



## LUNCH 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

**Seared Scallops**  
Barley, Swiss chard, romesco broth, manchego 15

**Bourbon Glazed Pork Belly**  
Butternut squash risotto, frisée, thyme jus 15

**Short Rib Pot Pie**  
Cipollini onions, peas, corn, puff pastry 15

### PIZZAS

**Steak Pizza\***  
Red onion, smoked bleu cheese, mozzarella, arugula, red sauce 13

**Squash Pizza \***  
Roasted squash, spinach walnut pesto, mornay sauce, broccolini, arugula, lemon oil 13

### TACOS

**Habanero Shrimp Tacos** \* 13  
-or-  
**Fried Jerk Chicken Tacos** \* 10  
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

**Beet Salad** *GF*  
Dried cranberries, lolla rossa, red oak, frisee, arugula, goat cheese, toasted walnuts, citrus port vinaigrette 9

**Baby Kale Salad \***  
Bacon, grape tomatoes, Pecorino cheese, fried shallots, sunny side up egg, sherry vinaigrette 9

**Lamb Chili** *GF*  
Cup 5 | Bowl 7  
Cheddar, rosemary sour cream

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

**Soup du Jour** Cup 5 | Bowl 7

**Augustine's Bread Basket**  
Assorted Bread, herb butter 3

## ENTREES

### Game Hen \*

Chorizo risotto, asparagus, broccolini, chicken jus 24

### Ricotta Tortellini

House made ricotta tortellini, squash, kale, mornay, walnut crumble, Pecorino 19

### Cioppino \*

Fish of the day, calamari, shrimp, mussels, octopus, salmon, grilled pesto bread 24/30

### House-Made Ramen

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

### Lamb Chops \*

Chermoula cous-cous, charred cauliflower, house-cured lamb bacon, yogurt sauce caramelized shallot demi 34

### Surly Bender Braised Short Ribs

Potato puree, braising jus, baby carrots, tomato Swiss chard ragout, fresh horseradish 34

## STEAKS <sup>GF</sup>

**Creekstone Farms Beef Ribeye** 45

**Creekstone Farms NY Strip** 40

**Greater Omaha Sirloin**

8oz 20 / 12oz 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

### Chicken Sandwich \*

Chicken breast, spinach walnut pesto, pickled red onion, fontina, and artisan greens, citrus vinaigrette 13

### Fried Vegetable "Juicy Lucy"

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

### Blackened Salmon Sandwich\*

Horseradish Havarti, cabbage slaw, pickled red onion, bibb lettuce, multigrain, spicy dill sauce 16

### Corned Beef Sandwich \*

Horseradish Havarti, pepperoncini, beer mustard, caraway braised sauerkraut, rye bread 15

## 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

### Le Régal de Bourgogne

*France* - Soft cow's milk

### Robiola Rocchetta Tre Latte

*Italy* - Pasteurized sheep, goat, and cow's milk

### Bucheron

*France* - Pasteurized goat's milk

### Fourme d'Ambert

*France* - Raw semi-hard cow's milk

### Meat & Cheese

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