



FOOD MENU

GNOME FAVORITES

House Cut Fries GF

Garlic aioli **6**

Poutine

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

House-Made Pretzel

Beer-cheese fondue **7**

Brussels Sprouts

Beeler's Bacon **GF 8**

Broccoli & Cheddar

Tater Tots GF

Creamy bacon ketchup, herb sour cream **10**

Dry Rubbed

Chicken Wings GF

Buffalo-bleu sauce, buttermilk dressing, celery slaw **10**

Short Rib Egg Rolls

Beer braised short ribs, rice noodles, chipotle cream cheese, Korean BBQ Sauce **12**

Lobster Mac 'n' Cheese*

Asparagus, leeks, truffle oil **18**

Curried Butternut Pasta*

Broccolini, leeks, squash-mornay sauce **14**

Mussels*

Chorizo, crème fraiche, grilled bread **15**

Steak Tartare*

Quail egg, truffle oil, crostini **16**

PIZZAS

Short Ribs & Sausage Pizza*

Pepperoni, andouille sausage, crushed red pepper, red onion, poblano peppers, roasted tomato sauce, creole crema **15**

Apple Bleu Cheese Pizza*

Port poached apples, figs, parmesan, bleu cheese, garlic-mornay, arugula, aged balsamic **13**

TACOS/BURRITOS

Fried Shrimp Tacos* **14**

Pork Carnitas Tacos* **12**

One of Each* **13**

Citrus-cabbage slaw, spicy crema, cilantro, scallions, radish, avocado salsa, queso fresco

Vegan Burrito*

Spanish rice, black beans, broccolini, cauliflower, pickled red onions, avocado salsa, Scallions, radish, cilantro, salsa roja **13**

Add Pork Carnitas

Queso fresco **2**

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, Feta, dijon vinaigrette **9**

Beet Salad GF

Roasted beets, frisee, arugula, goat cheese, almond relish, rosemary-citrus vinaigrette **10**

Baby Kale Salad GF

Bacon lardons, sunny-side up egg, pecorino, slow roasted tomatoes, Fried shallots, sherry vinaigrette **11**

Tomato Bleu-Cheese GF **5|7**

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

Verde Pork Chili GF **5|7**

Bread Basket

Herb butter **3**

ENTREES

Chicken Dumplings*

Roasted chicken, potato dumplings, mirepoix, baby kale **16**

House-Made Ramen

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

Game Hen GF

Creamy wild rice-mushroom sausage ragout, pesto-broccoli raab **25**

Cioppino*

Shrimp, mussels, calamari, stone crab claw, fish du jour, **34**

Mushroom Risotto GF

Asparagus, leeks, parmesan, arugula, truffle oil **20**

Porketta-Spiced Duck

Breast*

Linguini, peppercorn-cream sauce, slow roasted tomatoes, kale **30**

Surly Coffee Bender

Braised Short Ribs

Sweet potato- Yukon gold potato mash, braising jus, spicy carrot ragout, horseradish cream **38**

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 a 3 dollar additional charge

Game Burger*

Bison, elk, bacon & horseradish patty, bleu cheese-onions, lingonberry aioli **17**

Duck Burger

Ground duck, wild rice & mushroom patty, goat cheese, bacon, cherry aioli **17**

Cheeseburger*

Hand pattied ground chuck, Widmer aged cheddar, topped with Surly Coffee Bender braised short ribs, house made pickles, garlic aioli **15**

Fried Vegetable

“Juicy Lucy”

Layered vegetables with mozzarella and parmesan, greens, sriracha aioli, ciabatta **14**

BBQ Bacon

Chicken Sandwich*

BBQ grilled chicken, avocado, bacon crumbles, american cheese, greens, herb sour cream, sourdough **14**

Blackened

Salmon Sandwich*

Cabbage slaw, pickled red onions, smoked mozzarella, spicy dill sauce, greens, multigrain bread **17**

Breakfast Sammie*

Sunnyside up eggs, cheddar, avocado, turkey, bacon crumbles, greens, chipotle cream cheese, multigrain bread **14**

CHARCUTERIE

Full Charcuterie Board

Chef's selection of house cured meats & pickled vegetables **28**

ARTISAN CHEESE*

Served with berries, nuts, honey, aged balsamic, breads

Jasper Hill Cheddar Pasteurized cow's milk

Manchego Pasteurized sheep's milk

Cambozola Pasteurized cow's milk

Bucheron Pasteurized goat's milk

Delice de Bourgogne Pasteurized cow's milk

One selection **9**
Three selections **20**

MEAT & CHEESE

Select one cheese, served with chef's selection of three house-cured meats **20**