



## **Appetizers**

### **MC2**

deep fried mac and cheese squares, two tomato sauce

### **Chips & Dip**

caramelized onion and blue cheese dip, kettle chips

### **Green Goddess Salad**

spicy greens, shaved vegetables, almonds, goddess dressing

### **Tomato Cheddar Bisque**

wisconsin cheddar crisp, cheddar cream

### **Featured Cocktail Pairings**

#### **“Aviation”**

Citadelle Gin, Luxardo Maraschino, Fresh Lemon

#### **“Lauchlin’s Loss”**

Tito’s Vodka, Fresh Cucumber, Mint Syrup, Bitters

## **Entrees**

### **Yankee Pot Roast**

celery seed demi glace, root vegetable & red potato gravy

### **Mac ‘n Cheese**

chardonnay bechamel, three cheese, parmesan cracker topping, oven roasted tomato

### **Root Beer BBQ Brisket Sandwich**

slow cooked shredded beef, Gale’s bbq sauce, pretzel roll

### **Chicken & Porridge**

roasted amish chicken breast, herbed porridge, shallot tomato buerre blanc

### **Featured Cocktail Pairing**

#### **“Barrel Aged Manhattan”**

Rittenhouse Rye, Dolin Rouge, Charred US Oak

#### **“Mamie Taylor”**

Isle of Skye 8 year Scotch, Barritt’s Ginger Beer, Fresh Lime

## **Desserts**

### **Chocolate Pot**

chocolate cream, bananas fosters sauce, candied pecans

### **Ginger Snap S’more**

ginger snap shortbread, salted chocolate ganache

### **Caramelized Apple & Pear Cobbler**

warm clotted cream

### **Featured Cocktail Pairing**

“Justin Obtuse ‘08” ruby port



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