

NON-ALCOHOLIC

Cran-Cherry Seltzer housemade draft flavored with real juice	\$3.50 <i>Crowlers \$9</i>	Iced Tea black tea, sweet or unsweetened	\$3.50
Badger Ginger Beer natural cane sugar spicy ginger ale	\$4.00	Badger Club Soda sparkling mineral water	\$4.00
Root Beer warped wing craft soda from dayton, oh	\$3.00	Assistant Manager N.A. Beer seventh son brewing, 0.5% abv – 12 oz can	\$5.50
Mini Mule ginger, lime, simple syrup, ginger beer, lime wedge <i>add belle of dayton vodka or old forester whiskey (\$4)</i>	\$6.00		

CIDERS & SELTZERS

Aval Blanc Cider french cider, bright & juicy – 12 oz can	\$7.00	Kitty Paw Seltzer ask your server about available styles! – 12 oz can	\$5.50
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COCKTAILS

Margarita espolòn reposado tequila, triple sec, lime, salt rim	\$11.00	G & T hendricks gin, st. germaine, tonic, lime, thyme	\$10.00
Oldfangled old forester, averna, demerara syrup, bitters, orange	\$10.00	Classic Spritz choice of aperol or st. germain with prosecco & soda	\$11.00
LF Bloody Mary belle of dayton vodka, house bloody mix, lemon, olives	\$10.00		

COLD WINE	<i>white, sparkling, orange, & rosé</i>	Glass/Bottle
Bellino Prosecco – 187 ml italy. brut sparkling wine. dry with a crisp acidity, low sugar, and lots of fruit and character		\$11.00
Pike Road Sparkler Rosé willamette valley, oregon. light with notes of strawberry and cherry and a balancing mineral dryness		\$13 / \$52
Pullus Haložan Orange štajerska, slovenia. skin-contact. aromas of stone fruit & dried herbs with hints of apricot, almond and gentle tannins		\$13 / \$52
Mary Taylor Veneto Frizzante vicenza, italy. fresh lemon aroma, the palate is ripe orchard fruits and yellow roses with a bright pop of acidity, light bubbles		\$9 / \$36
Ant Moore Sauvignon Blanc marlborough nz. bright, intense notes of passionfruit, gooseberry, tomato vine with herbal accents, & crisp balanced acidity		\$12 / \$48
Graziano Chenin Blanc mendocino, ca. round & full with aromas of peach, pear, citrus, & stone. mineral with a steely acidity		\$11 / \$44
Idlewild Flora & Fauna White Blend geyserville, ca. notes of orange blossom, lemon peel, pear with a light, crisp, clean mineral finish		\$13 / \$52

RED WINE	Glass/Bottle
Semeli Feast Agiorgitiko nemea, greece. deep red with aromas of fresh forest fruits, balanced acidity and rounded tannins	\$11 / \$44
Heron Cabernet Sauvignon lake county, ca. dark fruit & chocolate balanced by cedar & black pepper, firm tannins & hints of vanilla	\$13 / \$52

POURS

Neat or Rock – served neat or on a cube, 2 oz. pour

1792 Single Barrel kentucky straight bourbon, 98.6 proof	\$13.00	Green Spot single pot still irish whiskey, 80 proof	\$12.00
New Riff Malted Rye 6-year 100% malted rye, 100 proof, bottled in bond	\$18.00	Weller Antique 107 kentucky straight wheated bourbon, 107 proof	\$17.00

BAR SNACKS & SHAREABLES

Marinated Olives contains pits	*GF/ VG	\$5.00	Pimento Cheese sharp cheddar and pimento spread served with saltines	*V	\$8.00
Pickled Vegetables assorted house-pickled vegetables	*GF/ VG	\$6.00	Bar Nuts almonds, pepitas, cashews roasted with rosemary and ancho	*VG/GF	\$6.00
Pickled Bologna wagyu bologna pickled with hot wax and sweet peppers	*GF	\$8.00	Sweet Potato Fries sweet potatoes, housemade garlic aioli	*V/WF	\$8.00
Tinned Fish smoked oysters: caper mustard - or - sardines: evoo, fermented chili sauce – served with saltines	*PESC	\$9.00	Street Corn split ear corn on the cob (2 pieces), lime aioli, queso fresco, tajin, lime	*V/GF	\$8.00
Charcuterie Board a rotation of two meats, two cheeses, crostini, accoutrements – ask your server for today's selection – extra meat or cheese \$4 each	*V optional	\$24.00			

