

menu

small plates

baked brie	14
crostinis + assorted fruit + honey (v)	
<i>suggested pairing: Jacques Girardin Bourgogne, \$40</i>	
crab fondue	20
crab meat + mornay base + trinity veggies + old bay	
<i>suggested pairing: Grgich Hills Estate Chardonnay, \$50</i>	
meatballs	15
beef meatball + barbeque sauce + mango & fresno relish	
<i>suggested pairing: Auntsfield Estate Sauvignon Blanc, \$29</i>	
dill & chive cannellini bean dip	9
whipped cannellini beans + dill + chive + garlic + pita + celery + carrots (vegan)	
<i>suggested pairing: Elk Cove Riesling, \$28</i>	
marinated olives	9
olive mix (vegan, gf)	
<i>suggested pairing: Chateau Chapelle d'Alienor 'Merlot', Bordeaux, \$28</i>	
bread & roasted garlic	8
whole head roasted garlic + baguette + herb butter (v)	
<i>suggested pairing: Bernard Remy 'Carte Blanche' Brut, \$59</i>	
sauteed mushrooms	9
red wine + herbs + garlic (vegan)	
<i>suggested pairing: Dashe 'Vineyard Select' Zinfandel, \$34</i>	
herbed truffle & parmesan cauliflower	13
cauliflower + herbed truffle oil + parmesan (v, gf)	
<i>suggested pairing: King Estate Pinot Gris Willamette Valley, \$25</i>	
classic bruschetta	10
crostinis + tomato + olive oil + basil + balsamic reduction (v)	
<i>suggested pairing: La Selvanella Chianti Classico Riserva, \$40</i>	
muffaletta flatbread	16
house made focaccia + crispy mortadella + salami + giardiniera + parmesan	
<i>suggested pairing: Marques de Caceres Reserva Rioja, \$30</i>	

build a board

served with baguette, pickles & mustard
suggested pairing: Bruno Giacosa Barbera d'Alba, \$48

select three items	20
each additional item +\$5	
meats	
capocollo di dorman creminelli soppressata felino prosciutto creminelli picante	
cheeses	
hook's blue paradise double creme hook's 4 year white cheddar nordic creamery smoked capriko brie tulip tree nettle	

greens

chopped salad	13
romaine + prosciutto + salame + boiled egg + tomato + pepperoncini + pistachio + red onion + ranch	
<i>suggested pairing: Des Croze Côte De Brouilly, Beaujolais, \$30</i>	
spring berry salad	17
chicken breast + romaine + fresh raspberries + gorgonzola + candied walnuts + raspberry vinaigrette	
<i>suggested pairing: Colomé Malbec, \$36</i>	
beet salad	13
arugula + spring mix blend + red beets + goat cheese + pistachios + orange slices + citrus vinaigrette (v)	
<i>suggested pairing: Elk Cove Riesling, \$28</i>	
<i>additions: steak +\$12 chicken + \$8</i>	

big plates

add housemade yeast rolls +\$7	
duck breast	32
duck breast + berry glaze + jalapeño grits + maque choux (gf)	
<i>suggested pairing: Martin Ray 'Synthesis' Pinot Noir, \$49</i>	
walleye	32
pecan crusted walleye + orzo with house made boursin + chef's vegetable	
<i>suggested pairing: Grgich Hills Estate Chardonnay, \$50</i>	
scallops	32
herbed rice + grape tomatoes + chef's vegetable + salmoriglio sauce (gf)	
<i>suggested pairing: DO Ferreiro Albarino, \$36</i>	
shrimp scampi	25
linguini + shrimp + cherry tomatoes	
<i>suggested pairing: Domaine Patrick Noel, Sancerre, \$48</i>	
saffron pasta	21
linguine + white wine + garlic + butter + saffron + shaved asparagus + cherry tomatoes + snow peas + parmesan (v)	
add chicken +\$8 steak +\$12	
<i>suggested pairing: Christina Wines Gruner Veltliner, \$26</i>	
cauliflower steak	21
roasted tri-color cauliflower + brown rice + romesco (vegan, gf)	
<i>suggested pairing: Costers del Priorat \$38</i>	
chicken piccata	25
chicken breast + beurre blanc + sundried tomato + chef's vegetable + linguine	
<i>suggested pairing: Chateau Miraval Rosé, \$30</i>	
black & bleu burger	19
fischer farm beef + bleu cheese crumble + gorgonzola + sauteed mushroom + caramelized onion + bacon + mayo + chips	
<i>suggested pairing: Flegenheimer Bros. Petite Sirah, \$24</i>	

desserts

skillet peach cobbler	12
peaches + brown sugar + vanilla ice cream (v, gf)	
cheesecake	10
housemade white chocolate raspberry cheesecake	
peanut butter chocolate explosion	12
chocolate genoise cake + peanut butter mousse + brownie bits	