

TACOS

MAHI MAHI ●

Creamy Cilantro Slaw, Radish Lardons, Salsa Verde
12

TINGA DE POLLO

Red Chipotle Shredded Chicken, Queso Fresco, Mexican Crema, Cilantro, Pickled Red Onion
10

FAJITA ●

Chipotle Lime Marinated Flank Steak, Grilled Peppers & Onions, Pico de Gallo
12

MAC N CHEESE

BUILD YOUR OWN MAC N CHEESE

Cavatappi, Signature Mac n Cheese Sauce, Build Your Own, Crostini
13

MEATS

Blackened Chicken 4
Blackened Mahi 3.5
Blackened Shrimp 5
Smoked Bacon 1
Smoked Brisket 4
Smoked Pork 2
Kielbasa 1

VEGGIES (.50)

Jalapenos
Mushrooms
Red Peppers
Spinach
Tomatoes
Pepperoncini

CRACKEY MAC

Cavatappi, Signature Mac n Cheese Sauce, Smoked Kielbasa, House Smoked Bacon, Crostini
15

MEAT & CHEESE BOARD

All Selections are served with Crackers, Fruit, Preserves, Marcona Almonds

CHEF'S SELECTION 21

CHEESE

JEFF'S SELECT CAVE AGED GOUDA

Origin: Monroe, Wisconsin By Way of Faribault, Minnesota

Aged: 9 Months

Qualities: Full-Bodied, Nutty, Hints of Caramel

Type: Cow's Milk

PRAIRIE BREEZE CHEDDAR

Origin: Milton, Iowa

Aged: 9 Months or More

Qualities: A Sweeter & Crumblier Cheddar

Type: Cow's Milk

ST PETE'S SELECT AMABLU

Origin: Faribault, Mn

Aged: 100 Days in Caves

Qualities: Smooth, Creamy Texture, Piquant Sharpness

Type: Cow's Milk

MEAT

WILD BOAR SALAME – Clove, Juniper, Natural Casing, Slow Cured



PLATES TO SHARE

ELDORADO NACHOS ●

Seasoned Ground Beef, Nacho Cheese, Shredded Lettuce, Pico de Gallo, Refritos, Sour Cream, Chipotle Coulis
12

CHEESE CURDS

Summit EPA Beer Batter, Mixed Berry Ketchup
10

CHICKEN SATAY WRAPS

Curried Yogurt Marinated Chicken, Butter Lettuce, Peanut Sauce, Cucumber, Sriracha, Cilantro
11

STEAK TIPS

Garlic & Herb Marinated Beef Tenderloin, Mushrooms, Sauce Choron, Smoked Bone Demi-Glaze
13

ARTICHOKE DIP

Spinach, Roasted Red Peppers, Red Onions, Flat Bread
10

PIZZA

CHICAGO DEEP DISH

Mozzarella, Italian Sausage, Pepperoni, Marinara
13

LONE OAK FLATBREAD

Mozzarella, Tomato Basil Relish, Balsamic Reduction
12

PROSCIUTTO & ARUGULA FLATBREAD

La Quercia American Prosciutto, Tomato Sauce, Fresh Mozzarella, Baby Arugula
13

BURGERS & LUCY'S

HICKORY BBQ BURGER ●

House Smoked Bacon, Cheddar, Crispy Fried Onions, BBQ Sauce
12

BLEU LUCY BURGER ●

Bleu Cheese Stuffed, Chopped Bacon, Buffalo Sauce
13

CALIFORNIA LUCY ●

Cheddar Stuffed, Lettuce, Tomato, Red Onion, Mayo
12

TRUFFLE BURGER ●

Black Truffle Short Rib & Chuck Patty, St Pete's Select Amablu, Roasted Mushrooms, Hungarian Aioli
16

TURKEY BURGER ●

Wild Rice and Ground Turkey Patty, Monterey Jack, Bacon, Cranberry Aioli, Lettuce, Tomato, Onion
12

CHEF'S GRIND BURGER ●

Brisket & Short Rib Patty, Jeff's Select Cave-Aged Gouda, Arugula, Charred Tomato & Onion Relish, Tiger Sauce
16

HANGOVER BURGER ●

House Smoked Bacon, Cheddar, Fried Egg, Sriracha Aioli, Lettuce, Tomato, Red Onion
12

MUSHROOM SWISS BURGER ●

Garlic Roasted Mushrooms, Swiss, Lettuce, Tomato, Red Onion, Mayo
12

SANDWICHES

ADOBO CHICKEN NAAN

Blackened Chicken Breast, Pepper Jack, Bacon Buttermilk Dressing, Romaine, Pico de Gallo
12

TURKEY BACON CLUB

House Smoked Turkey, Bacon, Bibb Lettuce, Tomato, Mayo, Whole Grain Toast
12

FRIED CHICKEN SANDWICH

Buttermilk Battered Chicken Thigh, Bread n Butter Pickles, Sweet n Sour, Mayo, Bibb Lettuce
13

BRISKET DIP

Peppers, Onions, Mushrooms, Monterey Jack, Texas Mop Au Jus, Ciabatta Roll
13

BRISKET GYRO

Smoked Brisket, Thandoori Naan, Tzatziki, Shredded Romaine, Cucumber Relish
13

