



## STARTERS

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### MUSSELS \$17

PEI Mussels, leek, shallot, garlic, wine, parsley, lemon, crème fraiche. Served with grilled bread.

### ARTICHOKE DIP \$17

Artichokes, garlic, leeks, horseradish, spinach, parmesan, cream cheese, crème fraiche. Served with grilled bread.

### FAIR-STYLE CURDS \$12

Half-pound of cheese curds served with chipotle crème fraiche.

### DUCK FAT CONFIT CHICKEN WINGS \$13

Six (6) wings. Mix of drums and flats, served with celery and choice of ranch or blue cheese dressing.

Sauce choices: Plain, Jerk Dry Rub, Garlic Parmesan Dry Rub, Buffalo, BBQ

## SALADS AND SOUP

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Add grilled focaccia bread \$2

### SOUP DU JOUR Cup: \$4.50 | Bowl: \$6.50

### ROASTED BEET SALAD \$16

Spring mix, arugula, roasted beets, red onion, parmesan, balsamic dressing, herbed honey crème fraiche.

### SHAVED FENNEL SALAD WITH CHICKEN CUTLET \$16

Fried chicken thigh cutlet, shaved fresh fennel, shallot, orange supremes, thyme, olive oil.

## BURGERS

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1/2 pound burgers served with crispy fries. Sub breaded onion rings, sweet potato fries, cheese curds, cup of soup or small side salad for \$3

### CALIFORNIA BURGER \$16

Add bacon for \$2

Lettuce, red onion, tomato, mayo and cheddar cheese.

### SMOKED JALAPEÑO AND CREAM CHEESE \$16

House-pickled and smoked jalapeños, cream cheese, bacon.

### BLACK AND BLUE \$16

McQuade's Cajun seasoned burger, bacon jam, roasted garlic aioli, and smokey blue cheese.

### MUSHROOM AND SWISS \$16

Fresh mushrooms, Swiss cheese, roasted garlic aioli.

### SALMON BURGER \$16

Poke style salmon burger, greens, onion, tomato, sweet soy and honey sriracha aioli.

Split Plate Fee \$3

A service charge of 20% may be added to tables of 8 or more.

## SANDWICHES

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Sandwiches served with crispy fries. Sub breaded onion rings, sweet potato fries, cheese curds, cup of soup or small side salad for \$3

### **GARLIC HONEY CHICKEN SANDWICH \$16**

Hand-breaded and fried chicken thigh dipped in our honey garlic sesame sauce, mayo and lettuce.

### **SHAVED PRIME RIB \$17**

Roasted and sliced prime rib, provolone, and horseradish aioli on a toasted hoagie.

Add caramelized onions & green peppers for \$1 | Add side of Jus for \$1

### **ROASTED BEET SANDWICH \$17**

Fresh roasted beets, herbed honey crème fraiche, arugula, chives, multigrain bread.

## HAPPY HOUR 3PM-5PM

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### **SAUTÉED BEEF TIPS AND MUSHROOMS \$11**

Top sirloin tips, fresh mushrooms, shallot, garlic, red wine pan sauce. Served with grilled bread.

### **SAUTÉED MUSHROOMS \$7**

Shallots, garlic, fresh mushrooms, red wine pan sauce. Served with grilled bread.

### **FRIED GARBANZO BEANS \$6**

Crispy fried garbanzo beans tossed in our signature seasoning.

### **PHILLY CHEESE STEAK NACHOS \$11**

Prime rib, caramelized onions, roasted peppers, shredded cheese mix, chipotle crema, and tortilla chips.

## ENTRÉES

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Add side salad for \$3 | Add grilled bread for \$2

### **COULOTTE \$28**

8oz pan-seared top sirloin, pan jus, crispy shallots, fresh vegetable, roasted fingerling potatoes.

### **PORCHETTA \$24**

Porchetta pork tenderloin, braised fennel and roasted fingerlings, herbed honey crème fraiche, fresh vegetable.

### **VEGETABLE COCONUT CURRY \$18**

A mix of fresh vegetables in a yellow curry and coconut milk sauce served with jasmine rice, sliced cucumber, lime and cilantro.

Add grilled chicken \$5

### **ROASTED BEET \$18**

Roasted beets, roasted fingerling potatoes, braised fennel, herbed honey crème fraiche, balsamic reduction, chives, parsley, crispy shallots.

### **VEAL MARSALA \$24**

Flour dusted veal, mushrooms, marsala sauce, parmesan, chive, pappardelle pasta.

### **CHICKEN ALFREDO \$19**

Grilled chicken breast, made to order alfredo tossed in fettuccine.

### **PAN SEARED SALMON \$27**

Fresh salmon, caraway oil, herbed honey crème fraiche, with a lemon butter rice pilaf.

## SIDES

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ONION RINGS	\$6	FRESH VEGETABLE	\$5
SMALL GARDEN SALAD	\$5	ROASTED FINGERLINGS	\$6
SMALL CAESAR SALAD	\$5	BUTTERY RICE	\$3

Split Plate Fee \$3

A service charge of 20% may be added to tables of 8 or more.

DISCLOSURE: Some items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

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

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