



## 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 6

#### 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 fraîche, grilled bread 14

### PIZZAS

#### Short Ribs & Sausage Pizza\*

Pepperoni, andouille sausage, crushed red pepper, red onion, poblano peppers, roasted tomato sauce, creole crema 13

#### 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, s herry vinaigrette 10

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 **15**

### 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, snow crab legs, fish du jour, fennel frond salad **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 **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**

### Fried Vegetable

#### “Juicy Lucy”

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

### BBQ Bacon

#### Chicken Sandwich\*

BBQ grilled chicken, avocado, bacon crumbles, american cheese, greens, herb sour cream, sourdough **13**

### Blackened

#### Salmon Sandwich\*

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

### Breakfast Sammie\*

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

## CHARCUTERIE

### Full Charcuterie Board

Chef's selection of house cured meats & pickled vegetables **25**

### 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 **8**  
Three selections **19**

---

### Meat & Cheese

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