Food

Shareables

Artisanal Board $35
House-Made Focaccia | Artisanal Crackers | Beet Pickled Eggs | Cured Meat | Manchego | Goat & Parmesan Cheese | Cider Mustard / Prairie Fire Jam / Dark Chocolates | Caramelized Onion Puree | Olives | Marcona Almonds | House Salad.
Substitutions only available for allergies

Charcuterie To Share $22
Prosciutto | Peppered Salami | Soppressata | Cornichons | Baguette | Aged Gouda | Brie | Aged Cheddar | Fruits | Crackers.
Sub gluten-free crackers $2

Four Cheese Flatbread (GF, V) $16
White Garlic Sauce | Four Cheese Blend - Fontina, Parmesan, Goat, Mozzarella | Topped with Herb Sauce | Pickled Red Onions

Bread + Oils (VG) $12
Chimichurri | Spicy Harissa | Aged Balsamic | Caramelized Onion Purée

Blooming Bread (V) $13
Cheesy pull-apart bread topped with garlic oil and herbs

Classic Hummus (V) $12
(+$2 with Chimichurri, Pesto (TN), Spicy Harissa, or Tomato Bruschetta) Served with a crudite of vegetables and baguette
Ask to sub for gluten-free crackers
Add side of gluten-free crackers for $2

Bread + Butter (V) $6
Warm baguette | Salted butter | Radish

Sides

Side of chicken	$6	Marcona almonds	$5
Crispy prosciutto	$3	Side of GF crackers	$3
Side of crackers	$3	Side of cheese	$3
Side of bread	$3	Marinated olives	$5

Mains

Philly Cheesesteak $16
Marinated Shaved Beef | Caramelized Onion Aioli | Roasted Peppers | Provolone + Cheddar | Shishito Peppers | Pickled Onions | Fried Jalapeños | Ciabatta Bun

Chicken Pesto Toast (TN) $16
Chicken | Pesto Aioli | Tomatoes | Micros

Italian Sandwich (TN) $15
Soppressata | Peppered Salami | Crispy Prosciutto | Heirloom Tomato Jam | Mozzarella | Pesto Aioli | Arugula

Focaccia Grilled Cheese (V) $12
House made focaccia | Garlic Spread | Mozzarella | Fontina | Parmesan | Romano

Spiced Roasted Carrots (GF, V) $15
Zaatar Spiced Carrots | Labneh (yogurt sauce) | Crispy Harissa Chickpeas | Feta Cheese | Tahini Dressing | Parsley

Salad

The Stilton Wedge (GF, V, TN) $12
Romaine Wedge | Tomatoes | Blue Cheese Dressing | Walnuts | Pickled Onions | Micros
ADD: CHICKEN $6, CRISPY PROSCIUTTO $3

Side Salad (VG) $6
Mixed greens in house vinaigrette

Soup

Corn Chowder W/ Harissa Crab
Bowl $13 / Cup $8
Smokey Corn Soup | Toasted Baguette | Spicy Lump Crab

