

Beer Menu

CANS

Anchor Brewing
Blood Orange Blonde 5

Anchor Brewing
Mango Wheat 5

5 Rabbit 5 Lizard Witbier 6

Tocayo Hominy White Ale 5

Vander Mill
Totally Roasted 7

Surly Citra 7

Dale's Pale Ale 5

BOTTLES

Great Lakes
Eliot Ness Lager 6

Great Lakes Turntable Pils 6

Moose Drool Brown Ale 6

Stone Delicious IPA 7

Kentucky Bourbon
Barrel Ale 9

Virtue Michigan Harvest 6

Virtue Michigan Brut 6

DRAFT

Vander Mill
Apple Raspberry 7

Pacific Coast
Dry Hard Apple Cider 8

Rotating Handle
ask server for selection

Off Color Apex Predator 8

21st Amendment
Rotating Selection 7

Steigl Radler 7

La Fin du Monde 9

Allagash White 7

Three Floyd's
Rotating Selection 8

Metropolitan Flywheel 6

Deschutes Fresh Squeezed 7

Lagunitas IPA 7

Lagunitas
Lil Sumpin Sumpin 8

Half Acre Daisy Cutter 7

Dogfish Head
Sequench Ale 7

Pilsner Urquell 7

Goose Island 312 6

Goose Island Green Line 6

Stella Artois 6

Guinness 8

Samuel Adams Seasonal 6

Bell's Two Hearted Ale 6

Soup & Salads

Lobster Bisque 10

classically served table side

Creamy Wild Rice Soup 8

smoked chicken, winter vegetables, buttermilk biscuit

Tuscan Kale Salad 9

candied walnuts, pickled blackberries,
ricotta salatta, shallot vinaigrette

Grilled Seasonal Vegetable Cesar 11

butter lettuce, toasted french bread, parmesan cheese

Cobb Salad 12

grilled chicken, cucumber, mushroom, avocado,
bacon, tomato, radish, bleu cheese dressing

Bone Broth *Sourced from "Chicago Bone Broth"* 8

fresh herbs, touch of truffle, cracked pepper

Brunch

Grilled Skirt Steak & Eggs 19

classic hash browns, sunnyside eggs,
lobster hollandaise

Made From Scratch Waffles 11

roasted apple, toasted almonds,
maple syrup, malted sweet cream

Roast Turkey Crepe 11

spinach, bacon, caramelized onion, gruyère cheese

Rustic Wheat Avocado Toast 12

fried egg, marinated apple, radish,
shaved fennel, microgreens

Blackened Tiger Shrimp & Grits 15

anson mill grits, honey baked ham,
fresno chili, scallion

Pork Belly Benedict 13

braised pork belly, poached eggs, bitter greens,
french toast, hollandaise, breakfast potatoes

Crab Cake Benedict 16

spinach and maltese sauce, breakfast potatoes

Slow Roasted Corned Beef Hash 14

caramelized onions, crispy brussel sprouts,
marble potato, gruyere cheese

Omelet Your Way 12

breakfast potatoes, toast

Toppings: mushroom, spinach, pepper, onion, tomato

Meat: bacon, ham, chorizo, turkey sausage

Cheese: cheddar, brie, goat, feta

Lobster Omelet 17

spinach, mushroom, hollandaise,
breakfast potatoes, toast

Two Eggs Any Style 10

breakfast potatoes, toast,

choice of bacon, country ham, or turkey sausage



add a stack of pancakes

7

Sides

Breakfast Potatoes 5

French Fries 5

Sweet Potato Fries 5

Bacon/Ham 5

Turkey Sausage 5

Fresh Fruit 5

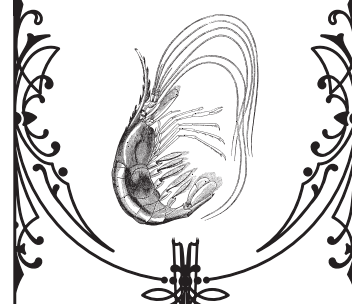
Cucumber Red 5

Onion Salad 6

Brussel Sprouts 6

Asparagus 7

Grilled Shrimp 7



Baked Goods

Monkey Bread 5

Glazed Doughnut 5

Croissant 5

Cinnamon Bun 5



Flatbreads

Bacon & Egg Flatbread 16

applewood smoked cheddar, spinach, roasted tomato, bacon, sunnyside-up eggs

Mushroom & Asparagus Flatbread 13

gruyere cheese, king oyster mushroom, roasted shallot, truffle vinaigrette

Chorizo & Goat Cheese Flatbread 14

house made chorizo, goat cheese, piquillo pepper, radish, fresno chili pepper

Three Cheese Flatbread 13

fresh mozzarella, pecorino tuscano, monterey jack, thyme, toasted chili

Sandwiches

Crispy Chicken & Waffles 14

fried egg, paprika butter, maple syrup, pickled fresno chili



New England Lobster Roll 18

Maine lobster salad, red onion, celery, lettuce, aioli, buttery roll

Brunch Burger 12

house ground beef, over easy egg, bacon, cheddar, red-eye gravy, breakfast potatoes, served on glazed doughnut

