



MENU

STARTERS

WI CHEESE BOARD

Choose one...

Sartori Montamoré Bellavitano, Carr Valley Marisa, or Chef's Choice Local Artisan Cheese. Served with baguettes, smoked nuts, and jalapeño jelly **9**

With each additional cheese + 6

SHRIMP SKEWERS

Two skewers with 5 pieces of tail-on shrimp with your choice of seasoning or glaze **8**

Choose from: *OUR Signature Dry-Rub Seasoning, Whiskey Glaze, Maple Balsamic, or Beet BBQ*

BRAVO SEAFOOD DIP

Crab, Shrimp, & Honey Glazed Smoked Salmon in a delectable array of veggies and local cheeses w/ house baguettes **13**

STUFFED SHROOMS

Beet BBQ Pork **9** Seafood **13**

CRAB CAKES FROM THE OVEN

Our crab cakes over arugula with a house horseradish aioli **10**

BETTY DAVIS EYES

Nine bacon wrapped Carr Valley Wildfire Blue Cheese stuffed Queen Green Olives with a White Maple Balsamic Glaze **7**

WI OVEN CHEESE FRIES

Sartori Montamoré, Carr Valley Marisa, & mozzarella cheeses on an oven round, with our marinara **11**

ROUNDS option for gluten friendly +4

BUILD YOUR OWN

Ask your server for more information

PURPLE PORKY

Beet BBQ Sauce, smoked pork, citrus ancient grains, cheddar jack cheese, and crispy potatoes **13**

ITALIAN BURBANK

Italian sausage, Tiger's Eye marinara, macadamia infused onions, pears, cracked black pepper, and Carr Valley Marisa cheese **13**

KICK'N WEAK BEEF

Alfredo sauce, shaved prime rib, mushrooms, red onions, cheddar jack cheese and crispy potatoes drizzled with Bushwick's Kitchen Weak Knees Gochajang Sriracha **15**

BEETS IN THE HOUSE

Beet BBQ sauce, fresh basil, tomatoes, beets, and Carr Valley Wildfire Blue Cheese **12**

THE HEAVY HEART

Alfredo sauce, shaved prime rib, herb chicken, Italian sausage, candied bacon, pickled jalapeños, Jameson infused red onions and Carr Valley Marisa **16**

OVENFIRED CURRY

Jameson onions, pickled red peppers, fresh tomatoes, pickled broccoli, fresh basil, and curry sauce **12**

GALLOWAY GIRL

Fresh basil, arugula, sliced tomatoes, Tiger's Eye braised marinara sauce, Jameson infused red onions, Sartori Bellavitano Balsamic cheese, and crispy potatoes **12**

CHEF'S SPECIAL OVEN ROUND

A unique weekly creation! **15**

KIDS CORNER

MINI-MAC

Mozzarella & cheddar jack cheese sauce, penne noodles **7**

CHEESE ROUND

Our four cheese blend & house marinara **7** sausage +4

CHEESEY CHICKEN SAMMICH

Our version of a chicken and cheese sandwich **7**

ENTREES

BUILD YOUR OWN PASTA

Choose your noodle **11** (*penne or fettuccini*)

Sauce options: Tiger's Eye Marinara, Alfredo +1

Protein: Chicken +3, Candied Bacon +3, House Italian

Sausage +3, Shaved Prime Rib +4, Salmon Filet +11,

Our Smoked Pulled Pork +4, Tail-on Shrimp Skewer +5

PANKO ENCRUSTED BARRAMUNDI

Oven-seared whitefish with a mix of fire roasted beets, local squash, red peppers, cauliflower, and broccoli. Prepared with your choice of seasoning or glaze. Choose from: *Our signature Dry-Rub Seasoning, Maple Balsamic Glaze, Whiskey Honey Glaze, or Beet BBQ Glaze* **18**

FIRE ROASTED SALMON

Fire seared salmon glazed with your choice of: OUR signature Dry-Rub seasoning, Maple Balsamic Glaze, Whiskey Honey Glaze, or Beet BBQ Glaze, over roasted pears, apples, and sweet macadamia infused onions. Served with a cold citrus ancient grains salad **23**

PICKLED & PULSE

Smothered lentils with cauliflower, jalapenos, pickled red peppers, roasted broccoli, with your choice of curried chicken (**15**) or Beet BBQ Smoked Pork (**14**) Topped with fresh tomatoes and flatbreads

OVEN CAESAR SALAD

Arugula topped with red onion, Sartori Montamoré cheese, cauliflower, croutons, anchovies, & our Caesar dressing **15**

SQUASH & FARRO

Local butternut & buttercup squash, apples, pears, macadamia infused onions, farro & barley blend, black currants, house smoked nuts, and arugula. Served with jalapeño jelly & a sweet blush compote **14**

BLACK CURRANTS & GRAINS

Farro & barley blend, black currants, red onion, and wilted greens **11**

Protein: Chicken +3, Candied Bacon +3, House Italian

Sausage +3, Shaved Prime Rib +4, Salmon Filet +11,

Our Smoked Pulled Pork +4, Tail-on Shrimp Skewer +5

Add a Petite House Salad to complete your meal 4

Dressing Options – House Garlic Aioli (similar to ranch), Caesar, Oil & Vinegar, or Horseradish Aioli

ASK ABOUT OUR DESSERT SELECTION!