,
and nuts*

One selection 8

Three selections 19

Jasper Hill Farm "Cabot Clothbound"

Vermont - Pasteurized cow's milk

Manchego

Spain - Cow's milk

Delice de Bourgogne

France - Soft cow's milk

Gorgonzola Dolce

Italy - Pasteurized cow's milk

Bucheron

France - Pasteurized goat's milk

Meat & Cheese

Select one cheese from above
served with chef's selection of
three house-cured meats 19

EARLY BIRD SPECIAL

3-course prix-fixe menu \$30
Available Sunday- Thursday
4-6pm

FIRST COURSE

Cup of Soup
-or-
Salad

SECOND COURSE

Sirloin Steak
Creamy roasted potatoes,
watercress salad, mushroom demi, house steak
sauce
-or-
Salmon *
English pea risotto, ramp gremolata, red pepper
& olive tapenade

DESSERT

Chocolate Cheesecake
-or-
Layered Ginger Carrot Cake

HAPPY HOUR

Available Sunday-Thursday
3pm-6pm
-and-
9pm-Close

FOUR DOLLARS

House-Made Pretzel Beer-cheese fondue
House-Cut French Fries *GF*

Fulton Blonde Draft
Indeed Brewing Drafts (*excluding Wooden Soul*)

FIVE DOLLARS

Brussels Sprouts with Bacon *GF*

Select Wines-
Red, White and Sparkling

SIX DOLLARS

Dry Rubbed Wings *GF*
Buffalo-bleu sauce, buttermilk dressing, celery
slaw

Manchego bread, balsamic reduction, fruit &
nuts

Spicy Pulled Pork Sliders Cabbage slaw

Sociable Freewheeler Draft