

LUNCH MENU

SMALL PLATES

Drunken Shrimp

Jalapeno infused bacon, avocado pico, citrus 12

Crispy Calamari

Banana peppers, red peppers, citrus 13

Poke (Ahi Tuna) Bowl

Carrot ginger, avocado, scallion, pineapple, cucumber 14

Local Meats, Local Cheese Board

Assorted garnishes 14

Avocado Toast

Sourdough, pine nut butter, watermelon radish, sunny eggs, spring greens 12

Saffron Hummus with Garlic Lavash

Spring Salad, kalamata olive, feta cheese, herb EV00 11

King Crab Cake

80/20 blend, citrus remoulade 18

"Big Fork" Bacon Sausage Meatballs

Onion rings 12

Poutine (Canadian Fries)

Canadian whiskey brown gravy, Wisconsin cheese curds, bacon crumbles, scallion 10

2nd Place Wings

Garlic buffalo, steakhouse blue cheese 12

SOUPS & SALADS

Add to any salad:

Chicken 5 Shrimp 7
Bavette Steak 7 Salmon 7

Caesar Salad

Romaine, parmesan crisp, grilled bread 11

"All Chopped Up"

Pico de gallo, avocado pieces, tortilla chips, cheddar blend, sweet corn, poblano lime vinaigrette 13

That Asian Salad

Romaine lettuce, scallions, wontons, carrot Ginger dressing 10

Heirloom Tomato and Burrata

Grilled sourdough, no-tree nut pesto, arugula 14

Grille Salad

Spring greens, dried cranberries, candied walnuts, apples, goat cheese, balsamic dressing 12

Fried Brussel Sprout Salad

Arugula, cherry tomatoes, candied bacon, brown butter vinaigrette, goat cheese 12

Green Chile Chicken Tortilla

Cup 6 Bowl 7

Chef's Soup of the Day

Cup 6 Bowl 7

French Onion

Bowl 8

MAINS

Bavette Steak and Tots

Asparagus, chimichurri, horseradish porcini crema 26

Faroe Island Salmon

Local heirloom tomatoes, Burrata cheese, no-tree nut pesto, arugula 25

St. Louis Spare Ribs

Carolina BBQ sauce, watermelon/feta salad 24

Pear and Pecorino Ravioli

Sage brown butter, sunny egg, arugula 20

Pesto Chicken Linguini

Amish chicken thigh, no-tree nut pesto, linguini, Grana Padano 20

SANDWICHES & TACOS

ALL SANDWICHES SERVED WITH STICKY FRIES. SIDE SALAD AVAILABLE \$3 ADDITIONAL.

Add to any sandwich or taco for \$1 additional each:

Nueskes Bacon	Roasted Peppers	Prosciutto
Jalapeno Bacon	"Pickled Stuff"	Burrata
Grilled Onions	Onion Rings	Horseradish Porcini Crema
Avocado	Heirloom Tomatoes	Smoked Salmon
Mushrooms	Guacamole	Carolina Carnitas (Pulled Pork)
Fried Egg	2nd Place Wing Sauce	Scallions

Pastrami Prime Rib

Shaved smoky ribeye, chimichurri salad, swiss, horseradish porcini crema, garlic bread 16

Nueskes Bacon

Texas toast, fried green tomatoes, romaine, kewpie 14

Cubano Cubano

Pork loin, ham, carnitas, swiss, honey mustard kewpie, "pickled stuff" 15

"Cheese Skirt" Burger

8 oz. patty, cheddar skirt, awesome sauce, LTO 15

James Beard Foundation Blended Burger

70/30 beef/mushroom, LTO, Nueskes bacon, Merckts IPA spread, swiss "skirt" 16

Veggie Burger

Morning Star black bean burger, swiss "skirt," awesome sauce, LTO 14

Carolina Carnitas Tacos

Carolina style pork shoulder, pico, avocado, tomatillo sauce, corn tortillas 16

Swordfish Tacos

Flour tortilla, tomatillo-avocado crema, pico, lettuce 16

FLATBREADS

Sweet Corn and Prosciutto

3 yr. old cheddar, arugula salad, garlic lavash 14

California Figs and Wisconsin Bacon

Goat cheese, white truffle, arugula, herb lavash 14 *seasonal availability*

Heirloom Tomato "Caprese," Burrata Cheese

Local heirloom tomatoes, herb-parmesan lavash, artisan lettuce 14

Scottish Smoked Salmon

Dill cream cheese, cherry tomato, caper aioli, frizzy lettuce 14

Executive Chef Paul Caravelli / Sous Chef Christopher Bart

*When dining out or at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

There will be an additional \$3 charge for split plates. We are not responsible for lost or stolen property.

Ask about our catering services. 18% gratuity added to parties of 6 or more.