

## BREAKFAST MENU

### CLASSIC BREAKFAST

#### ALL AMERICAN\*

Two Eggs Any Style · Breakfast Potatoes · Choice of Bacon, Ham Steak, Chicken Apple Sausage or Canadian Bacon · Toast, Bagel or Muffin · Includes Juice and Coffee 15

#### GOOD START\*

Oatmeal · Cold Cereal or House-Made Granola with Fresh Berries or Bananas · Skim Milk · Choice of Toast, Bagel or Muffin · Includes Juice and Coffee 13

#### BREAKFAST BUFFET\*

Selection of Regional Hot and Cold Offerings · Freshly Baked Pastries and Breads · Seasonal Fruit · Milk, Juice, Teas and Coffee 18

### THREE EGG OMELETS

CLASSIC HAM & AGED CHEDDAR  
Breakfast Potatoes 13

CAPRESE  
Pulled Buffalo Mozzarella · Tomatoes · Torn Basil · Breakfast Potatoes 14

EGG WHITE  
Spinach · Marinated Artichokes · Goat Cheese · Picked Herbs · Seasonal Fruit Display (480 cal.) 14

THE WHOLE HOG  
Pork Shoulder · Guanciale · Ground Pork · Sweet Peppers · Smoked Cheddar · Breakfast Potatoes 17

*\*Choice of Toast*

### MODERN CREATIONS

#### BUTTERMILK PANCAKES

Warm Seasonal Fruit Compote · Maple Syrup 14

#### CRUNCHY FRENCH TOAST

Corn Flake Crusted · Strawberries · Bananas · Lite Syrup (495 cal.) 14

#### EGGS BENEDICT

Bourbon Glazed Pork Belly · Griddled Corn Cakes · Hollandaise 18

#### EGG WHITE FRITTATA\*

Seasonal Squash · Tomato · Spinach · Goat Cheese (300 cal.) 13

#### FAST FARE\*

Scrambled Eggs · Diced Ham · Breakfast Potatoes 13

#### FARM FRESH VEGETABLE & POTATO HASH\*

Chorizo · Fried Duck Egg 16

#### OPEN FACED EGG SANDWICH

Grilled Bread · Tomato Jam · Spinach · Mornay Sauce 15

#### BISCUITS & GRAVY

Southern Style Biscuits · Sausage Gravy · Fried Eggs 16

#### GREEK YOGURT PARFAIT

House-Made Granola · Seasonal Fruit Compote (400 CAL.) 9

*\*Choice of Toast*

HAM STEAK 9

TWO EGGS ANY STYLE 4

SAUSAGE LINKS 5

CHICKEN APPLE SAUSAGE 5

BOURBON GLAZED PORK BELLY 7

### SIDES

SOUTHERN STYLE BISCUIT 4

*\*add sausage gravy 3*

CRISP BACON 5

DAILY BREAD BASKET Honey Butter 9

SEASONAL FRUIT PRESENTATION 8

### BEVERAGES

FRESHLY SQUEEZED OJ OR GRAPEFRUIT JUICE 4

APPLE, CRANBERRY, PINEAPPLE, V8 OR TOMATO 4

#### SMOOTHIE

Chia Seed · Acai Powder · Banana · Pomegranate Juice 7

BEANSMITH COFFEE ROASTERS SIGNATURE BLEND  
Regular or Decaffeinated 4  
*\*French Press 10*

ASSORTED TAZO TEA 3

VARIETY OF MILK 3

SOFT DRINK 3

BOTTLED WATER  
Still or Sparkling 3

Allergen: If you have concerns regarding food allergens, please alert your server prior to ordering.

we are proud to partner with these local farmers & producers:  
Plum Creek Farms, TD Niche Pork, Imperial Wagyu Beef, Truebridge Foods, Squeaky Green Organics, Bagel Bin, Le Quartier, Wheatfields, Sweet Magnolias, and Beansmith Coffee Roasters