Sweets

Brown Butter Rice Krispy (GF) $6

V = Vegetarian GF = Gluten-Free TN = Tree Nuts VG = Vegan

MENU BROUGHT TO YOU BY

Head Chef Alison Hill, Kaye Hutchison, Joe Nygaard, Amy Christensen, Diana Lira

Cider & Wine

WINE & CIDER FLIGHTS 4 SAMPLES FOR $15

Cider

13 Oz Draft	$7	To Go 6-Pack	$10
4 Oz Draft	$4	32 Oz Growler Fill	$14
Flight of Four	$15	32 Oz Growler Refill	$9

TODAY'S CIDERS

Original (Year-Round) — 5.5% ABV
Semi-Sweet / Green Apple / Crisp

Hibiscus Ginger (Year-Round) — 5.5% ABV
Semi-Sweet / Spicy / Floral

Passion Pineapple (Year-Round) — 5.5% ABV
Semi-Sweet / Tropical

Strawberry Rhubarb (Year-Round) — 5.5% ABV
Semi-Sweet / Fruity / Tart

Dry (Year-Round) — 6.0% ABV
Dry / Crisp

Caramel Apple (Seasonal) — 5.5% ABV
Sweet / Caramel / Green Apple

Watermelon (Seasonal) — 5.5% ABV
Semi-Sweet / Fruity / Seedless

Apple Cider Donut (Seasonal) — 5.5% ABV
Sweet / Cinnamon / Nutmeg

Pineapple Coconut (Limited Release) — 4.5% ABV
Tropical / Pineapple / Coconut

Peach Cider Mule (Limited Release) — 6.5% ABV
Ginger / Lime / Peach

River Relic (Limited Release) — 5.5% ABV
Tropical / Papaya

Cranberry (Limited Release) — 5.5% ABV
Semi-Sweet / Tart

Dream Spun (Limited Release) — 5.0% ABV
Sweet / Nostalgic

Turbo Farm Boy (Limited Release) — 8.5% ABV
Semi-Sweet / Apple / Boozy

Chocolate Strawberry (750 mL bottles $23) — 6.9% ABV
Semi-Sweet / Chocolate / Strawberry

***Lauretta** (Limited Release) — 6.9% ABV
Semi-Sweet / Barrel-Aged / Cherries

Wild Mulberry (500 mL bottles $15) — 6.9% ABV
Semi-Sweet / Jammy

X Anniversary Cider (750 mL bottles $23) — 7.5% ABV
Dry / Pear / Tart

Golden Barrel (500 mL bottles $15) — 8.0% ABV
Semi-Sweet / Caramel / Barrel-Aged

Cross-Eyed (500 mL bottles $15) — 16.0% ABV
Semi-Sweet / Full-Bodied / Barrel-Aged

Beer

*Rotating Nebraska Craft $7

*Rotating 12 Oz Cans $5

*Rotating NA Beer $7

Nonalcoholic

Coke, Diet Coke, Dr Pepper, Sprite $2

Unsweetened Iced Tea $4

Wine

Dry Red

Glass / Bottle

Bourbon Barrel Aged — $8 / $25
Merlot / Cherry / Strawberry

Red Blend — $7 / $20
Cabernet Sauvignon 84% / Marquette 16%

Petite Pearl — $7 / $20
Blackberry / Dark Cherry / Spice

Nebraska Blend — $7 / $20
Raspberry / Blackberry / Light-Bodied

Semi-Sweet Red

Glass / Bottle

Long Day Rosé — $7 / $18
Strawberry / Raspberry

Midnight Rosé — $7 / $18
Strawberry / Sweet Cherry

Dry / Off-Dry White

Glass / Bottle

Chardonnay — $7 / $18
Citrus / Pear / Tropical

Meadowlark White — $7 / $18
La Crosse / La Crescent

Zephyr — $7 / $18
Green Apple / Lemon

Hearthgold Mead — $7 / $19
Honey / Melon / Floral

Sweet / Semi-Sweet White

Glass / Bottle

Silver Street White — $7 / $18
Citrus / Green Apple

St. Pepin — $7 / $17
Pineapple / Clementine / Honey

Edelweiss — $7 / $17
Pineapple / Citrus / Peach

Specialty

Glass / Bottle

Prairie Fire (3 oz pour) — $7 / $25
Port Style / Dark Cherry / Caramel

***Core Pear** (3 oz pour) — $9 / $25
Barrel Aged 4 Years / Fig / Caramel

Sparkling Edelweiss — $8 / $25
Off Dry / Floral / Earthy

Ice Cider (3 oz pour) — $6 / $19
Dessert Style / Honey / Pineapple

Blue Bee Mead (3 oz pour) — $6 / $19
Honey / Blueberry

Lemon Lavender Mead — $7 / $19
Honey / Citrus / Floral

*** Not Included In Flights**