



SOMM'S PICK

CANTINE BARBERA
LU CORI MENFI 2019 \$9
sicily, italy - nero d'avola
light spice, mulberry, raspberry

WHITE WINES

LA MACHIN CHARDONNAY 2018 \$10
santa rita hills, california - chardonnay
golden apple, vanilla, oak

ANNE AMIE PINOT GRIS 2019 \$10
willamette valley, oregon - pinot grigio
pear, white tea, peach

JOSÉ PARIENTE SAUVIGNON BLANC 2019 \$10
rueda, spain - sauvignon blanc
crisp, passion fruit, stone fruit

ALEXANDRIA NICOLE SHEPHERD'S MARK
WHITE BLEND 2018 \$12
columbia valley, washington - viognier, marsanne, roussane
creamy, floral, honeysuckle

ROSÉ

STOLLER FAMILY ESTATE
PINOT NOIR ROSÉ 2019 \$10
willamette valley, oregon - pinot noir
red grapefruit, strawberry, lemon

RED WINES

LAPIS LUNA CABERNET SAUVIGNON 2018 \$8
lodi, california - cabernet sauvignon
blackberry, cedar, velvety

R. STUART BIG FIRE PINOT NOIR 2019 \$12
willamette valley, oregon - pinot noir
cherry, green herbs, black tea

FINCA FEROES ROBLE TEMPRANILLO 2017 \$8
ribera del duero, spain - tempranillo
chocolate, oak, vanilla

MAXWELL LITTLE DEMON RED BLEND 2016 \$10
mclaren vale, australia - shiraz, grenache
dark cherry, dried herbs, plum

SPARKLING

PERLAGE BACARETTO PROSECCO \$8
veneto, italy - glera
honeydew melon, mineral, green apple

PLATES

CUBE BURRATA \$11
burrata cheese over a bed of arugula topped with a balsamic vinaigrette and extra virgin olive oil. paired with fresh tomatoes and sliced baguette

MIDWEST BEST \$10
soft pretzel served warm, Zingerman's Pimento spread, stone ground mustard, Miltons Prairie Breeze and pickles

BAKED GOAT CHEESE \$11
fresh marinara, fresh chevre, garnished with dried basil, parsley, oregano blend and toasted baguette

HEARTH FIRED PIES

MARGHERITA PIZZA \$18
fresh imported buffalo mozzarella, oven roasted tomatoes, pecorino romano, basil, & garlic oil

STANDARD CHEESE
HEARTH FIRED PIE \$10
Tomato sauce & dried oregano
ADD PROTEIN: sausage or pepperoni \$3

THE ROCKET HEARTH
FIRED PIE \$18

San marzano sauce, fresh imported buffalo mozzarella, pecorino romano, mozzarella, arugula, sliced prosciutto, & truffle oil

THE DON HEARTH
FIRED PIE \$15

Calabrian chile pepper, stick pepperoni, basil, mozzarella, & honey

SANDWICHES

all sandwiches & burger served with hand-cut french fries or salad
SUB: sweet potato fries \$1

THE CYPRUS \$9
broccoli slaw, kale, artichoke hearts, Calabrian chile pepper, dates, lemon vinaigrette, and hummus on a pretzel bun

THE KNUCKLE
SANDWICH \$19
lobster meat, arugula, cabbage slaw, remoulade, & lemon juice, on a New England roll

BISTRO STEAK
SANDWICH \$14
grilled steak, caramelized onion, & horseradish sauce on a butter toasted salted ciabatta

MUSTARD CHICKEN
SANDWICH \$12
grilled chicken, monterey jack cheese, roasted red pepper, bacon, avocado, bibb lettuce, and red onion on a sprouted wheat bun

BURGER

THE BIG CHEESE \$10
SUB: impossible burger \$4, turkey patty \$2,
two 4 oz burger patties, three slices of cheese, mustard, ketchup, & mayo on a toasted golden brioche bun

SIDES

FRENCH FRIES \$3
SWEET POTATO FRIES \$4
MARKET SALAD \$4
tomatoes, carrots, cucumber, pickled red onion, cornbread croutons, corn, and

MARKET FRESH SALADS

ADD PROTEIN: tofu \$3, chicken \$4,
seared sashimi-grade yellowfin tuna \$7,
steak \$5, faroe islands salmon \$7

