



SOUP

🔪 Hatch Chile Verde Cup 4.95 Bowl 7.95

Wood roasted Hatch Chile and slow cooked pork shoulder green chiles with tomatillo, cilantro, cool lime cream & tortilla crisps

Maine Lobster Bisque cup 5.95 bowl 8.95

Homemade lobster stock, cream, Sherry

SMALL PLATE

Mississippi Catfish Nuggets 11.95

Fresh catfish filet fried in a light seasoned corn flour with Creole mustard dipping sauce

BIG PLATES

Maine Lobster Boil Autumn Lobster Fest 26.95!

1 ¼# Whole Maine Lobster, boiled red skin potatoes and slaw

Roasted Brisket & Braised Cabbage 15.95

Slow-roasted, peppercorn brined beef brisket, bacon braised cabbage and horseradish mashed potatoes

Smokehouse Salmon Pasta 15.95

house-smoked Atlantic salmon, baby spinach, roma tomatoes, light roasted garlic cream, penne pasta

Baby Back Ribs 14.95 half 24.95 full

Hickory smoked, bbq mop, cut fries, sweet & sour cucumbers

DESSERT

Key Lime Pie

* coconut crust *

Toasted Coconut Pie 5.95

* whipped cream *

Michigan Blueberry Crisp 5.95

* vanilla ice cream *

Texas Sheet Cake 5.95

* dense chocolate, vanilla ice cream *

WINE

Willakenzie Pinot Gris OR. '17 10 G - 36 B

Bartlett pear, starfruit, bright lemon acidity

Purple Star Syrah WA '13 10 G - 36 B

Berry and smoke, light grainy tannins

SPECIAL BOTTLE BEER

Two Brothers "Domaine Dupage" SPECIAL 3.50! Btl

A French country ale with hints of caramel and a touch of hops, from our friends in Warrenville IL. 5.9%

LOCAL FLIGHT 4 X 5 OZ BEERS \$10

1 Argus Lager 6 Pint

Amber Vienna style lager from Chicago 5.4%

2 Two Bros. "Heavy Handed" 7 Pint

A special release wet hopped Harvest ale brewed in Autumn, Warrenville IL 6.8%

3 Revolution" Eugene" Porter 6 Pint

Dark, toasty Porter from Logan Square in Chicago 6.8%

4 Metropolitan Nitro "Javatron" 7 Pint

Metropolitan's Magnetron German Schwarzbier brewed for nitro pour with Peria Negra coffee, Chicago 5.8%

Temperance "Basement Party" 4.50 pint

Pale lager, local, uncomplicated, easy drinking 4.9%

Smylie Brothers "Purple Line" 6 Pint

Award winning Bavarian wheat, hibiscus, blueberries and blackberries from our friends in Evanston! 5.5%

Sketchbook "MOON RISE" 6 pint

Locally brewed for Prairie Moon! El Dorado hopped Pale Ale 4.5%

4 Hands Chocolate "Milk Stout" 6.50 Pint

Chocolate lovers dream, brewed with chocolate malts & over 2 pounds of cacao nibs per barrel 5.5%

Krombacher "Hell" 6 pint

Premium, full-bodied, German Helles lager 5%

Brew Dog "Hazy Jane" IPA 6 Pint

Full bodied and smooth with intense tropical fruit flavors 7.2%

Firestone Walker "Santa Lucia" IPA 7 Pint

Small batch, tropical, citrus, with El Dorado and Amarillo hops 7%

Lagunitas "Born Yesterday" 6 pint

Juicy, fresh hopped version of Dogtown Pale Ale 6.5%

Stem "Pear Cider" 7 Pint

Blended pear and apple cider with a tart finish 5.3%

Tripel Karmeliet 9 Glass

Refined, complex, Golden Abbey Tripel 8%

Epic "Big Bad Baptist" #113 8 Glass

Limited release Bourbon barrel aged Imperial stout with coffee and cacao nibs 12.2%

COCKTAILS

👑 Vieux Carre 9

Classic New Orleans cocktail with Sagamon rye, Carpano Antica, brandy, Benedictine & Peychaud's bitters served up with a lemon peel

* Bonal & Rye 9

Bonal Gentiane-Quina liqueur, Sagamon rye whiskey, Cointreau, orange bitters, Angustura bitters, up with orange peel