TRADITIONAL $8
French fries topped with country brown gravy and melting Wisconsin cheese curds

SOUTHERN STYLE $8
Replace country brown gravy with peppery white gravy
Add bacon for $1*

APPETIZERS

HABANERO PICKLED EGG* $1.50 GF
PRETZEL BITES $7.5 VE
With homemade horseradish mustard or honey Dijon
HUMMUS $7 V
Made in-house, served with soft pita bread and sliced carrots and celery
HOMEMADE BEER CHEESE $7 V
Served with kettle chips for dipping
HAY-MAC AND CHEESE $5.5 V
Topped with garlic bread crumbs
Add bacon for $1*

REGIONALLY INSPIRED COMFORT SANDWICHES

- WE USE ONLY ALL-NATURAL MEATS WITH NO ARTIFICIAL INGREDIENTS, PRESERVATIVES OR FILLERS. GLUTEN-FREE WHITE SANDWICH BREAD FROM GFY KITCHEN AVAILABLE FOR $1

BIG & BURLY

OPEN-FACED OVER TEXAS TOAST, SMOTHERED IN OUR SIGNATURE GRUYÈRE SAUCE

HAYMAKER* $13
House-made roast beef topped with french fries, Gruyère sauce, homemade coleslaw, tomatoes, and a fried egg

CROQUE MONSIEUR $10
Applewood-smoked ham and Grand Cru Gruyère with Dijon mustard, grilled, and smothered in Gruyère sauce
Add a fried egg and make it a Croque Madame* for $1

LOUISVILLE SLUGGER $13
Thinly sliced house-roasted turkey breast, peppered bacon, Gruyère sauce, tomatoes, and Parmesan cheese

HORSESHOE DOUBLE $13
CHEESEBURGER*
Two 1/3 lb. Angus chuck patties, topped with french fries and Gruyère sauce
Make it a single patty and call it a Ponyshoe for $7

CHICKEN SANDWICHES

GRILLED CHICKEN SANDWICH* $10
A 6oz marinated chicken breast topped with green leaf lettuce, tomato, red onion, and pickles, on a fresh made hamburger bun.

GRILLED CHICKEN CLUB* $11.5
A 6oz marinated chicken breast topped with green leaf lettuce, tomato, bacon, avocado, aged swiss cheese, and honey Dijon mustard, on a fresh made hamburger bun

APPETIZERS

SAUSAGE BALLS* $7
A six-pack of pork sausage and cheddar cheese balls, deep-fried and served with peppery white gravy

SPINACH ARTICHOKE DIP $8.5 V
Homemade dip served warm and gooey with white corn tortilla chips

GRUYÈRE DIP AND CHIPS $8.5 V
Homemade gruyère sauce served warm and savory with kettle chips

WINGS

CHICKEN WINGS* $7
Half pound of Jumbo mixed pieces, fried and tossed in your choice of sauce.
Served with carrots and celery and side of bleu cheese or jalapeño ranch.

SAUCES

MILD BUFFALO
Classic mixture of hot sauce and butter

HOT CHIPOTLE
Smoky chipotle and cayenne pepper

GARLIC PARMESAN
Fresh garlic and aged Parmesan cheese

CAROLINA GOLD BBQ
Sweet and tangy with a little bit of heat

LEMON PEPPER
Fresh ground black pepper and lemon seasoning

TANGY TERIYAKI
Sweet and savory mix of teriyaki and pineapple with hints of ginger and garlic

SALADS

Add roasted turkey or ham for $2
Roast beef* for $3
Half chicken breast* for $2.5
COBB SALAD $8.5 GF
chopped romaine lettuce with habanero pickled egg, cherry tomatoes, bleu cheese, diced avocado, peppered bacon, and a bacon vinaigrette* balsamic-
BABY SPINACH $8.5 GF
with sliced Granny Smith apples, feta cheese crumbles, candied pecans, dried cranberries and a honey-mustard vinaigrette

SIDE SALAD $4 GF
with mixed greens, carrots, cherry tomatoes, red onions, and your choice of dressing

HOMEMADE DRESSINGS

BALSAMIC-BACON VINAIGRETTE
HONEY MUSTARD VINAIGRETTE
JALAPEÑO RANCH
BLEU CHEESE DRESSING

GF - GLUTEN FREE
V - VEGETARIAN
VE - VEGAN

MOST ENTREES CAN BE MADE GLUTEN FREE

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
REGIONALLY INSPIRED COMFORT SANDWICHES

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GLUTEN-FREE WHITE SANDWICH BREAD FROM GFY KITCHEN AVAILABLE FOR $1

BOMBER STYLE

SERVED ON A FRESH HOAGIE BUN

1/3 LB BURGERS

HAND FORMED 100% ANGUS CHUCK BEEF COOKED TO MEDIUM *

SUBSTITUTE A VEGAN GARDENBURGER Patty FOR $1 VE
SUBSTITUTE A CHICKEN BREAST* FOR $2

ITALIAN HOAGIE $9.5

YOUR CHOICE OF HOUSE-MADE ROAST BEEF OR SMOKED ITALIAN SAUSAGE LINK TOPPED WITH SPICY GIARDINIERA, SWEET CHERRY PEPPERS, SAUTEED YELLOW ONIONS, AND SAUTEED GREEN BELL PEPPERS

