the cruise open your mind, fill your belly

tastes

pork belly stack bock braised, pan seared confit, garlic mashed, caramelized onion, psrt apples, maple pecan crust 9 pomegranate crostini goat cheese, extra virgin olive oil, honey, mint, basil 9 chorizo colby jack, roasted red pepper, red onion and poblano, avocado, cilantro lime cream, corn chips 10 spotted cow cream cheese, colby jack, jalapeno, onion, garlic, spinach, baguette 8 wings buffalo, sweet & spicy sesame, house bbq, or spicy chipotle, celery 8 onion rings beer battered, stout drizzle, horseradish cream 7 mozzarella beer battered, shredded parmesan, ripe tomato sauce 7 breadsticks garlic butter, shredded parmesan, ripe tomato sauce 7 duck crostini confit pulled, port blueberry compote, caramelized onion, smoked sea salt, goat cheese 13 fresh mozzarella crostini roma tomato, salt and pepper, fresh basil, extra virgin olive oil, balsamic reduction 8 sconnie crostini cheddar, ale braised onion, johnsonville brat, dusseldorf mustard, bacon 12 wonton tacos sweet & spicy sauteed salmon, sesame slaw, sriracha cream 13 house pretzel hand formed, beer boiled, butter, salt, kentucky bourbon ale mustard, garlic aioli 6

greens

brie dried fig, red onion, spiced maple pecans, bacon, fuji apple, maple balsamic vinaigrette 10 pomegranate red onion, fuji apple, bacon, bleu crumble, candied walnut, pomegranate vinaigrette 11 fresh mozzarella red onion, roma tomato, fresh basil, red pepper, croutons, extra virgin olive oil, balsamic reduction 8 goat cheese dried cranberry, candied walnut, red onion, balsamic vinaigrette 9 house roma tomato, cucumber, red onion, crouton, shredded parmesan 6 *side* 3 french, ranch, raspberry vinaigrette, balsamic vinaigrette, bleu cheese, parmesan peppercorn *baguette* +1 *chicken breast* +4 *pulled duck confit* +6 *grilled salmon* +7

sippers

cup bowl quart to-go **french onion** caramelized red onion, white onion, leek, red wine, garlic toast, gruyère 3 6 12

pick-ups

brioche burger buttered angus, raw onion, tomato, greens, brioche roll 8 fried onion, fried mushroom, pickled jalapeno +.5 american, cheddar, pepperjack +1 bleu crumble, goat cheese, gruyère, spotted cow spread, bacon +1.5 brie buttered angus, psrt apples, bacon, greens, garlic aioli, brioche roll 13 bourbon maple bacon buttered angus, bourbon maple bacon compound butter, brioche roll 11 sconnie buttered angus, johnsonville brat, ale braised onion, cheddar, dusseldorf mustard, garlic aioli, brioche roll 13 bourbon cherry buttered angus, blue crumble, caramelized onion, greens, garlic aioli, brioche roll 13 tomato chutney buttered angus, bacon, goat cheese, pickled red onion, garlic aioli, brioche roll 12 avocado buttered angus, roasted red pepper, poblano and red onion, garlic aioli, brioche roll 12 caramelized onion buttered angus, gruyère, garlic aioli, brioche roll 11 * Note: Consuming raw or undercooked meats may increase your risk of a foodborne illness. chicken bacon, roma tomato, avocado, greens, garlic aioli, brioche roll 12 cherry chutney grilled chicken breast, goat cheese, red onion, dijon, garlic aioli, greens, brioche roll 13 mango chili preserve, sesame grilled chicken breast, cucumber, red onion, greens, garlic aioli, brioche roll 12 fresh mozzarella pesto, roma tomato, garlic aioli, balsamic reduction, rustic sourdough panini 8 chicken breast +4 pork belly bock braised, pan seared confit, sunny egg, bacon, sriracha cream, potato cake, greens, brioche roll 13 beef brisket house smoked, house bbg, beer battered onion ring, brioche roll 13 duck confit pulled, chipotle raspberry preserves, gruyere, caramelized onion, smoked sea salt, rustic sourdough panini 13 salmon grilled, dill havarti, pickled red onions, garlic aioli, greens, lemon, extra virgin olive oil, brioche roll 14 tree hugger dill havarti, roma tomato, cucumber, red onion, avocado, greens, olive oil, vinegar, garlic aioli, brioche roll 9 pub fries, sweet potato fries, onion rings, potato pancakes, garlic mashed, cup of soup or side house salad +2

soul warmers

not available on fridays

all include bacon almond hericot vert green beans and garlic mashed beef brisket house smoked, house bbq, beer battered onion ring 17 duck leg confit, grand marnier glaze, candied orange peel, smoked sea salt 18 pork belly bock braised, pan seared confit, braising reduction, cherry chutney 17 salmon pan seared, candied walnut crust, cranberry preserves 18 cup of soup or side house salad +2