


small plates

assorted grilled cheese 9.5

 scotch egg, mustard sauce 8

american fries, truffle aioli 8

 beef tartare,* malt vinegar emulsion, potato crisps 10

crispy pork belly, black pepper caramel, squash purée 10

salads and starters

roasted baby beet salad, apple, fennel, frisée, honey-lemon vinaigrette 10

 rocket salad, pickled stone fruit, burrata, crispy prosciutto, grilled bread 10

organic greens, shell peas, radish, cucumber, cashews, charred shallot vinaigrette 9


pan-seared scallop, parsnip purée, chili oil, fried leeks 11

entrées

 lamb korma, basmati rice 22

bison burger, fried egg, crispy shallots, fries 15

 blood sausage ravioli, sautéed spinach, pecorino, shallot-thyme butter sauce 18


 fish and chips with pub sauce 18

 bangers and mash with onion gravy 18

game hen, pan-fried potato, lemon caper butter sauce 25

pan-fried sweet potato gnocchi, corn, sage brown butter, saba 18

dessert

 chocolate toffee trifle, guinness chocolate sauce 7

mixed berry pudding, crème anglaise 7

izzys ice cream 6

beverages

coke, diet coke, sprite 2.5

aqua panna mineral water half-liter 3 / liter 6

san pellegrino sparkling water half-liter 3 / liter 6

lavazza cappuccino, latte 4

lavazza single espresso 2.5

morningstar organic fair trade coffee, decaf, tea 3

thursday happy hour

5 pm – 7 pm


select small plates 5

beer 5

select wines 5

select cocktail 5

specialty cocktails

 royal tea: prairie organic vodka, hibiscus tea, lemon, lime 8

ginger snap: pepper-infused bulleit rye whisky, dom de canton ginger, candied ginger 11

french 75: nolets gin, champagne, lemon juice 10

chilcano: pisco puro, ginger ale, lime 9

gather martini: cucumber infused prairie gin, dry vermouth, orange bitters 13

n/a cocktails

pomelo fizz: izze grapefruit, mint syrup, lemon juice 5

batman: orange juice, pomegranate juice 5

beer

summit epa 7

summit saga ipa 7

stella artois 7

fulton sweet child of vine 7

 guinness stout 7

 monty python holy grail ale 8

bauhaus stargazer schwarzbier 7

maiden rock cider 8

clausthaler na 6.5

wines by the glass

white

castello banfi san angelo pinot grigio, italy 11/44

haymaker sauvignon blanc, new zealand 9/36

stadt krems gruner veltliner, austria 9/36

hidden crush chardonnay, central valley california 9/36

red

erath pinot noir, oregon 12/48

raymond “r” cabernet sauvignon, california 8/32

bogle zinfandel, california 8/32

la posta malbec, argentina 10/40

sparkling

astoria prosecco, italy piccolo 187ml 11

wines by the bottle

white

pine ridge chenin blanc/viognier, napa valley,california 37

angeline sauvignon blanc, california 31

domaine vincent dampet petit chablis, france 39

bouchard bourgogne chardonnay, burgundy france 44

red

rodney strong pinot noir, russian river valley, california 51

robert hall cabernet sauvignon, paso robles, california 54

candor lot 3 zinfandel, paso robles, california 47

roc de jean lys merlot bordeaux, france 41

we would like to thank these specialty suppliers:

byom family farm, ettrick, wisconsin; living waters tomatoes, wells, minnesota; edwards ham, surry, virginia; donnay farms, kimball, minnesota; kadejan farms, glenwood, minnesota; cady creek farms, wisconsin; milton creamery, iowa; future farms, baldwin, wisconsin; rob's gourmet greens, hollandale, minnesota; homestead apiaries, dennison, minnesota.

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.