MAKE IT A COMBO WITH SAUSAGE AND BEEF FOR $11.5

WISCONSIN WURST $8.5

A JUICY LOCAL BRATWURST BOILED IN BEER AND ONION, THEN GRILLED AND TOPPED WITH FRESH SAUERKRAUT AND SAUTEED YELLOW ONIONS

A LA PLANCHA

GRILLED CHEESES AND MORE

OREGONER $10

HOUSE-ROASTED TURKEY BREAST AND APPLE-WOOD SMOKED HAM WITH HONEY DIJON, SLICED GRANNY SMITH APPLES, AND TILLAMOOK CHEDDAR CHEESE

BLT CA* $10

PEPPED BACON, GREEN LEAF LETTUCE, TOMATOES, CHEDDAR CHEESE, AVOCADO, AND MAYO
ADD A FRIED EGG FOR $1

MARGHERITA GRILLED CHEESE $10 V

FRESH MOZZARELLA, TOMATOES, AND HOMEMADE BASIL PESTO

NUTTY GRILLED CHEESE $10 V

PECANS, AGED SWISS CHEESE, SLICED GRANNY SMITH APPLES, AND GREEN LEAF LETTUCE

CLASSIC CLUB SANDWICH $10

HOUSE-MADE TURKEY, APPLE-WOOD SMOKED HAM, AGED SWISS, TILLAMOOK CHEDDAR, PEPPED BACON, LETTUCE, TOMATO, AND MAYO; TRIPLE STACKED ON TOASTED WHITE BREAD

ROAST BEEF SANDWICH $11

HOUSE-MADE ROAST BEEF, DOUSED IN BEEF AU JUS. SERVED ON A TOASTED KAISER BUN WITH HOUSE-MADE HERASDISH CREAM SAUCE, GRILLED ONIONS, GREEN LEAF LETTUCE, AND SLICED TOMATO

BEER FOR THE KITCHEN $1

FOR SMALLER APPETITES

SIMPLE AND TRADITIONAL HALF SANDWICHES SERVED WITH KETTLE CHIPS
NO SUBS PLEASE! $4.5 EACH

PB&J V

(Choice of cheddar, Swiss, provolone, or American)

TURKEY AND CHEDDAR

WITH MAYO

HAM AND SWISS

WITH DIJON MUSTARD

FRIED EGG SAMMY WITH TOMATOES*

ADD CHEESE OR BACON FOR $1

DESSERTS

BROWNIE SUNDAE $6.5

A DOUBLE CHOCOLATE BROWNIE, BAKED IN-HOUSE, TOPPED WITH ALL-NATURAL VANILLA BEAN ICE CREAM, CRUMBLED GRAHAM CRACKERS, CHOCOLATE SAUCE, AND A CHERRY

RUM RAISIN BREAD PUDDING $6.5

MADE WITH SPICED RUM SOAKED GOLDEN RAISINS, SOURDOUGH, MILK CUSTARD, TOPPED WITH A CARAMEL GLAZE
GET IT A LA MODE WITH VANILLA ICE CREAM FOR $1.5

THE IMPOSSIBLE BURGER

A DELICIOUS BURGER MADE ENTIRELY FROM PLANTS, SURE TO SWAY THE MOST RABID OF CARNOVORES. MADE FROM SIMPLE, ALL NATURAL INGREDIENTS SUCH AS WHEAT, COCONUT OIL, AND POTATOES. SERVED ON A BROIOCHE HAMBURGER BUN TOPPED WITH GREEN LEAF LETTUCE, TOMATOES, RED ONIONS, AND PICKLES.

THE PRICE IS $15 AND IT IS VEGETARIAN, VEGAN, AND NUT-FREE.

ALONGSIDE YOUR CHOICE OF FRENCH FRIES, HOUSE MADE COLE SLAW, OR KETTLE CHIPS.

SIDES

HOUSE-FRIED KETTLE CHIPS V
FRENCH FRIES V
SWEET POTATO WAFFLE FRIES V
COLESLAW Light and tangy. Made fresh daily VE
A LA CARTE SIDES ARE SOLD AS A BASKET

ADDITIONS

CHEESES: Sharp cheddar, aged swiss, smoked provolone, bleu cheese crumbles, American
GRAVIES: Peppery white, country brown V
SIGNATURE GRUYERE SWISS CHEESE SAUCE V
OTHER: House-made horseradish mustard, honey dijon mustard, thick-cut peppered bacon, pickled jalapeños, fried egg*
ASK YOUR SERVER FOR PRICES

THE IMPOSSIBLE BURGER $15 VE

A DELICIOUS BURGER MADE ENTIRELY FROM PLANTS, SURE TO SWAY THE MOST RABID OF CARNOVORES. MADE FROM SIMPLE, ALL NATURAL INGREDIENTS SUCH AS WHEAT, COCONUT OIL, AND POTATOES. SERVED ON A BROIOCHE HAMBURGER BUN TOPPED WITH GREEN LEAF LETTUCE, TOMATOES, RED ONIONS, AND PICKLES.

ALONGSIDE YOUR CHOICE OF FRENCH FRIES, HOUSE MADE COLE SLAW, OR KETTLE CHIPS.

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