

DINNER MENU



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NOSH

Mexican Shrimp Cocktail - 14
“Coctel de Cameron” Shrimp and Avocado.
In Tomato Juice. With Chips. **GF**

Japanese Peppers - 9
“Shishitos” Flash Fried Mild Peppers,
Sea Salt, Sake Miso Sauce. **GF**

Grilled Cheese & Tomato Soup - 9.5
Classic Grilled Cheese Quartered with
Tomato Basil Soup to Dip

Indian Style Cauliflower - 12
“Cauliflower Pakora” Fried in Chickpea
Flour With Mint Cilantro Chutnery **GF**

Wisconsin Cheese Curds - 11
Ellsworth Curds Beer Batter.ed.
Served with Marinara & Horsey Ranch

Japanese Chicken Nuggets - 12
“Karaage” Thigh Meat Marinated in
Tasmari & Ginger, With Spicy Mayo. **GF**

Giant Buffalo Wings - 11
(3) Lollipop Cut Drumsticks, House Buffalo
Sauce, Blue Cheese Crumbles **GF**

Thai Beef Skewers - 13
“Beef Satay” Marinated Beef Skewers
With Spicy Peanut Sauce **GF** *

SOUPS & SALADS

Wedge Salad
10 | CHICKEN 14 | SHRIMP 16
Iceberg Wedge, Bacon, Tomato, Pickled Onion,
Blue Cheese Crumbles. **GF**

Kale, Etc Salad- 10
10 | CHICKEN 14 | SHRIMP 16
Kale, Green Chiles, Pine Nuts, Parmesan,
Tarragon Vinagrette. **GF**

Minestrone
CUP 6 | BOWL 11
Zucchini, Squash, Kale, Northern White
Beans, Pasta Shells, Tomato Broth

Wasabi Caesar
10 | CHICKEN 14 | SHRIMP 16
Romaine, Housemade Wasabi Dressing,
Sesame Crouton, Parmesan

Mom’s Chicken Noodle Soup
CUP 6 | BOWL 11
House Made Broth, Chicken, Grandma’s Brand
Egg Noodles, Celery, Carrots

Classic Tomato Soup
CUP 5 | BOWL 10
Creamy Tomato Basil Soup Topped with
Freshly Grated Parmesan

ENTREES

Eggplant Parmesan - 19
Traditional Style, Caramelized Eggplant,
Marinara, Provolone, Fresh Mozzarella. **GF**

Ahi Poke Bowl - 20
Marinated Tuna, Rice, Onion, Furikake,
Hawaiian Sea Salt, Macadamia Nuts. **GF** *

Chicken Tikka Masala - 21
Chicken Marinated in Yogurt with Spicy Masala
Curry Sauce, Basmati Rice & Naan. **GF**

Pasta Bolognese - 18.5
Hand Rolled Pappardelle with Beef & Pork
Meat Sauce, Topped with Parmesan

Fried Chicken - 22
Buttermilk Marinated Chicken, Mashers
with Sage Gravy

Lamb Birria Tacos - 17
Three Corn Tortillas with Slow Roasted Lamb
and Guajillo Pepper Dipping Sauce

Shrimp & Grits - 23
Gulf Shrimp, Stoneground White Grits,
Bacon Tomato Gravy. **GF**

Beef Stroganoff - 21
Braised Beef and Mushrooms in Cream Sauce
Over Housemade Pappardelle

Old School Burger - 16.5
Two 1/4# All Beef Patties, American Cheese,
Lettuce, Tomato, Grilled Onions, Secret Sauce *

20% Gratuity Will Be Added To Parties of 6 or More or When the Check is Split
To Celebrate the Kitchen Staff’s Contribution to the Restaurant We Add 2% Appreciation to All Checks.
We Are Happy To Remove The Fee Upon Request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*These Items Are Prepared Undercooked