



Supporting Our Midwest Farm Partners and Great Lakes Fisheries

Thanksgiving Day

3pm-8pm • à la carte menu available in the dining room

midwest cheese

Three • 14 / Four • 18 / Five • 22

Accompanied With Sea Salt Cracker

Listed In Order From Mildest To Strongest

caso bolo, grape preserve - *great american cheese*
densely packed with hazelnut and almond aromas. creamy caramel finish

ocooch mountain, tomato jam - *hidden springs creamery*
Alpine-style, raw milk cheese aged 3-4 months. dense and nutty

bent river, meyer lemon - *alemar cheese*
camembert-style cheese with a mild mushroom-like aroma

juliana, rhubarb jam - *capriole farmstead*
buttery and smooth with a natural rind of herbs

pipe's pyramid's, orange jam - *capriole farmstead*
creamy, dense, and slightly sweet with a musty edge and a dusting of paprika

six year cheddar, smoked bacon - *widmer*
rich nutty flavor becomes increasingly sharp and addictive

espresso parmesan, sunflower seed pesto - *sartori reserve*
reminiscent of an aged wisconsin cheddar, balanced by a full flavored
parmesan, hand rubbed with freshly roasted espresso

gorgonzola dolce, candied figs - *sartori reserve*
higher moisture blue, sweet delicate flavor and creamy texture

moody blue, pickled watermelon rind - *roth creamery*
smoked over fruit wood, hints of roasted nuts and coffee

charcuterie

Three • 14 / Four • 18 / Five • 22

Accompanied With Grilled Baguette

Hung In Our Charcuterie Room With 100% Local Breeds

tasso ham, marinated olives - *gunthorp farm*
The 4 S's, sweet, salty, smoky and spicy with strong allspice finish

bresaola, pickled beans - *strauss farm*
mild notes of peppercorns and nutmeg. aged upwards up 4 months

goat merguez, grilled sweet pepper - *kilgus*
freshly ground with orange peel, mint and cumin, blistered on a grill

smoked salmon, stone ground mustard - *h. forman & son*
hand cured scottish salmon is perfumed by friction-burning oak logs
sourced from sustainable forests

duck prosciutto, cran-orange marmalade - *maple leaf farm*
fennel, black pepper and coriander rubbed.

grilled linguica, olive relish - *gunthorp farm*
mild with faint hints of cinnamon, oregano and whitepepper

lamb bacon, 676 Prairie Honey-Mint-Mustard
mint and rosemary brined, cherry wood smoked, griddled until crispy

beef jerky, spiced cashews - *straus farm*
a midwest tradition. marinated, smoked and dried

coppa, pickled cherry tomatoes - *gunthorp farm*
cured pork butt rubbed with juniper and mace. aged 30+ days

appetizers

beef tartar

potato chips / mustard seeds / garlic aioli 14

bacon wrapped dates

linguica stuffed 12

deviled eggs

shaved truffle / caviar
(three / 9) (six / 13)

butternut squash bisque

chai whipped cream / apple chips 9

seared scallops

traditional stuffing / sage cream 16

garden grown

thanksgiving chef salad

baby kale / shaved brussel sprouts / fall squash / poached cranberries / fall apples
sliced fennel / crumbled goat cheese / bacon-mustard vinaigrette 12

large plates

garden gate farm's turkey

turkey breast roulade / dark meat pot pie / sage stuffing / cranberry mustard 32/ kids 24

cauliflower risotto

oven roasted cauliflower / wild mushrooms / vanilla butter 24

straus farm hanger steak*

herb parmesan sweet potato frites / béarnaise 28

wild king salmon

sweet potato puree / caramelized green beans / pomegranate relish 38

20oz 45 day dry aged ribeye

au gratin potatoes / jumbo asparagus / parsley butter 58

desserts

gingerbread panna cotta

cranberry / molasses cookie crumble / citrus rosemary caramel 9

pumpkin cheesecake

whipped cheesecake mousse / pumpkin ice cream / candied pumpkin seeds 9

apple crepes

bourbon caramel / pecan streusel / cinnamon whipped cream 12