



Appetizers

Whipped Bone Marrow

crostini | pickled mustard seed | arugula salad | lemon pepper
16

Savory Salmon Pancakes *GF*

cabbage scallion pancake | pickled onion petals | daikon kimchi
szechuan peppercorn aioli
16

Cheese Curds *GF*

ranch | chimichurri
smoked tomato jam
14

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 pancakes

Duck Enchilada Soup *GF*

cotija | cilantro | crispy tortilla
cup 7 bowl 13

Caesar Salad*

house caesar | croutons | tomatoes
parmesan
12

Chilled Quinoa Powerbowl *GF*

aji verde | red cabbage | grilled pineapple
pickled onion | carrot | cilantro | tomatoes
15

Daikon Miso Soup *GFV*

kale | tofu | thai basil | carrot
cup 6 bowl 11

House Salad *GF*

leafy greens | tomatoes | cucumber
pickled red onion
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

Peach Braised Duck Leg *GF*

peach white balsamic gastrique
celery root puree | chicharron
market vegetables
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

Duroc Pork Tenderloin* *GF*

viet-cajun marinade | braised greens
cauliflower puree | macadamia nut
chayote radish cucumber salad
39

Grilled Salmon* *GF*

delicata squash succotash | peas | basil
caper beurre blanc | herb salad
34

Shrimp Jambalaya

house boudin sausage | rice
cajun broth | sourdough
27

Chickpea Falafel *GFV*

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
19

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

Veracruz Corn Cake *GF*

honey ice cream | flake salt
honeycomb candy
11

Strawberry Lemon Tart

GF on Request
toasted meringue | oat crust
strawberry cookie crumble
11

Chocolate Malt Semifreddo

hazelnut praline | choco crunch
black sesame brittle
12

Cookie & Gelato *GF*

Sara's Artisan Gelato
house chocolate chip cookie
9

*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

Zero Proof Cocktails

(non-alcoholic)

Whiskey Sour, But Not	11
lyre's NA whiskey untitled art NA grapefruit radler fee brothers black walnut bitters	
Good Decisions 7.0	7
limeade pineapple ginger hibiscus clove mint	
Designated Georgian	13
lyre's NA white cane spirit black tea syrup tart peach juice assam tincture	
Plum Blossom Fizz	9
plum cheong syrup saratoga sparkling water	

NA Wine and Beer

Untitled Art. Grapefruit Radler <0.5%	6
Untitled Art. Orange Wit <0.5%	7
Athletic Upside Dawn Golden <0.5%	6
Lyre's Prosecco <0.5%	11
Leitz Eins Zwei Sparkling Reisling <0.5%	11

THC Beverages*

Tropical Punch Seltzer (CAN)	13
Alto – 3mg THC + 5mg CBD	
Blueberry Cheesecake Disaster (CAN)	14
Oliphant – 10mg THC	
TIME GO NIGHT NIGHT	14
Uncle arnie's blueberry nightcap zobo – 10mg THC	

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

Signature Cocktails

Bad Decisions 7.0

vodka | pineapple | ginger
hibiscus | clove | limeade
mint
9

Post Modern Margarita*

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

Midnight Manhattan

blade & bow bourbon | rinomato
sweet vermouth | sous pression
toasted walnuts
15

Carthusian Sour

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

Ultimate Dirty Martini

olive oil washed tito's vodka
spanish & castelvetrano super brine
rockwell dry vermouth
12

Afternoon Tea in Peach County

probitas rum | black tea syrup
tart peach juice | assam tincture
13

White Gold Negroni

matsui hakuto gin | orange bitters
tempus fugit kina l'aero d'or
oka kura bermutto
16

Peking Duck Old Fashioned

duck fat washed eagle rare bourbon
hoisin syrup | fermented plum
cucumber-leek bitters
18

EX-presso Martini

vodka | house cold brew concentrate
chocolate bitters | coffee liqueur
splash of regret
13

Coco in Kyoto

coconut rum | toasted coconut syrup | matcha
lime | matcha rose espuma | clarified
14

Big Lebowski Who?

bourbon | coffee | cream | piloncillo
chocolate bitters
11

Manhattan High Ryes

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

Dessert Old Fashioned

old forester 1897 bottled-in-bond
black walnut bitters | orange bitters
angostura bitters | piloncillo syrup
13

I Ducking Love the Staff

Show your love for our fantastic staff by buying everyone a round!
10

Craft Beer

Bofferding Pilsner 4.8%	6
Kronenbourg 1664 Blanc Lager 5.5%	7
Bhavana Brewery Petal Rosé Ale 4.2%	7
Greens (GF) Dry Hopped Lager Blonde Ale 4.1%	10
Allagash Curieux Barrel Aged Belgian Tripel 10.2%	13
Summit Extra Pale Ale 5.2%	6
Badger State Grassy Place Tropics Hazy IPA 6.7%	9
Ahnapee Papa IPA West Coast IPA 5.5%	8
Ommegang Passport Royale Sour IPA 7.5%	11
Toppling Goliath King Sue DIPA 8.2%	13
Weihenstephaner Hefe Weissbier 5.4%	7
Pig Minds Brewing Co. Zombie Cocktail Gose 5.5%	9
Japas Cervajaria Nama Biiru Rice Lager 4.9%	10
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
Martin House Doctor Bock Bock 5.6%	7
Einstock Icelandic Toasted Porter 6.0%	7
Drekker Broken Rudder Red Ale 5.0%	8
Ayinge Bavarian Dunkel 5.0%	9
Noble Roots Midnight Confection Stout 6.8%	9
Prairie Artisan Stuft Smores Stout 13.2%	22

Domestic Beer & Other

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

See our Wine Menu for
wines by the glass & bottle!