

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 9

TRUFFLE FRIES *GF, V*

white truffle, shaved parmesan, parsley, garlic aioli 11

CHEESE CURDS *GF, V*

ellsworth hand-battered white cheddar, truffle garlic ranch 13

SALMON CAKES

bell pepper, red onion, scallion, chipotle aioli 12

GF BONE-IN CHICKEN WINGS *GF*

choice of dry rub or rye whiskey glazed, buttermilk ranch 13

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic, caspian bread 16

SHISHITO PEPPERS *GF, V*

honey sesame aioli 12

GF STEAK BITES*

cajun rub, rye whiskey glaze, onion strings, horseradish cream 19

ROASTED RED PEPPER & TOMATO BISQUE *GF, V*

cup 7 | crock 9

GF TROUT BISQUE

lobster stock, apple brandy, smoked trout | cup 9 | crock 11

GF, V TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber, tomato, aquavit pickled red onion, house coconut aquavit calamansi-chili vinaigrette 11

CHOPPED CAESAR SALAD *V*

romaine hearts, parmesan, nueske's bacon, caesar dressing 11

GF, V CITRUS BERRY SALAD *GF, V*

mixed greens, blackberry, blueberry, raspberry, red onion, mandarin, goat cheese, blueberry vinaigrette 13



STARTERS

ADD ONS & DRESSINGS

add to any salad:
chicken +6 | shrimp +10 | salmon +10 | steak +12
dressing: blue cheese, french, buttermilk ranch, *GF* house coconut aquavit calamansi-chili vinaigrette, raspberry poppyseed vinaigrette

MAINS

FRIED CHICKEN

hand-breaded boneless tenderloins, buttermilk ranch, house-made coleslaw, fries 19

FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 23

PASTA FRANCESE

rigatoni, roasted tomato, capers, asparagus, parmesan 19 | chicken +4 | shrimp +8 | steak +10

HERB BUTTER SALMON*

tajin crusted, chilled orzo salad, roasted tomato, herb butter, white balsamic 25

GF STUFFED CHICKEN BREAST

spinach, red onion, hickory feta, bacon, whiskey glaze, kansas city rice blend 23

CHIMICHURRI TOP SIRLOIN*

8oz choice top sirloin, gruyere & parmesan potatoes, chimichurri 30



PIZZAS

12-inch artisan crust. Substitute cauliflower crust (*GF*) +3

MARGHERITA *V*

red sauce, mozzarella, heirloom cherry tomatoes, basil 19 | add pepperoni +2

CHICKEN, PICKLE & PEPPER

grilled chicken breast, dill pickle, piquillo peppers, mozzarella, garlic oil, ranch 21

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske's bacon 22

HANDHELDS

Choice of kettle chips or fries. Sub cup of roasted red pepper & trout bisque, starter mixed green salad with choice of dressing, or gluten-free bun +2

SCONNIE BURGER*

cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aioli, grilled pub bun | 17 | add onion strings +1 | sautéed mushrooms & onions +1 | smoked bacon +2

GF OLD FASHIONED BURGER*

cherrywood bacon, hickory feta, arugula, charred orange aioli 19

GF WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 19

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 17

FRENCH DIP

marinated roast beef, sautéed mushrooms & onions, swiss, dijon horseradish cream, grilled ciabatta hoagie, au jus 17

CORNERED BEEF BAHN MI

house made corned beef, kohlrabi pickled vegetables, manchego, lemon caper rémoulade 19

CONSUMER ADVISORY: *Items are served raw, undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% Service Charge will automatically be added to all parties of 13 or more.