


DINNER


SHARE

Charcuterie // Iowa cured meats, chef's selection of cheese, house pickles, local mustard, grilled sourdough 14

Fried Brussels // walnuts, goat cheese, chili, pomegranate vinaigrette, lemon 10 

Mozzarella // house pulled mozzarella, toasted bread, extra virgin olive oil, seasonal garnishes 11

Wings // honey sriracha, pineapple, scallion, sesame 12

Duck* // roasted duck breast, boursin goat croquette, blueberry lemon compote, pickled beets 13 



Meatballs // ground Iowa pork, cranberry, sage, spiced chutney 12



SOUP

French Onion // Gruyère gratin 4/7

Soup of the Moment // market selection

GREENS

Harvest // field greens, roasted beets, citrus, goat cheese, candied pistachios, apple cider vinaigrette 7/11  

Berry // arugula, kale, spinach, honey feta, pomegranate vinaigrette, minted berries, pistachio flax brittle 7/11  

Caesar // hearts of romaine, red cow parmesan, toasted crouton, creamy dressing 6/9

Add Chicken 4 | Shrimp 6

HOLD

choice of: fries, side salad, soup

Bacon Cheddar Burger* // ground brisket blend, aged cheddar, bacon & caramelized onion jam, pretzel bun 13

Poblano Burger* // ground brisket blend, avocado mash, Chihuahua cheese, roasted poblano salsa 15

Tacos // marinated shrimp or crisp carnitas, pineapple, jalapeño crema, cilantro, pickled onion 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

Gluten Free buns available

 Gluten Free  Vegetarian

A gratuity of 18% will be added to parties of eight or more.


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



GRILL

served a la carte

Salmon* // granny smith apple sauce verde, pickled apricot relish 17 

Hanger Steak* // red chimichurri, grilled spring onion 31 

Grouper // beer batter, winter slaw 21

Flat Iron* // ginger soy glaze, wasabi lime vinaigrette, crispy shallot 24



MAIN



Short Rib // cabernet braise, buttered potato purée, arugula gremolata, roasted mushrooms 24


Pecan Chicken // pecan crusted chicken cutlets, Cedar Ridge bourbon cream, asparagus sauté 17

Pasta // butternut squash cream, bucatini, arugula salad, bacon, roasted artichoke 15
add Chicken 4 | Shrimp 6


SIDES



Mash // whipped russet, thyme cream, butter 6  

Brussels // walnuts, goat cheese, pomegranate, lemon 6  

Mac // boursin, rich béchamel sauce, peppercorn gratin 8 

Fries // grated parmesan, garden herbs 5 

Asparagus // pecan smoked bacon, roasted peppers, balsamic 6 

Sweet Potato // creamy sweet potato mash, brûlée crust, pecan praline 6  

Cauliflower // crisp fried, house hot sauce, gorgonzola cream, carrot, celery leaves 6 