SANDWICHES

Smash Burger single or double patty dexter farm beef, brioche bun, american cheese, tomato, red onion, b&b pickles, garlic aioli, blaney greens substitute blue cheese, swiss cheese, or house beer cheese (\$2) add bacon jam, or a sunny egg (\$2 each)		\$14/18	Beet Veggie Burger housemade veggie burger patty, brioche bun, yogurt dill sauce, greens, pickled zucchini relish, pickled red onion add local creekside chevre, bacon jam, or a sunny egg (\$2 each)	*V	\$16.00
Grilled Beer Cheese housemade beer cheese, garlic butter, good hands seeded sourdough add bacon jam (\$2)	*V	\$12.00	Chipotle Chicken Sandwich fried pasture fowler chicken thigh, smoked hatch relish, chipotle aioli, pickled red onion, lime slaw, cilantro		\$19.00

DETROIT-STYLE PIZZAS

Build Your Own Pizza! our classic cheese pizza with house marinara sauce & mozzarella. add your choice of up to 3 toppings: \$2 each – pepperoni, bacon lardon, anchovy, house sausage, house ricotta	\$22.00 + toppings
Parmejawn BYO dairy free pizza with our housemade hemp heart <i>parmejawn</i> instead of cheese – add up to 3 toppings for \$1-2 each	\$1 each – mushroom, kalamata olive, pickled jalapeño, pepperoncini, red onion
Mushroom béchamel base, oyster and cremini mushrooms, capers, red chili, mozzarella cheese, housemade ricotta	

SEASONAL CHEF’S MENU

<i>Our Chef’s Menu is an expression of our creativity, the bounty of the region, and is the food we are most excited about</i>					
Heirloom Tomato & Watermelon Salad local tomatoes, watermelon, whipped goat feta yogurt, torn basil, vincotto balsamic, black sesame, flowers <i>featuring blaney family farm, attican farms, creekside farm, witten's farm market</i> suggested beer pairing: Sunfish Aged Sour Blonde Ale with Honey suggested wine pairing: Graziano Chenin Blanc	*V/GF				\$14.00
Cast Iron Brie oven-roasted danish brie, seasonal fruit, red onion, vincotto balsamic, seeded sourdough toast <i>featuring good hands bread co, wittens farm market</i> suggested beer pairing: Saison du Sud Sumac Saison suggested wine pairing: Pullus Haložan Orange	*V				\$16.00
Shishito Peppers blistered peppers, curry aioli, hemp heart dukkah, micros <i>featuring ou student farm, attican farms, high, bottom farm, angie's greens</i> suggested beer pairing: Pescado Mexican Lager suggested wine pairing: Idlewild Flora & Fauna White Blend	*V/GF				\$12.00
Sorghum BBQ Pork Chop smoked pork chop, lapsang-sorghum bbq glaze, creamy pepperjack grits, fermented tomato, fried okra, sour corn, micros <i>featuring moso farm, blaney farm, cowdery farms, attican farms, shagbark mill, hei hei, florence creamery, angie's greens, laurel valley creamery</i> suggested beer pairing: Smoke & Biers Smoked Golden Lager suggested wine pairing: Ant Moore Sauvignon Blanc	*WF				\$34.00
Gado Gado cold rice noodles, crispy tofu, rotating seasonal local vegetables, house peanut sauce, pickled red onion, micros <i>featuring ou student farm, attican farms, angie's greens</i> suggested beer pairing: Everett’s Pale Ale suggested wine pairing: Mary Taylor Veneto Frizzante	*VG/WF				\$26.00

DESSERTS

Sillet Cookie mexican chocolate or cowgirl – add tillamook vanilla ice cream (\$3) *baked fresh to order, takes about 15 minutes	*V	\$4.00	Root Beer Float warped wing craft soda with tillamook vanilla ice cream	*V/GF	\$8.00
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