

T.V. Dinners

Featured Monday through Friday for \$15 each
Each Lunch Comes With A Butterscotch Blondie

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| Monday | Chicken Pot Pie
birds eye vegetables, fingerling potatoes and a puff pastry top |
| Tuesday | Bacon Wrapped Meatloaf
with mashed potatoes, green beans and mushroom gravy |
| Wednesday | Chili Mac
aged cheddar, crème fraiche, homemade saltines and chives |
| Thursday | Roasted Turkey and Stuffing
with green beans, mashed potatoes, gravy and cranberry sauce |
| Friday | Wisconsin Fish Fry
with french fries, coleslaw, rye bread and tartar sauce |

Classic Americana

in honor of swk's canned food drive, chef chris lateano gives us his gourmet rendition of the american canned food classics 12

"Spaghetti-O's"

orecchiette pasta and mini lamb meatballs in a rich tomato sauce with marjoram and wisconsin parmesan

"Hormel Chili"

grass fed ground beef, 3 chillies and 3 beans, crème fraiche, aged white cheddar, home made saltines and chives

"Betty Crocker's Tuna Helper"

casserole of olive oil poached tuna with egg noodles, creamed wild mushrooms, pearl onions, peas and thyme and crusted with homemade potato chips

"Campbell's Tomato Soup"

cream of tomato soup with a griddled sandwich of fayette creamery "avondale truckle" cheddar cheese

available Mondays and Tuesdays

STARTERS

Soup of the Day	6
Cream of Wild Mushroom Soup duck confit toast and thyme oil	6
Mixed Greens crunchy sprouts, carrots, fennel, radish, herbs and green goddess dressing	7
Caesar Salad hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan, white anchovies and classic caesar dressing	7
Beet Salad blue cheese popover, pear, watercress, toasted almonds, blue cheese, aged sherry vinaigrette	10
Butternut Squash Tart arugula, speck and pickled wild mushrooms	11
Red Wine Braised Oxtails stone ground polenta, parmesan and swiss chard	11
Brick Oven Mussels roasted in wheat ale with shallots, thyme, garlic, butter and grilled raisin fennel bread	11
Warm Leek, Bacon and Goat Cheese Dip with olive oil and herb grilled flatbread	9
Brick Oven Flatbread of the Day selections vary daily	11
Apple Flatbread parsley and walnut pesto, bacon, blue cheese and arugula	10
Wild Mushroom Flatbread with leeks, "auribella fontina" cheese and thyme	10
Sopresetta Flatbread charred peppers, tomato sauce, marjoram and ricotta cheese	10

BIG SALADS

Chicken Cobb Salad with avocado, tomato, bacon, blue cheese and buttermilk-dill dressing	15
Grilled Steak Salad with watercress, roasted beets, grilled red onions, local goat cheese and balsamic vinaigrette	16
Seared Ahi Tuna with new potato, kalamata olive tapenade, green beans, cherry tomatoes, white anchovies, hard boiled egg and meyer lemon vinaigrette	16
Grilled Chicken Caesar hearts of romaine, garlic brioche croutons, shaved wisconsin parmesan and classic caesar dressing	13
Duck Leg Confit baby spinach and frisee, pears, toasted hazelnuts, local goat cheese and aged sherry vinaigrette	14

MAIN COURSE

Brick Chicken ½ roasted amish chicken with arugula, fingerling potatoes, toasted hazelnuts, apple cider infused chicken jus	22
Pan Roasted Arctic Char pretzel dumplings, apple & heart of celery slaw, chervil & grain mustard vinaigrette	26
Grilled Bavette Steak blue cheese butter and hand cut fries	23
Ricotta Dumplings house made ricotta, smoked eggplant puree, tuscan kale, garlic confit and carrot emulsion	18

SANDWICHES

Smoked Duck Reuben	15
swiss cheese, sauerkraut, cherry mustard, garlic aioli and sweet potato fries	
Wild Mushroom Panini	9
wild mushrooms, rosemary roasted onions, local goat cheese, arugula, on homemade herb focaccia served with house made potato chips	
“Waldorf” Chicken Salad Sandwich	11
with apple, celery and toasted walnuts on raisin brioche, served with a mixed green salad	
Pulled Pork Sandwich	12
house smoked pork with house made apple cider barbecue sauce, hand cut fries and tangy coleslaw	
Grilled Chicken Club	13
wth apple wood smoked bacon, wisconsin cheddar and herb aioli on a caramelized onion roll served with hand cut fries	
Sautéed Whitefish Sandwich	16
fennel and red onion salad, whole grain mustard aioli and mixed greens, on a dill potato bun served with sweet potato fries	
Pressed Cubano Sandwich	13
slow roasted pork belly, house made ham, pickles, swiss cheese and yellow mustard on a baguette served with sweet potato chips	
Braised Short Rib “Dip”	16
rosemary roasted onions, horseradish crème fraiche, brie cheese and short rib jus on a toasted baguette with house made potato chips	
Half Pound Grilled Wisconsin Cheddar Cheeseburger	9
on a challah bun served with beer battered onion rings or hand cut fries	
with pan fried farm egg	12

FIVE DOLLAR SIDES

white cheddar mac and cheese
beer battered onion rings
mashed potatoes
hand cut fries
house made potato chips
tangy coleslaw
sweet potato fries