

#### SMALL PLATES

DEVILED EGGS (VG, GF)	9
WHIPPED RICOTTA DUO (VG, GFO)	10
calabrian chile with hot honey. lemon and herb with honey. served with crostini	
• BACON-WRAPPED FIGS (GF)	15
chèvre mousse, balsamic reduction	
BRUSCHETTA	10
our take on the italian classic! choose from: • fig jam, crispy prosciutto, mascarpone, microgreens • goat cheese pesto mousse, mozzarella, roma tomato (VG) • ricotta, toasted hazelnuts, hot honey (VG)	
BRUSSEL SPROUTS (VG, VO, GF)	13
blue cheese, bread crumbs, balsamic glaze	
• MEATBALLS (GFO)	15
traditional italian style, served with crostini	
BURRATA (VG, GFO)	17
cherry tomato, walnut pesto, balsamic glaze	
CRAB CAKES (GF)	17
blue crab, cajun remoulade, arugula salad	

#### SALADS

add chicken for \$5

• BEET (VG, VO, GF)	12
red and golden beets, spring mix, golden raisins, marinated feta, marcona almonds, apple cider vinaigrette	
CAESAR (VG, GFO)	12
romaine, parmesan, croutons, deviled egg	

#### SANDWICHES

served with kettle chips or mixed greens

TURKEY PESTO (GFO)	16
smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun	
PROSCIUTTO, BRIE & ARUGULA (GFO)	16
on toasted french baguette with garlic aioli	
VEGGIE (V, GFO)	16
marinated zucchini, roasted red pepper, cucumber, roma tomato, arugula, cannellini spread on french baguette	

#### BOARDS

• SOMM BOARD BLANC (VG, GFO)	48
"A Master Class in Curation" – The Minnesota Star Tribune	
enjoy a unique assortment of soft triple-cream european cheeses and accompaniments that yearn for champagne, white wine, or softer-styled reds	
• add charcuterie for \$12	
• SOMM BOARD ROUGE (VG, GFO)	48
an epic spread of medium- to firm-textured cheeses that	
long for the bolder side of red wine. basswood honey and	
aronia jam from local minnesota farmers are joined by a	
bevy of other lavish accoutrements	
• add charcuterie for \$12	
CHEF'S BOARD (VG, GFO)	28
selection of cheeses and accoutrements from our head chef	
• add charcuterie for \$12	
BRAT BOARD	28
an array of brat varieties and complimentary cheeses,	
served with soft pretzels, house pickles, and mustards	
• MEZZE BOARD (V, GFO)	28
refreshed for fall! a mediterranean-style board with	
roasted garlic hummus, aubergine dip, and olive tapenade.	
served with crudités and crostini	
MINI CHEF'S BOARD (GFO)	18
a smaller assortment of charcuterie and cheese	

#### FLATBREADS

• BUTTERNUT SQUASH (VG)	17
sage sausage, chèvre mousse, toasted walnuts	
• sub crimini mushrooms for vegetarian option	
BACON GORGONZOLA	17
fig, gruyère, balsamic reduction	
SALSICHA	17
italian sausage, olive, red onion, fresh mozzarella	
CARAMELIZED ONION (VG)	17
gruyère, crimini mushrooms, chives	
ROCKET (VG)	19
arugula, stracciatella, prosciutto	
• sub crimini mushrooms for vegetarian option	
CHICKEN CAESAR	19
fresh mozzarella, roasted chicken, parmesan, roma tomato, romaine	

#### DESSERT

all desserts made in-house

<b>POT DE CRÈME</b> (VG, GF)	8
rich, french-style chocolate custard, house-made chantilly	
<b>PEANUT BUTTER MOUSSE</b> (VG, GF)	8
topped with chantilly, dark chocolate shard	
<b>CRÈME BRÛLÉE</b> (VG, GF)	8
<b>MILLY'S SWEET TREAT</b>	MP
ask your server about our pastry chef's dessert of the week	
<b>VANILLA ICE CREAM</b> (VG, GF)	6
- add espresso affogato for \$4	
- add solera sherry affogato for \$8	
<b>BROWNIE A LA MODE</b> (VG, GF)	11
<b>SORBET</b> (V, GF)	6
ask about our featured flavor	

#### DESSERT BOARDS

<b>MINI CHOCOLATE BOARD</b> (VG, GF)	8
trio of house-made chocolates and confections	
<b>EVERYDAY CHOCOLATE BOARD</b> (VG, GFO)	15
our chocolate trio with the choice of a pot de crème or peanut butter mousse	
<b>ULTIMATE CHOCOLATE BOARD</b> (VG, GFO)	21
a true across-the-board! includes a pot de crème, peanut butter mousse, and our chocolate trio	

#### DESSERT WINE

<b>DESSERT WINE DUO</b>	16
the ultimate dessert board pairing! compare a ruby and tawny side-by-side	
<b>Chateau Roumieu SAUTERNES, France</b>	12
<b>Lustau East India Solera SHERRY, Spain</b>	12
<b>Quinta De La Rosa RUBY Reserve, Portugal</b>	14
<b>Broadbent 5 Year MADEIRA, Portugal</b>	12
<b>Ramos Pinto 10 Year TAWNY, Portugal</b>	14
<b>Villa Oeiras 15 Year TAWNY, Portugal</b>	16
<b>Warre's Otima 20 Year TAWNY, Portugal</b>	24

#### COFFEE

<b>DOGWOOD BREWED COFFEE</b>	4
<b>ESPRESSO (SINGLE/DOUBLE)</b>	4 / 6

#### WINE COCKTAILS

<b>APPLE BOTTOM SPRITZ</b>	13
apple rosemary shrub, spiced cider, prosecco	
<b>CHAMOMILE KISS</b>	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, prosecco	

<b>PARADISO SPRITZ</b>	12
a wine-based aperol spritz	

#### BEER & CIDER

<b>SURLY HELL LAGER</b>	7
Surly Brewing — Minneapolis, MN	
<b>DAISY CUTTER PALE ALE</b>	7
Half Acre Beer Co. — Chicago, IL	
<b>WAYBIRD HAZY IPA</b>	7
Half Acre Beer Co. — Chicago, IL	
<b>BLACK ALE PORTER/STOUT</b>	7
Bent Paddle Brewing — Duluth, MN	
<b>WILD APPLE CIDER</b>	9
Wild State Cider — Duluth, MN	

#### NON-ALCOHOLIC

<b>N/A SPARKLING ROSÉ</b>	12
Shania 0.0, Jumilla, Spain — N.V.	
<b>N/A SPARKLING WHITE WINE</b>	12
Shania 0.0, Jumilla, Spain — N.V.	
<b>N/A GIN &amp; TONIC</b>	11
Ish Spirits — Copenhagen, Denmark	
<b>N/A NEGRONI</b>	11
Aplós — Miami, Florida	
<b>N/A HOPPY PALE ALE</b>	7
Surly Brewing Co. — Minneapolis, MN	
<b>SHRUB &amp; SODA</b>	7
sparkling water with locally-made Sharab Shrub, choice of raspberry, blueberry poblano, thai basil, apple rosemary, or plum with wildflower honey	
<b>SAN PELLEGRINO</b>	5
<b>COKE / DIET COKE / SPRITE</b>	3