



COCKTAILS ... *the five o'clock whistle whettters.*

LAKESIDE... *smooth sailing ahead* 10

vodka, lime juice, mint, violet

SAGE DERBY SMASH... *it'll get the motor running* 12

bourbon, grapefruit, honey, sage

WINTER SOUR... *our finest winter warmer* 11

scotch, allspice dram, honey, citrus

LES BONS TEMPS... *voici un sazerac très bien* 12

rye, herbal french liquor, vermouth, absinthe

HEMINGWAY DAIQUIRI... *hemingway's mid-afternoon treat on the veranda* 12

light rum, grapefruit, lime, luxardo maraschino

BASIL LEMONADE SLUSH... *a refreshing treat!* 10

vodka, elderflower liquor, citrus juice, basil

MOSCOW MULE... *Bud's belly warmer* 10

vodka, lime, ginger beer

Old Fashioned Cocktails

MARILYN'S O-F... *Marilyn knew what she was doing* 9.5

brandy, orange, cherry, bitters, sprite

NY STYLE O-F... *a spoonful of sugar helps the 'medicine' go down* 12

bonded bourbon, sugar, bitters

BLUECOAT BARREL AGED O-F... *a nip of gin the old fashioned way* 13

barrel aged bluecoat gin, honey, bitters

SHARABLES... *indeed a treat, for one and all.*

WARM BUTTERMILK PRETZEL ROLLS (V).....8
kentucky beer cheese, butter, chives, sea salt

SMOKED CHEDDAR PIEROGIES (V).....11
brown butter, shallots, apple-celery salad,
horseradish crème fraiche

BUFFALO RICCOTTA (V).....13
fresh figs, olive oil, fig vin cotto, thyme,
toasted hazelnuts, warm seeded sourdough



STARTERS... *to get the evening rolling.*

STEAK TARTARE TOAST.....15
smoked garlic aioli, capers, cornichons, arugula, lancaster
pecorino, crispy shallots, mighty bread company seeded
sourdough

FALAFEL CRUSTED CAULIFLOWER (V).....10
cucumber raita, serrano chili, cilantro, mint,
toasted sesame seed, lemon

LIVER & ONIONS.....13
chicken liver and foie mousse, pickled pear,
everything seeded duck fat brioche

CRISPY CHEESE CURDS (V).....9
wisconsin cheddar, smoked guajillo chili salsa,
burnt scallion ranch

(V) vegetarian or may be made vegetarian
[V]* vegan or may be made vegan

Non-alcoholic

COUPLE SKATE 5
grapefruit juice, lime, cinnamon syrup

WILE E COYOTE 5
raspberry, lemon, ginger ale

VEGETABLES & SALADS... *a delight to your taste buds.*

GRILLED HEIRLOOM CARROTS (V)* sunchokes, ginger-tahini dressing, mizuna, mint, cucumber raita, crunchy seed mix.....12

B&M WEDGE (V)* iceberg lettuce, thai basil goddess, buttermilk blue, avocado, nuneske's bacon, crispy onions.....12

MOROCCAN CARROT & BEET SALAD (V)* gingered carrot puree, medjool dates, citrus, almonds, mint, thai basil, ginger dressing.....12

HOT BUTTERED BUNS (2 EACH)... *yeah, that's what we said.*

TOFU BUNS (V) korean chili, sambal aioli, carrot slaw, peanuts, cilantro, thai basil.....9

NASHVILLE HOT BUNS hot fried chicken, little pickles, burnt scallion ranch, pickle brine slaw.....10

BRATWURST BUNS spicy chinese mustard aioli, green apple, celery, pickled mustard seed.....11



CHICKEN... *delicious finger lickin' to be had.*

MARILYN'S FRIED CHICKEN warm biscuits, zucchini pickles, salted honey butter, house made hot sauce (1/2 bird).....20

GRILLED "BRICK" CHICKEN grilled baby zucchini, butternut squash, wisconsin wild rice, basil, roasted peppers, blistered cherry tomatoes, lemon-garlic drippings.....24

SPECIALTIES... *a wise choice for contentment.*

BUTTERNUT SQUASH AGNOLOTTI (V) sheep's milk ricotta filling, roasted winter squash, hazelnut brown butter, fried sage.....22

GRILLED LAMB LEG STEAK cauliflower tabbouleh, french feta, fennel, oven dried tomato, green olive.....25

SEARED ARCTIC CHAR braised artichokes & leeks, romanesco, pine nut-herb salsa verde, oregano bread crumbs.....24

SHORTRIB STROGANOFF braised short rib, beech mushrooms, house extruded egg noodles, horseradish-crème fraiche.....24

SEARED SEA SCALLOPS pancetta, winter vegetable succotash, butternut squash, cornmeal cakes, pickled mustard seeds.....26

SMOKED PAPRIKA SKIRT STEAK hazelnut-almond romesco, "loaded" hasselback potato, charred broccolini, chimichurri.....24

FONTINA & CHARD STUFFED MEATLOAF yukon mash, mixed mushroom gravy, peas & carrots21

GRILLED PORK CHOP cheddar grits, avocado-tomatillo salsa, chipolte-honey glaze, pico de gallo.....25

SIDES

MASHED POTATOES herbed butter & chives (V) 5

WARM BUTTERMILK BISCUITS salted honey butter (V).....5

CHARRED BROCCOLINI sherry-mustard vinaigrette (V).....5

chef/proprietor MARCIE TURNER.....*executive chef* EVAN TURNER.....*executive sous chef*.....LUKE HURSEY

.....*consuming raw or undercooked foods may increase your risk of foodborne illness & ruin a good time.*.....

20% gratuity will be added to parties of 5 or more