



Appetizers

Whipped Bone Marrow

crostini | pickled mustard seed | arugula salad
16

Cheese Curds *GF*

ranch | smoked tomato jam | chimichurri
14

Salmon Cakes

cauliflower hash | olives | herbs
blood orange sauce
16

Voyageur's Char-Grilled Bread Service

honey-cheddar butter
10

Smoked

Chicken Legs *GF*

ranch or blue cheese
11

Duck Tacos *GF*

rice flour pancake
tamari-gochujang glaze
scallion | carrot | sesame
12

Tempura Portabella Fingers *GF*

herb-mustard aioli
12

Bruschetta

smoked tomato jam
mushroom-balsamic
stracciatella | arugula
10

Duck Paté

currant jam | crostini | greens
10

House Fries *GF*

hand-cut | salt & pepper or cajun
9

Soup & Salad

dressings: ranch | bleu cheese | 1000 island | caesar | balsamic vinaigrette | honey-miso vinaigrette
add ons: chicken | shrimp | salmon | steak | shredded duck | salmon cakes

Homestyle Duck Chili *GF*

scallion | crème fraîche
cup 7 bowl 13

Caesar Salad*

house caesar | croutons | tomatoes
parmesan
half 8 full 13

Chilled Quinoa Powerbowl *GF*

honey-miso dressing | chickpea | carrot
cucumber | pickled red onion | cabbage
tomato | feta | greens
15

Curried Acorn Squash Soup *GF*

pickled apple relish | cilantro
cup 6 bowl 11

House Salad *GF*

leafy greens | tomatoes | cucumber
pickled red onion
half 6 full 10

Grilled Romaine Salad *GF*

house blue cheese dressing | bacon
pico de gallo
14

Entrees

Char-Grilled Ribeye* *GF*

smashed duck fat parmesan potatoes
mushrooms | ramp-chive butter
63

Duck Meatloaf

leek-fontina mash | cherry glaze
mushroom gravy | pistachio | broccolini
36

6oz. Filet* *GF*

leek-fontina mash | fennel-pea salad
charred onion bordelaise
56

Teres Major Steak* *GF*

garlic green beans | honey-miso potatoes
pickled maitake mushrooms | sesame
39

Grilled Duroc Pork Chop* *GF*

10oz bone-in center cut | carrots
cranberry-jalapeno compote
mascarpone polenta
32

Glazed Salmon* *GF*

orange-tamarind glaze | broccolini
aleppo grilled sweet potatoes
34

Shrimp Jambalaya

house boudin sausage | rice
cajun broth | sourdough
27

Chickpea Falafel *GF V*

quinoa | sauteed vegetables
harissa | pepitas
22

Fish Tacos

tempura fried cod | pico de gallo
coleslaw | chili-lime aioli
19

Creamy Fettuccine

house pasta | parm cream sauce
shallot | mushroom | sourdough
18

Lamb Burger*

fermented apples | feta
cucumber | smoked tomato jam
22

Smoked Pastrami Reuben

deli rye | house sauerkraut
swiss | 1000 island
19

Mushroom Swiss Wagyu Burger*

mushroom duxelles | swiss
roasted garlic aioli
20

Classic Chicken Sandwich

grilled or fried | house pickle
lettuce | tomato | chili-lime aioli
18

Desserts

Carrot Pound Cake *GF*

cream cheese whip
brown sugar pepitas
grilled pineapple butterscotch
10

Earl Grey Pot de Crème *GF*

fermented pears | thyme
10

Cookie & Gelato *GF*

Sara's Artisan Gelato
house chocolate chip cookie
9

Raspberry Sorbet *GF*

Sara's Artisan sorbet
coconut lime puffed rice
7

*consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may contribute to foodborne illness, especially if you have a medical condition

**a 3% surcharge applies to all credit card transactions

***a 20% service gratuity will be applied to all parties with 6 guests or more

Signature Cocktails

Post Modern Margarita* 10
tequila | lime | triple sec | simple syrup
*produced with dairy

Pom Pom Sangria 9
white wine | pomegranate | spices | rosemary
ginger | seltzer

Midnight Manhattan 15
buffalo trace bourbon | rinomato | sweet vermouth
toasted walnuts | sous pression

Carthusian Sour 19
green chartreuse | yellow chartreuse | lemon | lime
simple syrup | orange bitters | egg white