General Disclaimer: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

## LUNCH MENU

### STARTERS

CHICKEN & CORN  
CHOWDER  
Charred Corn Relish ·  
Crispy Skin 9

ROASTED  
TOMATO SOUP  
Goat Cheese Crostini · Vinegar  
8

TOMATO & CUCUMBER  
Oregano · Smoky Yogurt  
Vinaigrette 7

MIXED  
CAULIFLOWER &  
BROCCOLI  
Couscous · Pine Nuts · Mint 9

LITTLENECK  
CLAMS  
Ham Broth · White Beans 13

HOUSE-MADE  
MEATBALL  
Hearty Tomato Sauce ·  
Grana Padano 14

### SALADS

FLAKED SALMON SALAD  
Mixed Greens · Mango · Pickled Red Onion ·  
Bay Leaf Vinaigrette 15

CAESAR SALAD  
Romaine Hearts · Buttered Crouton · Parmesan ·  
Marinated White Anchovies · House Caesar Dressing 12  
\*add chicken thigh / salmon / strip loin 7

NEBRASKA WEDGE SALAD  
Iceberg Lettuce · Blue Cheese Mousse · Candied Walnut  
· Warm Lardons · Roasted Tomato 14

GRILLED ASPARAGUS SALAD  
Poached Egg · Fennel · Orange Vinaigrette 14

TOSSED SUMMER HARVEST SALAD  
Petite Greens · Shaved Crudités · Heirloom Tomatoes ·  
Roasted Shallot Vinaigrette 14

PEACH & KALE SALAD  
Pickled Onion · Caramelized Buckwheat ·  
Honey Vinaigrette 14

### ENTRÉES

SMOKED PASTRAMI REUBEN SANDWICH  
*Aged Gruyère · Thousand Island · House Chips 16*

NEBRASKA WAGYU BURGER  
*Pickled Sweet Onion · Bacon Jam · Brioche Bun ·  
Natural Cut Fries 16*  
\*add duck egg 4

CHICKEN THIGH CONFIT SANDWICH  
*Tomato and Cucumber Tzatziki · Salad Greens 14*

SEARED SALMON  
*Green Beans · Almond · Shallot Cream ·  
Radish Citrus Salad 17*

BAKED RATATOUILLE  
PASTRY  
*Cipollini Onion-Tomato Jam · Arugula · Goat Cheese 13*

PAPPARDELLE  
*Marinated Artichoke · Summer Greens ·  
Heirloom Tomatoes · Lemon Butter 15*

### CRAFTSMAN'S CREATIONS

FRUITS OF OUR LABOR  
Mezcal · Fresh Orange  
Juice · Sparkling Wine ·  
Pomegranate 12

CAPPELLETTI &  
GRAPEFRUIT  
Frozen Grapefruit Juice ·  
Capelletti Italian  
Aperitif 11

FRESH JUICES  
Lemonade · Limeade  
Grapefruit · Orange  
Juice 8

BEANSMITH COFFEE  
ROASTERS  
SIGNATURE BLEND  
Regular or  
Decaffeinated 4  
\*French Press 10

SHRUB & SODA  
Seasonal Shrub · Fresh Citrus  
· House Syrups ·  
Soda 9

SPARKLING  
FAIRE LA FETE  
*Cremant de Limoux, France* 12

WHITE WINE  
ROBERT MONDAVI  
*Sauvignon Blanc, Central Coast, CA* 9

RED WINE  
THIERRY & GUY  
*"Fat Bastard" Pinot Noir, Pays d'Oc* 9

### DESSERTS

GRILLED PEACH  
ICE CREAM  
Ginger Snap Crumble · Oregano 7

STONE FRUIT  
COBBLER  
Streusel · Vanilla Bean Ice Cream ·  
Dulce de Leche 7

DARK CHOCOLATE GANACHE  
Malted Cookie · Lemon Curd  
Crème Fraîche 7

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Squeaky Green Organics, Bagel Bin, Le Quartier, Wheatfields, Sweet Magnolias,  
and Beansmith Coffee Roasters

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## STARTERS

CHICKEN & CORN CHOWDER  
Charred Corn Relish · Crispy Skin 9

OVEN ROASTED WAGYU BONE MARROW  
Bacon Jam · Parsley Salad 19

MIXED CAULIFLOWER & BROCCOLI  
Couscous · Pine Nuts · Mint 9

BAKED RATATOUILLE PASTRY  
Cipollini Onion-Tomato Jam · Arugula · Goat Cheese 13

TOMATO & CUCUMBER  
Oregano · Smoky Yogurt Vinaigrette 7

LITTLENECK CLAMS  
Ham Broth · White Beans 13

HOUSE-MADE MEATBALL  
Hearty Tomato Sauce · Grana Padano 14

## SALADS

COMPRESSED WATERMELON SALAD  
Watermelon · Burrata · Balsamic · Peanut Crumble ·  
Mustard Greens 13

