

## *fry bread pizzettas*

### **BLT \$9**

Pancetta, grilled endive, marinated tomatoes, basil, garlic cheese

### **Margherita Pizzetta \$9**

Pulled mozzarella, toybox tomatoes, simple sauce, basil, cracked pepper

### **Pork Belly \$10**

Torn saddleback pork, castelveltrano olives, blue cheese, braised apples, cold pressed olive oil

## *featured bites*

### **Seafood Cocktail \$19**

Poached and chilled lobster tail, citrus oil, lump crab salad, mango, avocado, key lime mustard

### **Sprecher Amber & Cheddar Fondue \$12**

Salted pumpnickel, local apples, fry bread shards, celery hearts, fried curds

### **French Onion Soup \$6**

With a gratinee of gruyere cheese

### **Cheesy Grilled Cheese \$13**

On brioche and paired with our signature tomato soup

### **Firesugar Pork Belly Finger Wraps \$14**

Blue cheese, fennel slaw, Wisco apple 'que sauce, house-made pickles, griddled spinach tortillas

### **Upside Down Nachos \$12**

Kobe chipotle chili, beer cheddar fondue, crisp tortilla points, chopped curds, scallions, cilantro cream

### **Niman Ranch Rustic Grind Smash Burgers \$13**

Pancetta and melted brie, soft potato brioche, house-made pickles, truffle mustard

### **Fruit and cheese \$16 (serves 2)**

Ask your server for today's local cheese offering, fresh honeycomb, cayenne pecans, assorted melons, stonefruits and berries

## *Favorites*

### **Lobster club sandwich \$15**

Butter poached tail and claw meat, herb grilled sourdough, key lime mustard spread, pancetta wafers, crisp lettuce and toybox tomatoes, rosemary parmesan frites

**Chicken sandwich \$13**

Herb painted and grilled, melted havarti, fresh avocado, silky chipotle aioli, whole wheat Kaiser, rosemary parmesan frites

**Garlic pepper Caesar salad \$13**

Tender hearts of romaine, shaved Asiago, black grapes, grilled chicken, lemon splash

**Oriental salad \$13**

Crispy lettuce and cabbage, tossed with scallions, sesame seeds, wonton crisps, mandarins, teriyaki chicken and peanut ginger dressing

**Northwoods 16oz Ribeye \$39**

Sea salt garlic rub, cooked to your liking, served with rosemary parmesan frites, truffle mustard