



## LUNCH/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

**Snapper Ceviche** *GF*  
Citrus vinaigrette, fried corn tortillas, fried leeks 14

### PIZZAS

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

**Margarita Pizza\***  
Fresh basil, balsamic, mozzarella, 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, 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, artichokes, queso fresco, Pecorino, lime vinaigrette 9

**Heirloom Tomato Salad\***  
Burrata, ciligini, baby kale, arugula, sherry vinaigrette, aged balsamic 9

**Tomato Gazpacho** *GF*  
Cup 5 | Bowl 7

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

**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

### Veal Meatball Spaghetti

Oven dried tomatoes, fresh basil, tomato Bolognese sauce, pecorino 24

### Corn Polenta Ravioli

Brussels sprout petals, sunny side up egg, peas, leek cream sauce, truffle oil 20

### Roasted Trout \*

Lemon-dill orzo pasta, haricot vert salad 24

### Game Hen \*

Chorizo risotto, asparagus, broccolini, chicken jus 24

### House-Made Ramen

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

## STEAKS <sup>GF</sup>

### Creekstone Farms Beef Ribeye 45

Greater Omaha Sirloin  
10oz 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

### Blackened Chicken Sandwich \*

Heirloom tomatoes, avocado, pickled red onion, smoked mozzarella, dill sauce 13

### Fried Crab Cake Hoagie

Cabbage slaw, tomato, cilantro, Cajun lobster sauce 16

### Fried Vegetable "Juicy Lucy"

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

### Breakfast Sammie\*

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

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### Jasper Hill Farm "Cabot Clothbound"

Vermont - Pasteurized cow's milk

### Manchego

Spain- Cow's milk

### Delice de Bourgogne

France - Soft cow's milk

### Fourme d' Ambert

France-Raw 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