

PLATES TO SHARE

BBQ SHRIMP

fresh gulf shrimp in New Orleans style BBQ sauté sauce with crusty homemade bread. — 15

BRISKET POUTINE

jumbo fries, smoked brisket, cheese curds all smothered in onion gravy — 14

SMOKED AND FRIED WINGS

10 wings and drumsticks — 12

FRIED CHEESE CURDS

9.50

TWICE BAKED POTATO BITES

Topped with bacon and scallions — 10

CRISPY FRIED CAULIFLOWER

9

HAND BATTERED ONION RINGS

10

BEER BATTERED MUSHROOMS

11

Sauces: Ranch (GF), Bleu Cheese (GF), BBQ (DF), Buffalo (GF,DF), Creole Remoulade (GF) Rubs: Savory and Lemon Pepper

SOUPS & SALAD

Dressings: Ranch, Bleu Cheese, Honey Mustard, French, Red Wine Vinaigrette, Citrus Vinaigrette, Lemon Basil Vinaigrette. Add 6 shrimp (+\$10.5), whole smoked chicken thigh (+\$6) or 6oz salmon filet (+\$11) to any salad

SOUP OF THE DAY

cup: 4 bowl: 6.50

WEDGE SALAD

baby iceberg lettuce, bacon, tomato, hard-boiled egg, cucumber, croutons, blue cheese dressing and a side of French — 12

FRENCH ONION SOUP

house croutons and baked cheese. — 5.5

GF COBB SALAD

hard boiled egg, avocado, blue cheese, tomato, cucumber, bacon, smoked chicken thigh and tossed with a red wine vinaigrette — 16

GF ROASTED BEET SALAD

slow roasted beets, goat cheese, pistachio, green pumpkin seeds with a citrus vinaigrette — 13

BURGERS AND SANDWICHES

All are served with one side. Gluten-free bun available for +\$2

SHRIMP PO BOY

creole Remoulade, fried shrimp, lettuce and tomato served on French bread roll — 15

PULLED PORK SANDWICH

coleslaw, bbq sauce, crispy fried onion and our house smoked pulled pork on a French bread roll — 13

CUBAN

smoked pulled pork, Ham, Swiss Cheese, pickles, red onion, yellow mustard on pressed roll — 13

GF PORTABELLA MUSHROOM

SANDWICH

grilled Portabella, sautéed onions, red pepper pesto, gouda cheese, on a house bun. — 12

GF* MUSHROOM SWISS BURGER

sautéed mushrooms, swiss cheese and garlic aioli on a house bun — 13

CHICKEN BACON WRAP

Grilled chicken breast, bacon, mixed greens, cheddar cheese, tomato and ranch — 12

CHICKEN SANDWICH

Grilled or Fried chicken thigh, lettuce, tomato, garlic aioli on a buttery croissant bun — 13

NASHVILLE HOT CHICKEN

SANDWICH

fried chicken thigh marinated and tossed with our Nashville hot seasoning blend, lettuce, tomato, pickles and garlic aioli on a croissant bun — 13

GOUDA PUB BURGER

Bacon, Gouda, crispy fried onions, house bbq sauce on our house bun — 13

GF* BACON BLEU BURGER

house-smoked bacon, blue cheese, roasted garlic aioli on house bun — 13

GF* BYO BURGER — 11

½lb local beef raised on our family farm

Add a 2nd patty of local beef: \$5.5

Choose your cheese (+\$1): Bleu Cheese crumbles, Cheddar, Gouda, Swiss

Toppings (+1.5): Avocado, Bacon, Coleslaw, Crispy Egg, sautéed mushrooms, Red Pepper Pesto

No Charge: Lettuce, Onions, Pickles, Tomatoes

Sauces: Bleu Cheese Dressing, Buffalo Sauce, Creole Remoulade,

Garlic Aioli, House BBQ Sauce, Mayo, Mustard, Ranch

GF* Can be prepared gluten free but we are not a gluten-free kitchen. Inform your server of your level of gluten-sensitivity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOUSE SPECIALTIES

Add a house salad for \$3.50

FRIED CHICKEN DINNER

served with seasonal vegetables, mashed potatoes and gravy — 2pc: \$12.5 4pc: \$15.5

FRIED CHICKEN WITH WAFFLES

fried boneless chicken thigh with homemade waffles, whipped honey butter. Served with peppered gravy and local Martin & Sons maple syrup on the side. — 15.5

ALEHOUSE MAC N' CHEESE

homemade with house smoked bacon. — 12

BUTTERNUT SQUASH GNOCCHI

homemade butternut squash gnocchi served with a cream sage sauce — 13

... 6 Texas Brown Shrimp \$10.5, 6oz salmon filet \$11, whole chicken thigh \$6 ...

Gf ½ HERB ROASTED CHICKEN

with roasted potatoes, carrots and lemon herb jus — 16

ENTRÉES

Served with 2 sides.

SMOTHERED PORK CHOP

sautéed mushrooms and onion with roasted garlic bordelaise — 17.5

Gf SHRIMP DINNER

ten grilled or fried Texas Brown Shrimp with cocktail sauce \$19

ALMOND CRUSTED WALLEYE

with lemon basil vinaigrette \$18

HAND-DIPPED CHICKEN TENDERS

chicken breast dipped in our batter and fried. — 12.5

Gf GINGER SESAME SALMON

homemade ginger sesame sauce over 6oz salmon filet — 18

Gf COD DINNER

two piece Wild Alaskan Cod baked with butter or fried with tartar sauce — 17

SIDES

Gf COLLARD GREENS WITH HAM HOCK — 3

MAC N' CHEESE — 4

SEASONED FRIES — 3.5

Gf MASHED POTATOES — 3

Gf SEASONAL VEGETABLE — 3

CORNBREAD — 2.5

Gf HOUSE SIDE SALAD — 3.5

Gf COLESLAW — 3

KID'S MENU

Served with one side

MAC N' CHEESE — 6

CHICKEN TENDERS — 7

Gf CHEESEBURGER — 8

DESSERTS

CRUMBLE OF THE DAY SERVED ALA MODE — 5

TURTLE BROWNIE SUNDAE — 5

Gf KID'S SUNDAE

3

BEVERAGES

1919 ROOTBEER ON TAP — 4

JUICES

Lemonade, Hi-C Fruit Punch, Apple, Orange, Cranberry — 3

HOT TEA

Passion Fruit, Organic Chai, Zen Green Tea, Earl Grey, English Breakfast, Calm Chamomile — \$3

ICED TEA

(free refills) Unsweetened, Sweet with Lemon — 3

COFFEE

(free refills) Regular & Decaf — 2

SODA

(free refills) Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta Orange, Mello Yellow, Mr Pibb — 3

MILK

White & Chocolate — Reg: \$3 Kids: \$1

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