

DINNER

SHARE

- Tuna** // sweet pea avocado mash, soy glaze, pineapple, wasabi peas, fresno chili, micro salad, honey sriracha 13
- Charcuterie** // Iowa cured meats, chef's selection of cheese, house pickles, local mustard, grilled bread 14
- Fried Brussels** // walnuts, goat cheese, chili, pomegranate vinaigrette, lemon 10
- Shells** // black mussels, Contrary Pollinator, garden herbs, citrus, butter, grilled country bread 11
- Mozzarella** // house pulled mozzarella, toasted bread, extra virgin olive oil, seasonal garnishes 11

SOUP

- French Onion** // gruyere gratin 4/7
- Soup of the Moment** // market selection

GREENS

- Wedge** // red gem lettuce, garlic dressing, pickled shallot, marinated heirloom tomato, bacon candy 9
- Berry** // arugula, kale, spinach, honey feta, pomegranate vinaigrette, minted berries, pistachio flax brittle 7/11
- Caesar** // romaine hearts, red cow parmesan, toasted crouton, creamy dressing 6/9

Add Chicken 4 | Shrimp 6

GRILL

served a la carte

- Salmon** // sweet chili rub, tart raspberry sauce 17
- Hanger Steak** // charred spring onion, steak butter 26
- Walleye** // citrus vinaigrette, pickled apricot relish 24
- Filet** // red wine demi, mushroom duxelle 29



HOLD

choice of: fries, side salad, soup

- Berry Burger** // ground brisket blend, balsamic glazed bacon, goat cheese, raspberry coulis, pretzel bun 15
- Bacon Cheddar Burger** // aged cheddar, bacon & caramelized onion jam, brisket blend, pretzel bun 13
- Tacos** // marinated shrimp or short rib, avocado mash, candied chili, red cabbage slaw, citrus cream 14
- Rueben** // slow braised brisket, roasted sauerkraut, creamy garlic dressing, swiss, marble rye 13

MAIN

- Short Rib** // Contrary Zoom Doggy gravy, white corn polenta, arugula gremolata, braised carrot 24
- Chicken** // pecan crusted chicken cutlets, cedar ridge bourbon cream, asparagus sauté 17
- Pasta** // tiger prawn, heirloom tomato compote, sweet peas, torn basil, bucatini with Chicken 17 | Shrimp 21

SIDES

- Polenta** // red cow parmesan, house stock, butter 7
- Brussels** // walnuts, goat cheese, pomegranate, lemon 6
- Mac** // smoky gouda, rich béchamel sauce, peppercorn gratin 8
- Creamed Corn** // leek cream, garden herbs, Iowa corn, toasted crumb 7
- Mash** // whipped russet, thyme cream, butter 6
- Asparagus** // pecan smoked bacon, roasted peppers, balsamic 6
- Fries** // grated parmesan, garden herbs 5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.