

SMALL PLATES + BOARDS

SOUR BEER FRIES | Russet potatoes, roasted garlic mayo, sour beer vinegar (V) - 8

RADISH & RADISH | Pan roasted winter radishes, radish bresaola, lemon, salt, radish micro greens (V) - 9

CHEESE BOARD | Three local cheese varieties, seasonal fruit, jam, house pickles, local honey, grilled bread (GFO) - 21

CHICKEN LIVER PATÉ | Schmaltz top, pickled egg, seasonal jam, country mustard, grilled bread (GFO) - 16

CHEESE CURDS | Cornmeal fried white cheddar cheese curds with garlic and dill aioli - 7

CHARRED CARROTS | Spicy sesame grilled carrots, lemon tahini, chimichurri - 10

PICKLE PLATE | Whipped butter, seasonal house pickles, pickled egg, grilled bread (GFO) - 10

SOUP & BREAD | Daily changing traditional and vegan preparations, served with house grilled bread - 7

TO SHARE or NOT TO SHARE

AUTUMN SALAD | Greens, roasted squash, dried cherry, pickled pear, aged goat's milk feta, white balsamic vinaigrette (GF, VO) - 15

POTATO CAESAR | Warm potatoes, spicy greens, mushroom conserva, pickled egg, dijon dressing, cured whitefish (GF) - 16

WHITEFISH SANDWICH | Lake Superior wild caught filet, potato bun, cabbage coleslaw, fresh greens, garlic mayo - 15 (Add Sour Beer Fries - 4)

SMORREBROD du JOUR | Two open faced Scandinavian style sandwiches; daily preparation - 13 (Add Sour Beer Fries - 4)

CHOWDER | House hardwood smoked wild caught whitefish, potato, chives, dill, house made oyster crackers - 15

SAUSAGE & KRAUT | Changing variety from E.A. Brady's pastured meats, mashed potatoes, house sauerkraut, grainy mustard - 17

SWEDISH MEATBALLS | Locally raised pastured ground pork, mushroom gravy, creme fraiche, currant jam, herbs - 14

LARGE PLATES

SEARED CHICKEN BREAST | Herb butter basted local chicken, creamy polenta, kale, mushroom conserva (GF) - 24

SMOKED BEET STEAK | Roasted mushroom ketchup, carrot leek puree, mushroom & beet pan sauce, micro greens (V, GF) - 18

SMOKED PORK SHOULDER | Local pastured Berkshire pork, roasted root vegetables, cheddar drop biscuit, pan sauce - 22

CHICKEN "POT PIE" | Locally raised confit chicken, farmer's vegetables and potatoes, veloute, biscuit streusel - 21

LAKE SUPERIOR WHITEFISH | Wild caught filet, heirloom beans, bacon broth, spicy greens, chile oil (GF) - 26

FLAT IRON STEAK | Grilled Egeler's Farm pastured beef, horseradish confit potatoes, giardiniera, horseradish cream (GF) - 25

(V) Vegan, (VO) Vegan Option, (GF) Gluten Free (GFO) Gluten Free Option

Ask your server about menu items that are undercooked or raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

Hooray! Happy Hour is 3-6pm, every Tues to Fri.
Coffee and dessert? Oh we got that.
Farm-to-table for the littles too - we've got a kids menu!