

DINNER

SHARE PLATES

TRUFFLE FRIES	\$6.50
parmesan, truffle oil, chipotle aioli	
CHEESE CURDS	\$7.50
beer breading, beet & beef ketchup	
CHICKEN WINGS (8 pieces)	\$8.00
Crybaby Buffalo, Savory Dry Rub, Sweet Chile, Hoisin, or plain. ranch or blue cheese dressing	
TUNISIAN RICE BOWL	\$10.50
spinach, feta, fried egg, harissa, garlic-mint yogurt add cajun shrimp 3, grilled chicken 4, steak 4oz/.8oz 4/8	
MAC & CHEESE	\$8.50
cheddar fondue, croutons, parmesan. add truffle oil 1.00, bacon 2.50, blue crab 4.00	
MUSSELS	\$13.50
cherry tomatoes, white wine, garlic & herbs, baguette add yellow curry 1.00, side fries 5.00	
PAIR OF OYSTERS*	\$6.00
served raw on the half-shell, peppercorn granita, lemon	
HALF-FANCY CHEESE PLATE	\$13.50
selection of 3 cheeses, something savory, salty, & sweet, served with Lahvosh crackers	
BISCONES	\$6.00
pair of biscones, served with honey butter	

SANDWICHES

served with a choice of field greens or fries
sub truffle fries \$1. curds or cup of soup \$2

GORGON BURGER	\$13.50
whipped blue cheese, bacon, lettuce, tomato, onion, chives add avocado 1.00, fried egg 1.50, more bacon 2.50	
VEGGIE BURGER	\$12.50
black bean, wild rice, mushroom, and mixed nuts patty provolone, frico chip, chipotle aioli, lettuce, tomato, onion add avocado 1.00, fried egg 1.50, bacon 2.50 available in frozen 6 packs for \$10	
FULL HOUSE REUBEN	\$14.00
brisket corned beef, swiss cheese, 1000 island dressing, sauerkraut, pumpernickel. sub turkey breast for a Rachel	
CUBANO CENTRAL	\$13.50
smoked pulled pork, pit ham, provolone, onions, pickled chiles, spicy pickles, spicy mustard, pressed ciabatta roll	
PILED HIGH CLUB	\$13.00
turkey breast, avocado, bacon, chipotle aioli, lettuce, tomato, onion, toasted caraway rye	
JERK CHICKEN	\$13.00
seasoned chicken breast, jerk sauce, spicy spinach rub, lettuce, tomato, onion, toasted egg bun	

4PM-10PM

ENTREES

FLANK STEAK	\$22.00
8oz London broil, whiskey mushroom cream sauce, garlic parmesan polenta cake, side of hardy greens with red wine blue cheese or parmesan peppercorn vinaigrette dressing	
SHRIMP ETOUFFEE	\$16.50
creole spices, blond roux, holy trinity vegetables, bed of rice	
WINTER PORTAGE PASTA	\$15.00
baby pasta shells, maple-roasted brussel sprouts, onion, mushroom, chevre, candied pecans. add bacon 2.50	
RESOLUTION RISOTTO	\$18.00
blue swimming crab, crimini mushrooms, cranberry coulis, balsamic glaze drizzle, parmesan	
SOUP & SALAD	
BUTTERNUT SQUASH BISQUE	\$4.00/6.50
SOUP DU JOUR	\$4.00/6.50
SACRE BLEU STEAK SALAD	\$12/16 4oz/8oz
frisee, red chard, scarlet kale, cucumber, cherry tomato, red onion, blue cheese crumbles. choice of red wine blue cheese or parmesan peppercorn vinaigrette dressing	
BRIGHT BEET CAPRESE	\$11.00
arugula, queso fresco, red & gold beets, balsamic glaze, pistachios, olive oil powder	



*consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase the risk of food-borne illness.



HAPPY HOURS
MON-THURS 3PM-6PM
FRI-SUN 3PM-5PM

\$1.50 OFF TAP BEER

TALLBOYS \$3

FEATURED COCKTAIL \$7

HOUSE WINE \$5
red, white, or bubbly

\$1.50 OFF THESE MENU ITEMS

TRUFFLE FRIES
CHEESE CURDS
CHICKEN WINGS
GORGON BURGER
VEGGIE BURGER
HOUSE REUBEN
MAC & CHEESE
MUSSELS

BOWL OF SOUP
BOWL OF BISQUE

WINTER/SPRING 2019
CHEF KIERAN HOLCOMB