



BAR OPEN WEDNESDAY — FRIDAY 5 PM — 11 PM
SATURDAY — SUNDAY 11 AM — 11 PM

KITCHEN OPEN WEDNESDAY — FRIDAY 5 PM — 9 PM
SATURDAY — SUNDAY 11 AM — 9 PM

Burgers & Sandwiches

Served a la carte — Sub gluten-free bun: add \$1

- Notorious Northland Butter Burger** 11
Two smashed, house-made, Certified Angus brisket and chuck blend patties, pickled onion, Northland burger sauce, white American cheese, and bread and butter pickles piled high on our buttered brioche bun
- Fried Chicken Sandwich** 11
One jumbo buttermilk-fried chicken thigh piled high on our buttered brioche bun, with slaw, bread and butter pickles, and creamy chipotle dressing
- Almost Reuben** 12
House-made corned beef, sauerkraut, white American cheese, and 1000 island melted together on our buttered brioche bun

- Impossible Northland Butter Burger** 14
Two smashed, Impossible patties, pickled onion, Northland burger sauce, white American cheese, and bread and butter pickles piled high on our buttered brioche bun
- Northland Vegan Burger** (GF) 15
Two smashed, Impossible patties, pickled onion, home-made vegan burger sauce, vegan American cheese, and bread and butter pickles piled high on a gluten-free, vegan bun
- Beer-Battered Lake Superior Whitefish** 13
With house-made tartar sauce and chipotle slaw piled high on our buttered brioche bun

<i>Extra Toppings</i>			
Vegan American Cheese (GF)	1	House-Candied Bacon (GF)	4
Fried Pickled Jalapenos	1	Bacon (GF)	3
Pickled Onions (GF)	1	Fried Egg (GF)	1
Bread and Butter Pickles (GF)	1	White American or Cheddar (GF)	1
		Butter Burger Patty (GF)	4
		Impossible Patty (GF)	6
		Pork Carnitas (GF)	4
		Wisconsin Cheese Curds	4
		Sliced Avocado (GF)	3

Starters & Sides

- Seasoned French Fries** (GF) 2/5
- Sweet Potato Fries** (GF) 3/6
- Seasoned Tots** (GF) 3/6
- Beer-Battered Sidewinder Fries** 3/6
- Chips and Cheese Dip** (GF) 3/6
- Chipotle Slaw** (GF) 4

- Side Salad** (GF) 5
Choice of ranch, chipotle vinaigrette, or oil and vinegar
- Wisconsin Cheddar Cheese Curds** 11
Served with ranch and creamy chipotle dressing
- Beer-Battered Dill Pickles** 7
Served with ranch and creamy chipotle dressing
- Crispy Chipotle Brussels Sprouts** (GF) 4/8
Tossed with smoky chipotle vinaigrette and crispy bacon

Mains

- Lake Superior Whitefish Fry** 15
Prepared beer-battered or pan-seared, accompanied by crispy seasoned fries, chipotle slaw, house-made tartar sauce, and malt vinegar
- The Dirty Birdy** 13
Jumbo buttermilk-fried chicken thigh, bread and butter pickles, chipotle slaw, and scratch-made biscuits accompanied by hot honey and comeback sauce

- Southwest Cobb** (GF) 9
Petit greens, roasted corn, tomatoes, avocado, black beans, pickled red onion, and charred sweet peppers, drizzled with chipotle vinaigrette, garnished with crispy tortilla chips
Grilled or Fried Chicken: add \$5 Pan-Seared Whitefish: add \$9
- New York Strip Steak, 12 oz.*** (GF) 32
Certified Angus beef, cut in-house, and topped with Chef's garlic horseradish compound butter, accompanied by crispy seasoned fries
New York strip steak available after 5 PM

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.*



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Brunch Fare

*Served a la carte – Sub gluten-free bun: add \$1
Available Saturday and Sunday, 11 AM – 9 PM*

The Candy Slab* 10
House-candied bacon, white American cheese, two fried eggs, seasoned tots, and creamy chipotle dressing piled high on our buttered brioche bun

Peppas and Eggs* 9
Roasted sweet peppers, white American cheese, two fried eggs, seasoned tots, and creamy chipotle dressing piled high on our buttered brioche bun

The Cubano* 11
Pork carnitas, bread and butter pickles, white American cheese, two fried eggs, seasoned tots, and creamy chipotle dressing piled high on our buttered brioche bun

The Home Skillet* (GF) 9
Our seasoned tots topped with two fried eggs, white American cheese, roasted sweet peppers, and pickled onions

The Irishman* (GF) 10
Our seasoned tots topped with two fried eggs, white American cheese, house-made corned beef, and pickled onions

Northland French Toast 9
Buttery brioche dipped in vanilla egg custard and grilled, topped with caramelized bananas, beer-battered fried Oreos, whipped cream, and powdered sugar, drizzled with chocolate sauce.
*Served with grade A maple syrup on the side
Make it gluten free: add \$1*

Extra Toppings

Butter Burger Patty (GF)	4
Impossible Patty (GF)	6
Pork Carnitas (GF)	5
Wisconsin Cheese Curds	4
Sliced Avocado (GF)	3
House-Candied Bacon (GF)	4
Bacon (GF)	3
House-Made Corned Beef (GF)	3
Fried Egg* (GF)	1
White American Cheese (GF)	1
Vegan American Cheese (GF)	1
Fried Pickled Jalapenos (GF)	1
Pickled Onions (GF)	1

Kids

Designed for kids 12 and under

Cheese Burger and Fries 8

Chicken Tenders and Fries 8

Sweets

Beer-Battered Oreos 6
Dusted with powdered sugar, accompanied by chocolate sauce

Two Scoops of Haagen-Dazs Vanilla Ice Cream (GF) 6
Served plain or with chocolate sauce

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