

Starters

Sesame Orange-Glazed Crispy Shrimp \$12
scallions, toasted sesame seeds, sweet chili aioli

Half-Dozen Crispy Chicken Wings \$12
mesquite-seasoned and tossed in classic hot or sweet ginger sauce
served with blue cheese dressing and celery

Baked Artichoke Dip \$9
Irish Cheddar, peppadew peppers, pita chips

Irish Potato Skins \$10
crispy potato skins topped with corned beef, bacon,
Cheddar, scallions, and sour cream

Ploughman's Plate \$15
local summer sausage, cheese curds, horseradish Havarti,
stout and mustard cheese spread,
bread and butter pickles, pretzel bites, French bread

Soups

 **Potato Leek**
cream sherry, chive oil
\$6 cup \$8 bowl

Chef's Soup of the Day
\$6 cup \$8 bowl

Entrée Salads

Wedge \$10
baby iceberg, roasted tomatoes, rosemary peppercorn bacon,
pearl onion, buttermilk ranch dressing

F//T **Power Salad \$10**
mixed greens, shredded kale, quinoa, chickpeas, heirloom tomatoes,
carrots, sunflower seeds, avocado yogurt dressing

Baby Spinach and Arugula Salad \$10
pickled red onion, shaved Parmesan, candied pecans,
dried cranberries, balsamic vinaigrette

add: grilled chicken breast or crispy chicken tenders \$4 | pan-seared salmon \$9

Sandwiches

served with your choice of:
crisp vegetables with hummus, house-made potato chips,
French fries, seasonal fruit

Grilled Chicken Breast \$12
fresh Mozzarella, pesto aioli, arugula, beefsteak tomato, sourdough roll

 **House-Made Corned Beef Brisket \$13**
caraway sauerkraut, Swiss, smoked bacon mayonnaise, grilled dark rye bread

Grilled Sheboygan Double Bratwurst \$12
sauerkraut, stewed onions, Stout cheese spread, Sheboygan hard roll

Wisconsin BLT \$14
thick-cut Jones Dairy Farm cherrywood smoked bacon, arugula, beefsteak tomato,
tomato-bacon jam, Parmesan-crusting sourdough bread

Smoked Turkey Club \$13
smoked bacon, Swiss, leaf lettuce, beefsteak tomato, red onion, basil aioli
Tuscan bread

 **Irish Cheeseburger \$15**
half-pound patty, smoked bacon, Irish Cheddar, roasted tomato sauce, onion rings,
brioche bun

Crispy Chicken Wrap \$13
Cheddar and Pepper Jack, bacon, lettuce, honey chipotle mayonnaise,
served warm in a grilled herb tortilla

Seafood Specialties

Fish and Chips \$17
Jigger Ale-battered Icelandic haddock, French fries, coleslaw, marble rye,
malt vinegar tartar sauce

F//T **Pan-Seared Arctic Salmon \$16**
fire-roasted vegetable relish, sautéed baby spinach, roasted red pepper sauce



Signature item F//T Items created lower in calories, sodium and added sugar
There is a risk of food borne illness when eating foods of animal origin raw or undercooked