Resurrection *by Aaron McKinney* 14
uncle vals pepper gin | house grapefruit-cello
lillet blanc | lemon | absinthe mist

The Knighted Apple 16
monkey shoulder scotch | drambuie | lemon
golden fig-apple cider reduction | chipotle cacao
bitters

The Third Hand 13
watermelon infused rum | tamarind campari
rockwell sweet & dry vermouth | peychaud's

The Gentleman 35
bardstown WVGB collaborative rye whiskey
black walnut bitters | piloncillo syrup | orange

Manhattan High Ryes 75
whistlepig 18 year rye whiskey | rockwell sweet
vermouth | carpano antica | angostura bitters

Zero Proof Cocktails

(non-alcoholic)

Whiskey Sour | But Not 11
lyre's NA whiskey | untitled art NA grapefruit radler
fee brothers black walnut bitters

Liar | Lyre | Pants on Fire 10
lyre's NA agave spirit | orgeat | lime

The Pink Duchess 13
lyre's NA pink gin | maraschino shrub | lemon
egg white

Apple of My Eye 8
golden fig-apple cider reduction | seltzer
caramelized apple

After Dinner

Dessert Old Fashioned 13
pinhook high proof bourbon | angostura bitters
black walnut bitters | orange bitters | piloncillo syrup

Big Lebowski Who? 11
bourbon | coffee | cream | piloncillo
chocolate bitters

EX-presso Martini 12
vodka | house cold brew | coffee liqueur
chocolate bitters | orgeat | splash of regret

THC Beverages*

Tropical Punch Seltzer 13
Alto – 3mg THC + 5mg CBD

BLAST Creamsicle 12
Brewing Projekt – 5mg THC

Blueberry Cheesecake Disaster 14
Oliphant – 10mg THC + 5mg CBD

Puff Stuff Mango Marshmallow 14
Drekker – 10mg THC

*Must be 21 to purchase
limit 20mg per person per visit

Craft Beer

Bofferding Pilsner 4.8% 6

Kronenbourg 1664 Blanc Lager 5.5% 7

Hop & Barrel Christmas Cookie Lager 5.2% 7

Greens (GF) Dry Hopped Lager Blonde Ale 4.1% 10

Allagash Curieux Barrel Aged Belgian Tripel 10.2% 13

Equilibrium Photon American Pale Ale 4.8% 10

Drowned Lands Green Yield Hazy IPA 7.2% 11

Ahnapee Papa IPA West Coast IPA 5.5% 8

Equilibrium MC² DIPA 8.0% 14

Weihenstephaner Hefe Weissbier 5.4% 7

Hinterland Saving Gracie (GF) Sour Berry Ale 4.0% 10

Fair Isle Addo Rooibos Tea Saison 5.7% 11

Weldwerks Double Peach Pie Sour Ale 7.5% 14

Rodenbach Classic Flanders Red Sour Ale 5.2% 10

Sacrilege Barrel Aged Abricot Sour Wild Ale 5.4% 19

903 Golden Girls Slushy Glitter Sour 6.2% 13

Drekker Leisure Suits & Laser Beams Amber Ale 5.2% 10

Einstock Icelandic Toasted Porter 6.0% 7

Traquair House Scotch Ale 7.2% 13

4 Hands Chocolate Milk Stout 5.5% 9

Struise Brouwers '22 Anniversary Stout 14.0% 14

Prairie Artisan Stuft Smores Stout 13.2% 22

Domestic Beer & Other

busch light ° bud light ° budweiser ° michelob ultra
miller lite ° spotted cow ° modelo

Wine by the Glass

White

Auxerrois “Dapper Duck” – Luxembourg 11

Chardonnay Browne – Paso Robles 11

Sauvignon Blanc Viel Orme – France 12

Riesling Jacob Heims – Germany 10

Moscato Luca Bosio – Italy 10

Sparkling Brut Gruet – New Mexico 11

Rosé Villa Viva – Provence | France 9

Red

House Red I Am – Romania 7

Pinot Noir Horizon – France 11

Pinot Noir Dobbles – Willamette Valley 20

Red Blend Esteban Martin – Spain 10

Zinfandel Fidelity – Alexander Valley 16

Grenache Val de Rois – Rhône, France 11

Cabernet S. Beau Joubert – South Africa 12

Cabernet Sauvignon Peju – Napa Valley 29

Ask to see our
Wine Bottle List!

I Ducking Love the Staff

*Show your love for our fantastic staff by buying
everyone a round!*

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