

LAUNDRY

KITCHEN & COCKTAILS

FAMILY MEALS

butcher block 49

wagyu bresaola / truffle salami / smoked trout / blue jay / red devil / drunken goat / mustard / chutney / pickles / crackers

fried chicken – buttermilk brined red bird / hot sauce / citrus-basil ranch

beef brisket – 100 year old applewood smoked / piquillo bbq

bison chuck roast – red chili braised / pistachio pesto

smoked prime rib (+20/+40) – 20 oz. garlic rosemary rubbed / horseradish cream / au jus

served with brussels sprouts hash / mashed potatoes & gravy / salad / pickled vegetables

serves 2 - choose 1 | 60

serves 4 - choose 1 | 115

combo - serves 4 - choose 2 | 120

SMALL PLATES

fried chicken – 8 piece red bird / hot sauce / citrus basil ranch	39
meat & cheese – smoked tasso / smoked cheddar / mustard / chutney / pickles / crackers	16
pow pow – crispy rice flour shrimp / spicy aioli / sesame powder / pickled ginger	15
crab mac 'n cheese – lump crab / green chili / cavatappi	17
wild boar ribs – baby backs / cured and roasted / house Q	25
chicken tenders – redbird tenders / orange-honey brined / ranch	14
pimento cheese – crackers / spicy peanuts / pickled fresno	10
kale – poppy vinaigrette / chevre / pepitas / brussels sprouts / cranberry	13
ceasar – chunky smoked trout dressing / balsamic tomato / pumpernickel croutons	15
hash – brussels sprouts / dijon / crispy onions / whipped goat cheese	14
mashed potatoes – yukon gold / chicken brown gravy	13
house-made biscuits – 4 cast iron buttermilk biscuits / apple-bourbon jam / whipped butter	6
ojibwe rice pilaf (vegan) – mushrooms / root vegetables / nuts-n-seeds / red wine reduction	17

DESSERTS

fresh baked cookies (gf) – bourbon buckwheat / crème anglaise	12
boston cream pie – chai cream cheese frosting / chocolate ganache	12
cobbler – wild blueberries / nutty crumble / whipped cream	12