



SMALL PLATES & SALADS

Soup of the Day 4 / 7

Mixed Lettuces & Seasonal Vegetables herb croutons, balsamic vinaigrette 6

Caesar Salad hearts of romaine, soft boiled egg, anchovy, fresh lemon, WI parmesan, garlic croutons 11

Steamed Mussels white wine, garlic butter, fresh basil, grilled bread 12

Relish Plate house pickled vegetables, pickled egg 7

Grilled Flatbread piperade, grilled scallions, ricotta salata 9

Smelt Fries sweet onion tartar sauce, smoked tomato ketchup 8

Castle Rock Fried Organic Cheddar Cheese Curds smoked tomato ketchup 8

Lobster Mac and Cheese sweet peas, fresh herbs, toasted WI parmesan 13

Midwest Cheese Plate three cheeses, accompaniments 13

Truffled Kettle Corn 3

SIDES

Raw Kale toasted almonds, WI Parmesan, lemon vinaigrette 5

Roasted Hen of the Woods Mushrooms shallots, fresh herbs 7

French Fries WI parmesan, parsley 6

House Made Potato Chips malt vinegar seasoning 3

BIG PLATES

Nightly Fish Mkt

Crispy Fried Tofu Beluga lentils, spring vegetables, sriracha, lime, roasted peanuts 17

Summer Risotto Shiitake mushrooms, peas, truffle butter, WI Parmesan, thyme 18

Pork Chop summer squash fricasee, sweet & sour plum sauce 24

Peterson Farms Heirloom Limousin Burger garlic aioli, lettuce, pickled red onion, fries 12 Add white cheddar, Swiss or blue cheese 1.5
Add bacon 2

Red Stag Grill

CRUSHED RED POTATOES, GREEN BEANS, HERB BUTTER

Organic Chicken Breast 18

6oz Shoulder Tender 24

4oz Peterson Tenderloin 26

Market Grill.... Mkt

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Add BLUE CHEESE 3 HEN OF THE WOODS MUSHROOMS 7
SHRIMP SKEWER 7 BACON 3

Cocktails

Classic WI Old Fashioned

Our signature double old fashioned-
brandy, of course! 8

Red Stag Seasonal Old Fashioned

Our old fashioned- with a twist! 9

Lemon Basil Martini

Basil, Tito's Handmade vodka,
dash of house made lemonade 9

Martini Thyme

Bombay Dry gin, thyme syrup,
grapefruit juice 8

Out of the Cozmo

Lemongrass infused Tito's Handmade vodka,
grapefruit shrub, cranberry juice 8

Vanderbilt Stinger

Brandy and crème de menthe, served up 6

Rhubarbara Ann

Tanqueray gin, Zucca, lemon, vanilla 8

Silver Diamond Fizz

St. Rémy cognac, sour, egg white, cava, bitters 8

Cherry Collins

Red Stag Black Cherry Bourbon,
house made sweet and sour, club soda 8

Sing Sling

Greenall's gin, Benedictine, triple sec, lemon 8

The Big Ginger

2 Gingers Irish whiskey, ginger ale, lime 7

the 5-4-3

Label 5 scotch, Licor 43, orange peel 7
(served cellar temperature)

Scotch and Stout

Single malt scotch, Drambuie,
Tallgrass stout, chocolate bitters 9
(served cellar temperature)

Hail Mary*

Our signature bloody mix,
jalapeño-infused vodka, beef stick 9

Gimlet

Beefeater's gin, house made lime cordial 8

Rembrandt

Boomsma and Greenall's gin, Galliano,
egg white, sour 9

Vieux Carre

Rye, VSOP, Benedictine,
sweet vermouth, bitters 10

Uncle Buck

Rebel Yell bourbon, Fernet Branca, ginger beer,
lime, bitters 7

* also available in carafe

DRAFT BEER

GRAIN BELT PREMIUM 4

PABST BLUE RIBBON 4

INDEED ROTATING TAP

LAGUNITAS PILSNER 5.5

VICTORY PRIMA PILS 5.75

LIFT BRIDGE FARM GIRL SAISON 5.5

FINNEGAN'S AMBER 5

SUMMIT EPA 5

NEW BELGIUM HOPPY BOCK 5.75

BELL'S TWO HEARTED 5.5

SURLY FURIOUS 5.5

SURLY ROTATING TAP

NORTHGATE "WALLS END"
BROWN ALE 5.5

LUCETTE "SHINING DAWN"
GOLDEN ALE 5.5

TALLGRASS BUFFALO SWEAT STOUT 5.5

CRISPIN APPLE CIDER 6.5

Eating raw or undercooked food may increase your risk of foodborne illness.

A special thanks to the farmers and producers that made this menu possible: Larry Schultz, Back Forty Farms, Pork and Plants, Dragsmith Farms, Garden Farms, Future Farm, Stony Creek Dairy, Castle Rock Creamery, Footjoy Farm, Peterson Farms, 1000 Hills Cattle Company, Fischer Farms, Pastures A Plenty, Wild Acres

18% GRATUITY IS ADDED TO GROUPS OF 8 OR MORE; WE DO NOT ACCEPT CHECKS.



MARKET
MENU

In order to bring you the freshest local, seasonal ingredients possible, Chef Chris offers this continuously changing market menu in addition to our regular dinner menu. Enjoy!

SMALL PLATES & SIDES

Chilled Sweet Corn Soup.... 12

bay scallop ceviche, jalapeno, Thai basil, grilled crouton

Tomato & Mozzarella Salad.... 10

heirloom tomato, cucumber, butter lettuce, shaved onion, black olives

Chicken Liver Toast... 9

preserved currants, butter lettuce, radish salad, rye bread

Heirloom Tomatoes....6

herbed bread crumbs, black olive oil

Summer Squash.... 5

basil, fresh herbs

ENTREES

Roasted Chicken

“Cacciatore” Style..... 21

kale, roasted mushrooms, sweet onion, capers, stewed tomato sauce

Falafel.... 19

marinated feta and eggplant salad, cucumber, pickled red onions

Seared Hawaiian Tuna.... 30

orange glazed fennel, new potatoes, tender greens, French olives