Grilled Grass Fed Bison Burger 17

tomato jam, taleggio cheese, caramelized onion, malted vinegar pickle, cracked pepper aioli

Turkey Burger 14

organic turkey, brie, cranberry mostarda, spinach, whole wheat bun

Classic Bloody 10

absolut, zing zang bloody mary mix, celery salt rim, celery stick

House Bloody 14

house made bloody mary mix, tito's vodka, chili spiced rim, bacon twizzler, 7 oz little kings cream ale side car



*"Always do sober what
you said you'd do drunk.*

*That will teach you to
keep your mouth shut."*

- Ernest Hemingway

Bellini Paleta 14

house-made peach popsicle, aperol, moët & chandon imperial ice champagne

Mother's Little Helper 14

limitless cold brew salted caramel, absolut vanil, buffalo trace cream, salted caramel rim, whipped cream, sugar cookie crumbles

The Morning After "Smoothie" 14

vanilla yogurt, strawberries, banana, cutwater spirits three sheets spiced rum, pedialyte

F#ck It 15

shot of jameson and a beer

Stone Brewing Americano Stout 7

Breckenridge Brewery Nitro

Pumpkin Spice Latte 7

Limitless Cold Brew Coffee 5

original, salted caramel, vanilla

FALL 2017

**Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Executive Chef Matthew Wilde

Sous Chef Victor Vega

Wine Menu

ROSE

LaPostolle Le Rosé, *Chile* 12 / 48

Vie Vite Rosé, *France* 14 / 56

Vie Vite Rosé 1.5L, *France* 140

Vie Vite Extraordinaire, *France* 80

Montrose Prestige, *France* 64

SPARKLING

Domaine Chandon, *California* 12 / 48

Mionetto Prosecco, *Italy* 11 / 44

Mionetto Prosecco 1.5L, *Italy* 100

Luca Paretti Rosa Spumante, *Italy* 12 / 48

Moët & Chandon Impérial Champagne, *France* (187 ml) 16

Moët & Chandon Rosé Impérial Champagne, *France* (187 ml) 20

Moët & Chandon Impérial Champagne, *France* 140

Moët & Chandon Rosé Impérial Champagne, *France* 180

Veuve Clicquot Champagne, *France* 160

Veuve Clicquot Rosé Champagne, *France* 200

Moët & Chandon Ice Impérial Champagne, *France* 120

Moët & Chandon Grand Vintage Champagne, 2006 *France* 280

Moët & Chandon Grand Vintage Champagne, 2008 *France* 240

Moët & Chandon Grand Vintage Rosé Champagne, 2008 *France* 300

Veuve Clicquot La Grande Dame Champagne, 2006 *France* 400

Veuve Clicquot La Grande Dame Rosé Champagne, 2006 *France* 600

Veuve Clicquot Vintage Champagne, 2008 *France* 280

Veuve Clicquot Vintage Rosé Champagne, 2008 *France* 320

RED

Velvet Devil Merlot, *Columbia Valley* 12 / 48

Boom Boom Syrah, *Columbia Valley* 58

Reunion Malbec, *Argentina* 14 / 56

Chateau La Rame Bordeaux Rouge, *France* 15 / 60

Sean Minor Four Bears Cabernet, *Paso Robles* 12 / 48

Napa Cellars Cabernet Sauvignon, *Napa Valley* 14 / 52

Intrinsic Cabernet Sauvignon, *Columbia Valley* 80

Newton Red Label Cabernet Sauvignon, 2014 *Sonoma County* 100

Jordan Cabernet Sauvignon, *Alexander Valley* 120

Raymond Cabernet Sauvignon Napa Reserve, 2014 *Napa Valley* 160

Darioush Cabernet Franc, 2014 *Napa Valley* 200

Folie a Deux Pinot Noir, *Sonoma Coast* 13 / 52

Sonoma Cutrer Pinot Noir, *Sonoma Coast* 18 / 72

Brooks Pinot Noir, *Willamette Valley* 16 / 64

Cloudy Bay Pinot Noir, *New Zealand* 100

Darioush Pinot Noir, 2014 *Russian River Valley* 220

Hermanos Pecina Rioja, *Spain* 12 / 48

Numanthia Termes Tempranillo, 2013 *Spain* 80

The Prisoner Red Blend, *Napa Valley* 120

WHITE

Ramon Bilbao Albariño, *Spain* 13 / 52

Terrazas Reserva Torrentes 14 / 46

Claris Pinot Grigio, *Italy* 12/48

Sonoma Cutrer Private Select Chardonnay, *Sonoma Coast* 18 / 72

Bernier Chardonnay, *France* 12 / 48

Newton Red Label Chardonnay, *Napa/Sonoma County* 100

Newton Unfiltered Chardonnay, 2014 *Napa Valley* 140

Jordan Chardonnay, *Russian River Valley* 120

Chateau de Sancerre Sauvignon Blanc, *France* 15 / 60

Otto's Dream Sauvignon Blanc, *New Zealand* 12/48

Cloudy Bay Sauvignon Blanc, *New Zealand* 90

Cape Mentelle Sauv Blanc/Semillon, *Margaret River* 72