



FRIES • 7

Sea Salt-BBQ or Truffle-Parmesan
Whole Grain Mustard Aioli

ROASTED GARLIC HUMMUS • 10

Giardiniera Relish, Pita Bread, Crudités

BAKED SPINACH ARTICHOKE DIP • 12

Pita Chips, Crudités

CALAMARI • 14

Roman Style with Tomatoes, Capers, Lemon

TOMATO & FRESH MOZZARELLA SALAD • 12

Extra-Virgin Olive Oil, Basil Pesto, Grilled Artichokes

THREE CHEESE FLATBREAD • 10

Fresh Mozzarella, Goat Cheese, Wisconsin Cheddar

MEDITERRANEAN FLATBREAD • 12

Artichokes, Sundried Tomatoes, Kalamata Olives, Caramelized Onions,
Feta Cheese

ARTISAN CHEESE & OLIVES • 12

2 Year Aged Cheddar, Brie, Cave Aged Blue Cheese
Marinated Olives, Water Crackers

CRAB CAKE SLIDERS • 11

Lemon Herb Aioli, Mixed Greens, Brioche Roll

CHARCUTERIE • 15

Locally Made Meats: Soppressata, Prosciutto, Coppa; Gherkins,
Whole Grain Mustard, Sourdough Baguette

SMOKED BACON-WRAPPED STEAK BITES • 10

Fresh Horseradish, Mustard, Capers, House-Made Steak Sauce

HAPPY HOUR • MONDAY—FRIDAY, 5PM—7PM

50% off all appetizers, \$2.50 Drafts,
\$5 House Red and White Wine by the Glass, \$5 Rail Drinks