

## SHAREABLE PLATES

SMOKED CHICKEN WINGS \$12 8 PC  
Smoked in-house, cooked to perfection and tossed with your choice of Buffalo, \$16 12 PC  
Maple Chipotle or Ginger Sesame Sauce. Served with Fresh Carrot Sticks and Celery with Bleu Cheese Dressing.

SEASON'S BEST BRUSSELS \$10  
Roasted with Apple Chutney and Diced Bacon and topped Walnut Streusel Topping.

"BREAKING BREAD" \$10  
House-made Braided and Seeded Harvest Loaf with a Seasonal Butter and Mini Cheese Ball.  
Share the joy of community with this guest favorite!

BAKED BRIE WITH CRANBERRY ORANGE CHUTNEY \$12  
Served warm with fresh Foccacia Bread.

"THE BUTCHER, THE BAKER, THE BEEKEEPER" CHARCUTERIE BOARD \$24  
Honeycomb, Cornicions, Mustard Blend, Spiced Nuts, Cheese Duo and Select Cured Meats with Flatbread Crackers and Bakery Bread

FORAGER STUFFED MUSHROOMS \$14  
Boursin and Asiago Cheeses, Garlic, Butter, Crunchy Panko Topping and Red Pepper Coulis.

## SOUP & SALAD

HOMEMADE SOUPS Cup/\$5 Bowl/\$7  
Always from scratch, always packed with flavor. Never without a warm, Homemade Roll and Butter. Grandma would approve.

SOUP-TO-GO Quart Container/\$12  
We know you love it so we are making it available to enjoy at home, too!

MERINO HARVEST SALAD (VEG/GF) \$14  
Herbed Goat Cheese, Golden Beets, Roasted Papitas (Pumpkin Seeds), Butternut Squash and Pomegranate Seeds on Mixed Greens with Maple Dijon Vinaigrette

INDIGO WEDGE \$10  
Artisan Romaine, Tomato, Bacon, Maytag Bleu Cheese Crumbles, House Croutons and Dressing

## ADDITIONS

Grilled Chicken + \$6

Seared Sockeye Salmon + \$10

## DRESSINGS

Ranch | Maytag Blue Cheese | French | House Vinaigrette

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

## ENTREES

*All entrees include a House Dinner Salad with Choice of Dressing*

POT ROAST WITH ROOT VEGETABLE RAGOUT (GF) \$32  
The perfect Iron Skillet presentation of the ultimate Comfort Food. Red Wine Demi and Potato Medley bring the big finish to this showstopper!

ROSEMARY ROASTED ½ CHICKEN (GF) \$30  
Served with Seasoned Sweet Potato Wedges and Maple Butter Brussels Sprouts, a Dash of Sea Salt and a final Brush of Pomegranate Sauce makes this extra memorable.

WALNUT-CRUSTED SALMON FILLET OVER LINGUINI \$34  
Tossed with Arugula, Tomatoes, Herbs and Cream Sauce. Rich and delectable.

BRAISED LAMB SHANK \$36  
Nestled in Roasted Butternut Squash Risotto, Wilted Greens, with a Cinnamon Mint Sea Salt Finish

### FROM THE GRILL

Finished with a Round of Garlic, Herb and Leek Compound Butter

14 OZ GRILLED RIBEYE \$42 (GF)

10 OZ GRILLED RIBEYE \$36 (GF)

GRILLED TOMAHAWK PORK CHOP \$33 (GF)  
(Cider-brined and topped with Caramelized Onions and Apples)

Plated with Chef's Selection of Fresh Vegetable and our famous Potato Gratin  
Add Sautéed Mushrooms or Mushrooms and Onions \$4

### SANDWICH CRAVINGS

All sandwiches include a choice of House Chips or a Side Salad. Sub Hand-cut Fries + \$2

BLACK AND GOLD HAWKEYE BURGER \$18  
A stacked line-up of toppings includes: Sautéed Mushrooms, Caramelized Onion, Tangy Swiss Cheese, Bacon, Lettuce, Tomato, Thinly Sliced Red Onion, Sliced Dill Pickles over a Lightly Blackened CAB half-pound Patty and a Fried Egg finally crowned with our Golden Brioche Bun. No substitutions, Coach! Includes a Secret Sauce from our Culinary Playbook for dipping the Burger AND the Fries! Tackle this one.

SMOKED TURKEY MELT \$13  
Creative and so flavorful, our hands-down favorite sandwich yet! Enjoy Smoked Turkey, Apple Sage and Onion Chutney and Swiss with Lingonberry Jam grilled on Cranberry Wild Rice Bread.

VEG – vegetarian | GF – gluten friendly | DF – dairy free