

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	
VEGGIE TART (VG)	10
puff pastry, herbed chèvre, seasonal veggies	
BRUSCHETTA	10
our take on the italian classic! choose from:	
• marinated zucchini, whipped ricotta, garlic confit (VG)	
• goat cheese pesto mousse, mozzarella, roma tomato (VG)	
• ricotta, toasted hazelnuts, hot honey (VG)	
BRUSSEL SPROUTS (VG, VO, GF)	12
blue cheese, bread crumbs, balsamic glaze	
PROSCIUTTO-WRAPPED ASPARAGUS (GF)	13
with saffron aioli	
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

WEDGE (VGO, GF)	10
iceberg lettuce, cherry tomatoes, bacon crumbles, blue cheese dressing	
STRAWBERRY FIELDS (VG, VO, GF)	11
arugula, fresh strawberries, feta, pine nuts, herb balsamic	
CAESAR (VG, GFO)	12
romaine, parmesan, croutons, deviled egg	

FLATBREADS

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

BOARDS

SOMM BOARD (VG, GFO)	39
"A Master Class in Curation" – <i>The Minnesota Star Tribune</i> enjoy a selection of world-class cheeses, crackers, and accompaniments thoughtfully crafted by our sommelier to pair perfectly with our wine list	
- add charcuterie for \$12	
COASTAL SOMM BOARD (VG, GFO)	49
we're surfing coast to coast this summer! this seasonal board is packed with cheeses and accoutrements ranging from the california countryside to the eastern seaboard, and a few favorites from local farmers	
- add charcuterie for \$12	
CHEF'S BOARD (VG, GFO)	26
selection of cheeses and accoutrements from our head chef	
- add charcuterie for \$12	
BRAT SUMMER BOARD	24
includes over a half pound of brat varieties, served with soft pretzels, house pickles, and mustards	
MEZZE BOARD (V, GFO)	23
refreshed for summer! a mediterranean-style board with roasted garlic hummus, herbed white bean dip, and pesto giardiniera, served with crudités and crostini	
MINI CHEF'S BOARD (GFO)	16
a smaller assortment of charcuterie and cheese	

SLIDERS

two sliders served with house pickles and coleslaw

PULLED PORK (GFO)	13
mesquite smoked barbecue sauce	
PULLED CHICKEN (GFO)	13
carolina gold barbecue sauce	
JACKFRUIT (VG, GFO)	13
rhubarb chipotle barbecue sauce	

SANDWICHES

served with kettle chips or mixed greens

TURKEY PESTO (GFO)	15
smoked turkey breast, aioli, provolone, tomato, arugula on a focaccia bun	
PROSCIUTTO, BRIE & ARUGULA (GFO)	15
on toasted french baguette with garlic aioli	
LANGOUSTINE ROLL (GFO)	17
our version of a lobster roll, aioli, chives on a brioche roll	
VEGGIE (V, GFO)	15
marinated zucchini, roasted red pepper, cucumber, roma tomato, arugula, cannellini spread on french baguette	

DESSERT

POT DE CRÈME (VG, GF)	8
rich, french-style chocolate custard, house-made chantilly	
WHITE CHOCOLATE MOUSSE (VG, GFO)	8
layered with raspberry preserve, chantilly, rolled wafers	
CRÈME BRÛLÉE (VG, GF)	8
MILLY'S SWEET TREAT	MP
ask your server about our pastry chef's dessert of the week	
HOUSE-MADE VANILLA ICE CREAM (VG, GF)	6
- add solera sherry affogato for \$8	
- add espresso affogato for \$4	
BROWNIE A LA MODE (VG, GF)	8
SORBET (V, GF)	6
ask about our featured flavor	

DESSERT BOARDS

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

DESSERT WINE

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

COFFEE

DOGWOOD BREWED COFFEE	4
ESPRESSO (SINGLE/DOUBLE)	4 / 6

WINE COCKTAILS

CHAMOMILE KISS	14
sparkling rosé infused with blood orange and botanicals, plum and wildflower honey shrub, house-made chamomile syrup, prosecco	
SPICEBERRY SPRITZ	12
blueberry poblano shrub, prosecco	
PARADISO SPRITZ	12
a wine-based aperol spritz	

BEER & CIDER

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

NON-ALCOHOLIC

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