



## 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

**Ahi Tuna Noodle Bowl**  
Chilled ramen noodles,  
avocado, tomatoes, arugula,  
cilantro, onions, soy vinaigrette 18

### PIZZAS

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

**Mushroom Artichoke Pizza\***  
Spinach, roasted mushrooms,  
artichokes, red peppers,  
garlic-pesto mornay, 13

### TACOS

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

**Vegan Tacos\*** 12  
Broccolini, 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 7 |  
Add Chicken to any salad 5*

**Mixed Greens** *GF*  
Cucumber, tomato, carrots, cilgini  
mozzarella, dijon vinaigrette 9

**Heirloom Tomato & Burrata Salad\***  
Frisée, mâche, citrus vinaigrette,  
aged balsamic 10

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

**Tomato Gazpacho** *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 roja, spicy crèma, 2 sunny side up eggs, queso fresco, cilantro, scallions 12

*Add braised pork 3*

### **Double Cut Pork Chop** \*

Warm mustard potato salad, Brussels sprout petals, barbeque glaze 27

### **Peppercorn Crusted Ribeye** *GF*

Fried truffle-parmesan fingerling potatoes, brandy cream sauce 45

### **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 Scallops** \*

Corn puree, creamy dill-citrus barley, English peas, pea tendril salad 34

### **House-Made Ramen**

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

### **Grilled Corn-Coconut Risotto** *GF*

Arugula, asparagus, parmesan, roasted pepper relish 20

## 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

### **Fried Jerk Chicken Sandwich** \*

Chicken thigh, tropical-cabbage slaw, ginger mayo, ciabatta 13

### **BBQ Bacon Chicken Sandwich** \*

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

### **Fried Vegetable "Juicy Lucy"**

Layered vegetables with mozzarella and parmesan, greens, sriracha aioli 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

## 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 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