



BAR SNACKS

Nduja cheese bread	9
v Truffle fries	23
LH chicken wings , sunchoke dipping sauce	12
v Cheez its	7
w/ caviar and crème fraiche	25
v Malted potato chips	6
½ dozen oysters	18
v Wisconsin fried cheese curds	8

SALADS

v LH salad. mixed baby greens , cucumber, goat cheese, almond, raspberry	9
v Burrata salad. freeze dried figs , balsamic, pistachio sponge cake, basil vinaigrette	14
v Apple and walnut salad. frisee, apples, caraway dressing	12

SOUPS

Daily seasonal soup. seasonal garnish	8
Beer cheese soup. cheddar cheese, smoked brats , grilled cheese crouton	9

VEGETABLE SIDES

Caramelized brussel sprouts. bacon , lemon, sherry reduction	8
v Roasted carrots . green peppercorn, parsley salad	10
v Seared maitake . wheat berries, red wine, winter herb mix	10

ENTREES

Seared atlantic salmon . creamed kale, brown butter and caper sauce	19
v Barley risotto. butternut squash , sautéed romaine, maitake	14
Roasted amish chicken breast . black garlic polenta, fried sunchoke	15
v Salt roasted celery root . brown butter foam, chive oil, pickled celery root	16
Grilled striploin . glazed baby carrots, red wine mushroom sauce	34
Dry aged Rohan duck breast . vanilla parsnip puree, french lentils, beets, kumquats	24

SANDWICHES (includes choice of chips or fries)

Fried chicken sandwich. smoked tofu mayo, compressed lettuce, cucumber, tomato, croissant	14
American classic. ¼ lb beef burger, bacon, grilled onion, american cheese, bread and butter pickles, kaiser roll	15
Lobster roll. Maine lobsters, scallion, mayo, serrano chili, brioche	18

DESSERTS

Chocolate and spice . dark chocolate, gingerbread, rosemary marshmallow	12
Nitro citrus. lemon, crème fraiche, grapefruit , baked oatmeal	9
Spiked pear. whiskey , cranberry, black pepper	8

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy. Gratuity of 20% is added to groups of six or more.

vg vegan
v vegetarian

Executive chef | **Jacob Verstegen**