

Starters

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


Half-Dozen Crispy Chicken Wings \$10
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

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


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

Entrée Salads

Cobb Salad \$11
baby iceberg, hard-boiled egg, bacon, avocado, cheese curds,
heirloom tomatoes, buttermilk ranch dressing
add: grilled chicken breast or crispy chicken tenders \$4 | pan-seared salmon \$9

F//T **Power Salad \$10**
mixed greens, shredded kale, quinoa, chickpeas, heirloom tomatoes,
carrots, sunflower seeds, avocado yogurt dressing
add: grilled chicken breast or crispy chicken tenders \$4 | pan-seared salmon \$9

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

 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

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

Turkey Salad Wrap \$12
roasted turkey breast, dried cranberries, grapes, almonds, spinach,
Greek yogurt dressing, served chilled in a spinach wrap

Grilled Berkshire Pork Burger \$13
one-third pound pork patty, sliced pork belly, smoked Gouda, arugula, apple butter,
pretzel bun

Wisconsin BLT \$13
thick-cut Jones Dairy Farm cherrywood smoked bacon, arugula, beefsteak tomato,
tomato-bacon jam, Parmesan-crustured sourdough bread

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

 **Irish Cheeseburger \$14**
half-pound Angus patty, smoked bacon, Irish Cheddar, roasted tomato sauce, onion rings,
brioche bun

Crispy Chicken Wrap \$12
Cheddar and Pepper Jack, bacon, lettuce, honey chipotle mayonnaise,
served warm in a grilled herb tortilla

Artisan Grilled Cheese \$12
Swiss, fresh Mozzarella, smoked Gouda, roasted tomatoes, baby spinach, 9-grain bread

Edamame Quinoa Chia Seed Burger \$13
mixed greens, grilled vegetable relish, hummus, sourdough roll

Seafood Specialties

Fish and Chips \$16
Jigger Ale-battered Icelandic haddock, French fries, coleslaw, marble rye,
malt vinegar tartar sauce

F//T **Open-Faced Tuna Melt \$13**
lemon-caper tuna salad, smoked Gouda, broiled tomato,
English muffin, arugula salad

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