

LUNCH



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

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

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

Chicken // buttermilk brined thigh, house pickled cucumbers, gochujang aioli, brioche bun 11

PIZZA

Short Rib // caramelized onion, horseradish cream, roasted woodland mushroom 14

Prosciutto // San Marzano tomato sauce, basil, La Quercia prosciutto, arugula, olive oil 13

Chicken // kale pesto, preserved tomato, mozzarella, red cow parmesan, artichokes 12