

* **AFTERNOON DELIGHTS** ***Addicted to Nuts - \$9** (Vegan / GF / *Contains Nuts)

Might as well face it, we're addicted to nuts. An assortment of nuts tossed in olive oil, dijon, orange bitters, and secret herbs & spices. (We could tell you, but we'd have to kill you. And we love you too much!)

Pickled Things - \$10 (Vegan & GF)

One of our loveliest, most colorful dishes! Our tangy assortment of house-pickled fresh veggies that change based on the season. Everything from spicy fennel to green beans, asparagus...even corn on the cob!

Caesar Salad - \$14

Chopped Romaine lettuce tossed in our zesty house-made Caesar dressing. Mixed with buttery sunchoke & peppery watermelon radishes, then topped with grated Parmesan cheese & Old Bay croutons.

Make it a meal! Add grilled chicken or salmon for an extra \$7.

Eggs on Eggs - \$11 (GF / Veg Option)

An old school supper club classic! Four creamy deviled eggs topped with diced chives and caviar, for the perfect burst of salt with every bite!

Bread & Burrata Board - \$15 (Vegetarian)

Warm French bread served alongside a ball of creamy burrata cheese topped with chef's savory & delicious confit tomatoes - sweet cherry tomatoes cooked down in saffron & garlic-infused olive oil until they've bubbled & burst and you can spread 'em on bread. Finished with arugula, basil, and a sprinkling of sea salt and fresh ground pepper.

Recommended if sharing: Extra Loaf of Bread - \$5

French Onion Soup - \$15 (GF possible)

Sweet onions, cooked down with butter, deglazed with dry vermouth, and added to a rich beef stock. Topped with three parmesan-encrusted crostini, then coated with a torched layer of melted gruyere cheese.

Midwest Hospitality Relish Tray

(Vegetarian / GF Crackers Available / Contains Nuts)

half tray - \$18 (perfect for two guests) | full tray - \$27 (perfect for four or more)

Be part of a Midwestern Supper Club Tradition by starting with a Relish Tray for the table! Relish Trays offer a variety of light, fresh snacks designed to stimulate the appetite. House-pickled veggies, orange-spiced nuts, baby corn, Kalamata olives, and the centerpiece of the tray - Victoria's Magic Cheeseball: our cook Victoria's mix of White Cheddar, Goat Cheese, and Cream Cheese, with dried cranberries and pickled jalapenos, all rolled in crushed pecans. Spread it on crackers, alternate with bites of pickled veggies, and kickstart your appetite for supper!

Tomato Soup & Grilled Cheese Soldiers—\$16 (Vegetarian. GF Bread Optional for \$2.00)

A hot & buttery grilled cheese sandwich with Tillamook cheddar, melted deliciously on grilled sourdough rounds that are sliced into "soldiers" for easy dipping into our homemade tomato soup, sprinkled with parmesan for maximum cheese.

Sweet Dreams Are Made of Brie (The Brie & Prosciutto Panini!) - \$15 (GF Bread Optional for \$2.00)

A tasty delight, pressed between two slices of sourdough! Savory prosciutto, plenty of ooey-goey, creamy Brie cheese, thin-sliced apple, Jacobsen hot honey sauce, & Dijon mustard. Served with your choice of fries or chips, and house-pickled veggies.

Substitute a side salad instead for \$2.50.

You Got Some 'Splainin' to Do! (The Cuban Panini!) - \$15 (GF Bread Optional for \$2.00)

Black Forest Ham and thin-sliced sous vide pork loin, pressed between two slices of sourdough along with Dijon mustard, Gruyère cheese, and pickles. Served with your choice of fries or chips, and house-pickled veggies. **Substitute a side salad instead for \$2.50.**

The Yardbird - \$16 (GF Bread Optional for \$2.00)

A juicy, brined chicken breast, grilled for perfect char marks. Then we slap it on a brioche bun alongside pickle slices, shrettuze, sliced red onion, pepperjack cheese, and a healthy slathering of homemade ranch sauce - regular or spicy! Served with your choice of fries or chips, and house-pickled veggies. **Substitute a side salad instead for \$2.50.**

Baby's First Burger - \$16 (GF Bread Optional for \$2.00)

Our baby restaurant's first burger! It's a 6 oz patty, cooked medium and topped with Gruyère cheese, bacon jam, housemade aioli, and arugula tossed in balsamic vinaigrette, all on a griddled English muffin. Not too big, not too small. Served with your choice of fries or chips, and house-pickled veggies. **Substitute a side salad instead of fries for \$2.50.**

The Good, The Bad, and the Burger - \$17 (GF Bread Optional for \$2.00)

Our bigger, heftier burger! A Royal Ranch beef patty topped with melty Tillamook Cheddar, homemade blackberry barbecue sauce, Hills thick-cut bacon, crispy fried shallots, shrettuze, and zesty garlic aioli, on a brioche bun. Served with your choice of fries or chips, and house-pickled veggies. **Substitute a side salad instead of fries for \$2.50.**

SAVE ROOM FOR HOMEMADE DESSERT!

Eggnog Crème Brûlée—\$13 (Veg / GF) | **Flourless Chocolate Cake—\$14** (Veg / GF) | **Pear-Cranberry Sorbet—\$11** (Vegan / GF)