



LUNCH/DINNER MENU

GNOME FAVORITES

House-Cut French Fries *GF*
Garlic aioli 6

House-Made Pretzel
Beer-cheese fondue 6

Brussels Sprouts with Bacon *GF* 8

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

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 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 cream cheese, Korean BBQ
Sauce 12

PIZZAS

Three Meat Pizza*
Pepperoni, bacon, andouille
sausage,
red onion, red sauce, smoked
mozzarella, parmesan, oven dried
tomatoes, 13

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

TACOS

Grilled Shrimp Tacos * 13
Pork Carnitas Tacos * 10
One of Each * 12
Citrus-cabbage slaw, spicy crema,
cilantro, scallions, radish, queso
fresco

SALADS & SOUPS

Add Steak to any salad 10

*Add Salmon or Shrimp
to any salad 7*

Add Chicken to any salad 5

Mixed Greens *GF*
Cucumber, tomato, carrots,
pecorino,
dijon vinaigrette 9

Beet Salad *GF*
arugula, frisee, goat cheese, walnut
crumble, rosemary-citrus vinaigrette
10

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

Creamy Tomato *GF*
Cup 5 | Bowl 7

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

Soup du Jour
Cup 5 | Bowl 7

Bread Basket
Assorted Bread,
herb butter 3

ENTREES

Game Hen *GF*

Salsa rojo risotto, kale, grilled broccolini, roasted tomatoes 25

Shrimp Creole *GF*

Tomato-creole broth, Arborio rice, andouille, shrimp, mussels, fish du jour 34

Duck Mac n' Cheese

Grilled broccolini, beer-cheese sauce, tomatoes, leeks, duck bacon, house-made duck sausage 24

House-Made Ramen

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

Mushroom Risotto *GF*

Roasted mushrooms, grilled asparagus, arugula-frisee salad, truffle oil 21

Chilaquiles *GF*

Corn tortillas, salsa roja, spicy crème, 2 sunny side up eggs, queso fresco, cilantro, scallions 11
Add braised pork 3

Bacon Wrapped Pork Tenderloin

Marscapone polenta, baby kale, tomato confit, marsala demi, pecorino, fried shallots 27

Surly Coffee Bender

Braised Short Ribs

Charred cauliflower mash, seasonal spiraled vegetables and horseradish crème 35

Sirloin Steak *

Creamy potatoes, watercress salad, Surly Coffee Bender jus 30

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 16

Cheeseburger *

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

Cubano *

Pork tasso, braised pulled pork, house-made pickles, dijonnaise, ciabatta 14

Fried Vegetable "Juicy Lucy"

Layered vegetables with mozzarella and parmesan, spinach, 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, 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

Jasper Hill Farm "Cabot Clothbound"

Vermont - Pasteurized cow's milk

Manchego

Spain - Sheep'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

LUNCH MENU

*Available Mon-Fri
11 am -3 pm*

SOUP & SALAD

Your choice of one of our
house-made soups
& one of our salads

12

3-COURSE PRIX-FIXE MENU

FIRST COURSE

Cup of Soup
-or-
Salad

SECOND COURSE

Short Rib

Charred cauliflower mash,
seasonal spiraled vegetables, horseradish
-or-

Shrimp Creole

Tomato-creole broth, Arborio rice,
andouille, shrimp, mussels,
fish du jour

DESSERT

Surly Coffee Bender Crème Caramel

-or-
Irish Coffee Tiramisu
25

HAPPY HOUR

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

GNOME FAVORITES

TWO DOLLARS OFF ALL GNOME FAVORITE

*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*

BEER & CIDER

*Fulton Blonde Draft 5
Indeed Brewing Drafts 5
(excluding 10oz pours)
Sociable Freewheeler Drafts 6*

WINE

*ALL SELECTIONS 5 DOLLARS
Santa Julia Malbec
WorkBook White Blend
Cinzano Prosecco
Domaine de Bellevue Beaujolais Rosé*