

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

12

TWICE BAKED POTATO BITES

Topped with bacon and scallions — 9

HAND BATTERED ONION RINGS

9

FRIED CHEESE CURDS

9.50

CRISPY FRIED CAULIFLOWER

9

BEER BATTERED MUSHROOMS

10

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: 3.50 bowl: 6.50

FRENCH ONION SOUP

house croutons and baked cheese. — 5

GF WEDGE SALAD

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

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

HOUSE SPECIALTIES

Add a house salad for \$3.50

FRIED CHICKEN DINNER

served with seasonal vegetables, mashed potatoes and gravy — 2pc: \$12 4pc: \$15

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. — 14

BUTTERNUT SQUASH GNOCCHI

homemade butternut squash gnocchi served with a cream sage sauce — 12.5

ALEHOUSE MAC N' CHEESE

homemade with house smoked bacon. — 12

GF 1/2 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

ALMOND CRUSTED WALLEYE

with lemon basil vinaigrette. — 17.5

GF GINGER SESAME SALMON

homemade ginger sesame sauce over 6oz salmon filet — 18

GF SHRIMP DINNER

ten Texas Brown Shrimp grilled or fried. Served with cocktail sauce. — 19

HAND-DIPPED CHICKEN TENDERS

chicken breast dipped in our batter and fried. — 11.5

COD DINNER

two piece baked or fried, served with tarter sauce — 16

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.

SANDWICHES AND BURGERS

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

SHRIMP PO BOY

creole Remoulade, fried shrimp, lettuce and tomato served on homemade brioche roll — 15

CHICKEN SANDWICH

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

Gf PORTABELLA MUSHROOM SANDWICH

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

Gf* BACON BLEU BURGER

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

CUBAN

smoked pork loin, Cure 81 Ham, Swiss Cheese, pickles, red onion, yellow mustard on pressed roll — 13

NASHVILLE HOT CHICKEN SANDWICH

lettuce, tomato, pickles and garlic aioli on a croissant bun — 13

SMOKED PORK LOIN

coleslaw, bbq sauce, crispy fried onion on housemade brioche roll — 13

Gf* MUSHROOM SWISS BURGER

sautéed mushrooms, swiss cheese and garlic aioli — 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

SIDES

Gf COLLARD GREENS WITH HAM HOCK

3

Gf SEASONAL VEGETABLE — 3

V CORNBREAD — 2.5

HOUSE SIDE SALAD — 3.5

MAC N' CHEESE — 4

SEASONED FRIES — 3.5

Gf MASHED POTATOES — 3

KID'S MENU

Served with one side

V 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

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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