ROASTED VEGETABLE
SALAD \$11 served warm
roasted red onions, peppers, zucchini and tomatoes over a bed of kale, tossed with manchego cheese in a marsala red wine vinaigrette

ITALIAN CHOPPED
SALAD \$11
romaine lettuce, raddicchio, red onion, cherry tomato, cucumber, garbanzo beans, kalamata olives, pepperoncini, parmesan, and italian vinaigrette

THE TUSCAN SALAD \$11
field greens, black beans, avocado, corn, tomato, roasted red peppers, tortilla strips, sliced jalapeños, & shredded monterey jack cheese with chipotle vinaigrette

BEVERAGES

coca cola, diet coke, sprite, ginger ale \$1
lemonade & iced tea \$3
topo chico \$1⁵⁰

SOUP OF THE DAY \$4 / \$6

DAILY: Market Vegetable

MON: Chicken Noodle

TUE: Broccoli Cheddar

WED: Chicken Noodle

THU: Broccoli Cheddar

FRI: Tailgate Chili

SAT: Tomato Basil

SUN: Hearty Beef Stew



CHEESE BOARDS

CHOOSE 1 - \$8

CHOOSE 3 - \$17

CHOOSE 5 - \$26

CHEESE

BRABANDER GOUDA 🐄 🐐 (P)

l'amuse - holland - goat milk - pasteurized aged, caramel, butter

DRUNKEN GOAT 🐐 (P)

mitica - spain - goat milk - pasteurized wine washed, paste, bouncy

CAVED AGED CHANDOKA 🐄 🐐 (P)

laclare family creamery - wisconsin - cow & goat milk - pasteurized earthy, rich buttery, citrus

GJETSOST 🐄 🐐 (P)

ski queen - norway - cow & goat milk - pasteurized caramel, fudge-like texture, paste

FOUGERUS 🐄 (P)

rouzaire - cow milk - pasteurized buttery, creamy, earthy

LITTLE BOY BLUE 🐐 (P)

hooks - sheep milk - pasteurized tangy, salty, crumbly

P'TIT BASQUE 🐐 (P)

istara - france - sheep milk - pasteurized mild, nutty, subtle sweet

CHARCUTERIE

SUMMER SAUSAGE 🍖 🐄 🐐

underground meats, wisconsin smoked sausage with coriander, allspice & mustard seed

STAGBERRY SALAME 🍖 🐇

indianapolis blueberries, garlic, pepper

all boards served with crackers, quince & apple figs and black tea preserves, pickles, marcona almonds, stone ground mustard, and seasonal fruit

Gluten-free crackers available for an additional \$1

SUSHI - MAKI

FULL MOON \$16

yellowtail, avocado, sriracha, ponzu, togarashi

CHILI SEA BASS \$16

snow crab, sea bass, avocado, cucumber, wonton, sweet chili sauce

GODZILLA \$15

spicy tuna, shrimp tempura, avocado, cream cheese, cucumber, spicy mayo, eel sauce, masago

KISS OF FIRE \$15

spicy tuna, yellowtail, cucumber, salmon, tobiko, jalapeño, sriracha

FIRE CRACKER ROLL \$13

shrimp tempura, snow crab, cream cheese, cucumber, avocado, spicy mayo, eel sauce

SHRIMP TEMPURA \$12

shrimp, avocado, cream cheese, spicy mayo, eel sauce, tempura flakes

PHILADELPHIA \$10

smoked salmon, cream cheese, cucumber

SPICY TUNA \$9

tuna, chili oil, sriracha, togarashi, radish sprouts

SPICY SALMON \$9

salmon, chili oil, sriracha, togarashi, radish sprouts

CALIFORNIA \$9

snow crab, cucumber, avocado

VEGGIE ROLL \$7

cucumber, avocado, carrot

SUSHI TAPAS

SPICY TUNA POKE WONTON \$13

spicy tuna, fried wonton, green onion

SEAWEED SALAD \$5

seaweed, sesame vinaigrette

CALAMARI SALAD \$5

squid, mushrooms, red pepper, ginger, sesame vinaigrette

EDAMAME \$4

served chilled

SASHIMI

TUNA \$10

YELLOWTAIL \$10

BBQ EEL \$10

SALMON \$10

NIGIRI

TUNA \$6

SALMON \$6

YELLOWTAIL \$6

BBQ EEL \$6

made fresh to order by our sushi chefs, using the finest sushi-quality fish