



DINNER | 3PM - 9PM

SOUPS	
TOMATO BISQUE (GF V) tomatoes, cream, basil	7
FRENCH ONION SOUP beef stock, aged gruyère, crouton	11
SALADS	
WEDGE SALAD iceberg, bacon, cherry tomato, crispy onions, bleu cheese*	13
CAESAR romaine, parmesan, anchovy, crouton, caesar*	13
HOUSE SALAD (GF) iceberg, bacon, cheddar cheese, cucumber, cherry tomato, red onion, ranch	11
6oz CHICKEN BREAST	8
6oz SALMON FILET	12

## CHARCUTERIE BOARDS

served w/ crostini, crackers, jam, olives, pickles and fruit

CHEESE BOARD		CHEESE & MEAT BOARD	
two-cheese board	16	two cheese + two meat board	22
three-cheese board	22	three cheese + three meat board	28

## APPETIZERS & SHARABLES

PRETZEL (V) 10oz bavarian pretzel, cheese sauce	13	DEVEILED EGGS TRIO nduja, ramen, prosciutto	14	STEAK SLIDERS (2) bleu cheese, crispy onion straws, truffle aioli, steak fries	21
STEAK FRIES (V) thick cut fries, grana padano. truffle aioli	9	CHEESE CURDS (V) garlic cheese curds, ranch dressing	13	CRAB CAKE jumbo lump crab, remoulade, fennel, citrus	21
BRUSSELS SPROUTS pork belly, balsamic glaze, goat cheese	11	KOBE MEATBALLS spicy vodka sauce, grana padano, crostini	16	SALMON* SLIDERS (2) grilled salmon filet, béarnaise, microgreens, steak fries	18
OYSTERS ON THE HALF SHELL* (GF) (6) oysters, mignonette, cocktail sauce, horseradish, lemon	22	POUTINE braised beef short rib, truffle fries, cheese curds, grana padano, gravy	19	SHORT RIB SLIDERS (2) crispy onion straws, aged gruyère, horseradish aioli, steak fries	17

## BURGERS

served w/ house cut steak fries

AMERICAN BURGER two smash patties*, american, lettuce, tomato, crispy onions, fancy sauce	16	BISTRO BURGER two smash patties*, gruyere, caramelized onion, aioli	17	MARKET BURGER two smash patties*, bacon, cheddar, tomato, dijonnaise	16
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## SANDWICHES

served w/ house chips & pickle spear  
substitute cup of soup +2

TURKEY CLUB PANINI sliced turkey breast, bacon, cheddar, avocado, lettuce, tomato, ranch	14
GRILLED CHICKEN grilled chicken breast, spinach, artichoke, mozzarella, tomato, dijonnaise	14
AVOCADO BLT avocado, bacon, lettuce, mozzarella, red onion, tomato, aioli	12
GRILLED CHEESE gruyere, mozzarella, cheddar, tomato, dijonnaise	11
CHICKEN SALAD CROISSANT cranberries, diced apples, celery, lettuce, tomato, dijon mustard	14
SHORT RIB MELT short rib, gruyere, crispy onion straws, horseradish aioli	16

GF - Gluten Free | V - Vegetarian

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish, eggs or unpasteurized milk may  
increase your risk of foodborne illness.

Gratuity of 20% will be added to all parties of 8 or  
more.

Outside desserts will incur a minimum of a \$25 fee.