



FOOD MENU

GNOME FAVORITES

House-Cut French Fries *GF*
Garlic aioli 6

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

Mussels*
Chorizo, crème fraiche, grilled bread 14

Steak Tartare*
Quail egg, truffle oil, crostini 16

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

Short Rib Egg Rolls
Beer braised short ribs, rice
noodles, chipotle

House-Made Pretzel
Beer-cheese fondue 6

Brussels Sprouts with Bacon *GF* 8

Broccoli & Cheddar Tater Tots *GF*
Creamy bacon ketchup,
herb sour cream 10

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

Chicken Tostadas *GF* 13
Citrus-cabbage slaw, spicy crema,
cilantro, scallions, radish, queso
fresco

PIZZAS

Classic Meat Pizza*
Pepperoni, Italian sausage,
green olive tapenade, red onion,
red sauce, smoked mozzarella,
parmesan, oven dried tomatoes,
red pepper flakes 13

Mushroom Artichoke Pizza*
Garlic-pesto mornay,
spinach, roasted mushrooms,
artichokes, red peppers 13

TACOS

Grilled Shrimp Tacos* 13
Citrus-cabbage slaw, spicy crema,
cilantro, scallions, radish, queso
fresco

Vegan Tacos* 12
Broccoli, cauliflower, oven
dried tomatoes, pickled red
onions, tomatillo-avocado salsa,
radish cilantro, scallion
One of Each* 13

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, ciligini
mozzarella, dijon vinaigrette 9

Grilled Corn & Asparagus Salad *GF*
Tomatoes, kalamata olives, frisee,
mixed greens, feta, citrus vinaigrette
10

Baby Kale Salad *GF*
Bacon lardons, sunny-side up egg,
slow roasted tomatoes, pecorino,
fried shallots, sherry vinaigrette 10

Black Bean Corn Pasole *GF Vegan*
Cup 5 | Bowl 7

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

Soup du Jour Cup 5 | Bowl 7

Bread Basket
Assorted artisan breads,
herb butter 3

ENTREES

Chilaquiles *GF*

Corn tortillas, salsa verde, spicy crème, 2 sunny side up eggs, queso fresco, cilantro, scallions 12

Add braised pork 3

Bacon Wrapped Duck Breast

Creamy barley, leeks, harissa-pepper puree, baby kale roasted tomato salad 27

BBQ Baby Back Ribs

Full rack, smoked pork tasso cassoulet, citrus slaw 30

Sirloin Steak *

Creamy potatoes, watercress salad, Surly Coffee Bender jus 30

Game Hen *GF*

Chorizo-corn red pepper risotto, kale, grilled broccolini, roasted tomatoes 25

Seared Halibut

Gnocchi, parmesan-white wine cream sauce, grilled asparagus, arugula, leeks, oven dried tomatoes, pea tendrils 34

House-Made Ramen

Shoyu braised pork belly, pork shank, poached egg, kimchi, pho broth, radish sprout salad 17

Wild Mushroom Pasta

Orecchiette, parmesan-white wine cream sauce, grilled asparagus, arugula, leeks, oven dried tomatoes, pea tendrils 20

BURGERS & SANDWICHES

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

Fried Vegetable “Juicy Lucy”

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

BBQ Bacon Chicken Sandwich *

‘Tennessee Hot’ BBQ grilled chicken, avocado, bacon crumbles, white American cheese, greens, herb sour cream on sourdough 13

Blackened Salmon Sandwich *

Cabbage slaw, pickled red onions, smoked mozzarella, greens, spicy dill sauce on multigrain bread 16

Breakfast Sammie *

Sunnyside up eggs, cheddar, avocado, turkey, bacon crumbles, greens, chipotle cream cheese 13

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 16

Cheeseburger *

Hand pattied ground chuck, Widmer aged cheddar, topped with Surly Coffee Bender braised short ribs, house-made pickles, garlic aioli 14

Turkey Banh Mi *

Turkey meatball, Smoked pork tasso, pickled spicy carrots, cilantro, ginger mayo 13

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 Cabot

Clothbound Cheddar

Pasteurized cow’s milk

Manchego

Sheep’s milk

Cambozola

Pasteurized cow’s milk

Bucheron

Pasteurized goat’s milk

Delice de Bourgogne

Pasteurized soft cow’s milk

Meat & Cheese

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

LUNCH PRIX FIXE

Available Monday-Friday 11 am – 3 pm

\$25

FIRST COURSE

Cup of Soup:

Chicken Wild Rice, Black Bean Corn Pasole, or Soup Du

Jour

-or-

Salad:

Mixed Greens, Baby Kale, or Grilled Asparagus Salad

SECOND COURSE

Sirloin Steak

Creamy Potatoes, watercress salad, Surly Coffee

Bender jus

-or-

Seared Halibut

Grilled asparagus, arugula, leeks, oven dried tomatoes, gnocchi, parmesan-white wine cream sauce, pea tendrils

DESSERT COURSE

Black Forest Brownie Bite

-or-

Lemon Lavender Pound Cake

HAPPY HOUR

Available Sunday-Thursday

3pm-6pm

-and-

9pm-Close

GNOME FAVORITES

TWO DOLLARS OFF ALL GNOME FAVORITES

House-Cut French Fries *GF*

House-Made Pretzel

Broccoli and Cheddar Tater Tots *GF*

Dry Rubbed Wings *GF*

Poutine

Mussels

Steak Tartare*

Lobster Mac 'n' Cheese

Short Rib Egg Rolls

Chicken Tostadas *GF*

BEER & CIDER

Beer of the Month 5

Fulton Blonde Draft 5

Indeed Brewing Drafts 5

(excluding 10oz pours)

Sociable Freewheeler Drafts 5

WINE

ALL SELECTIONS 5 DOLLARS

Red-White

Sparkling-Rose