

Sunday Menu

Canapé

Bavarian Pretzel \$18

Beer cheese and stone ground mustard.

Bavarian Charcuterie \$28

Served with an assortment of meats, cheeses and fresh fruit.

Spinach - Artichoke Dip \$15

Served with a house made bread.

Soppressata Stuffed Dates \$15

Goat and cream cheese stuffed jewel dates. wrapped in soppressata.

Pork Tacos \$13

House pulled pork with pickled red onions.

Fried Brussel Sprouts \$12

Served with a basel vinaigrette.

Buffalo Cauliflower \$14

Tossed in a house buffalo sauce and topped with blue cheese, bacon and candied pecans.

Coconut Encrusted Shrimp \$14

Pickle Fries \$8

Cheese Curds \$8

Pecan smoked Wings

1/2 Dozen \$10

1 Dozen \$20

Off the Flame

Farm Burger \$20

Prime rib and beer cheese.

Field Burger \$16

Lettuce, tomatoes, onion and pickle.

Wine Burger \$18

Red wine caramelized onions, balsamic glaze and smoked feta cheese.

Sandwiches and Wraps

Prime Rib Sandwich \$20

Tender Prime Rib, laid on an open-faced hoagie with provolone cheese and caramelized onions, served with a side of horseradish sauce.

Crispy Chicken Sandwich \$18

Breaded chicken thighs on top of a brioche roll, with a green chili aioli, dill pickles and hot honey.

Chicken Caesar Wrap \$18

Grilled Chicken, wrapped in a tortilla with romaine lettuce, parmesan cheese and house dressing.

Buffalo Shrimp Wrap \$18

Grilled shrimp wrapped in a tortilla with spring mix, house buffalo sauce, bacon and smoked feta cheese.