CAESAR SALAD  
Romaine Hearts · Buttered Crouton ·  
Parmesan · Marinated White Anchovies ·  
House Caesar Dressing 12

SUMMER HARVEST SALAD  
Petite Greens · Shaved Crudités · Heirloom Tomatoes  
· Roasted Shallot Vinaigrette 14

PEACH & KALE SALAD  
Pickled Onion · Caramelized Buckwheat ·  
Honey Vinaigrette 14

## ENTRÉES

PORK SHANK  
Sweet and Sour Cipollini  
Sauce 27

HALF ROASTED CHICKEN  
Natural Jus 26

ROASTED TOMATO RISOTTO  
Tomato Basil · Parmesan · Garlic Crema ·  
Black Pepper 18

WHOLE ROASTED DAILY  
CATCH  
Chef's Preparation 28

SEARED SALMON  
Green Beans · Almond · Shallot Cream ·  
Radish Citrus Salad 25

## WAGYU IMPERIAL

RIBEYE  
*Black Garlic Bordelaise*  
16OZ 47  
20OZ Bone-In 60

6OZ FILET  
*Béarnaise* 40

10OZ STRIP  
*Au Poivre · Beef Jus* 38

CIOPPINO  
*Salmon · Shrimp · Clams · Tomato Stew* 30

PAPPARDELLE  
*Marinated Artichoke · Summer Greens ·  
Heirloom Tomatoes · Lemon Butter* 15

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Foods, Squeaky Green Organics, Bagel Bin, Le Quartier, Wheatfields,  
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## SIDES

BUTCHER'S BAKED BEANS  
Herb Crumb 8

JUMBO ASPARAGUS  
Hollandaise ·  
Candied Pistachio 8

BOURBON BRAISED KALE  
with Guanciale 8

SUMMER SUCCOTASH  
Squash · Corn ·  
Tomato · Allium 7

CARAMELIZED  
SQUASH  
with Summer Peaches 7

CRISPY FINGERLING  
POTATOES  
Gremolata 7

GREEN BEANS  
Charred Onion · Almond 7

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or undercooked meats, poultry,  
seafood, shellfish, eggs or  
unpasteurized milk may increase your  
risk of foodborne illness, especially if  
you have certain medical conditions

## KIDS MENU



KRAFT® MACARONI & CHEESE | 7

SPAGHETTI | 7  
Plain or Tomato Sauce

GRILLED CHEESE SANDWICH | 7

CHEESEBURGER | 7

CHICKEN STRIPS | 7  
Honey-Mustard or Barbecue Sauce

PEANUT BUTTER AND JELLY SANDWICH | 7

### DESSERTS

CHOCOLATE CHIP COOKIES AND MILK | 4

CHEESECAKE POPS | 4

VANILLA OR CHOCOLATE ICE CREAM | 4



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KRAFT® MACARONI & CHEESE | 7

SPAGHETTI | 7  
Plain or Tomato Sauce

GRILLED CHEESE SANDWICH | 7

CHEESEBURGER | 7

CHICKEN STRIPS | 7  
Honey-Mustard or Barbecue Sauce

PEANUT BUTTER AND JELLY SANDWICH | 7

### DESSERTS

CHOCOLATE CHIP COOKIES AND MILK | 4

CHEESECAKE POPS | 4

VANILLA OR CHOCOLATE ICE CREAM | 4






DESSERTS

STRAWBERRY FIELDS  
Various Textures of Strawberry · White Chocolate ·  
Sorrel · Alfalfa 7


DARK CHOCOLATE GANACHE  
Malted Cookie · Lemon Curd · Crème Fraîche 7



STONE FRUIT COBBLER  
Streusel · Vanilla Bean Ice Cream ·  
Dulce de Leche 7

GRILLED PEACH  
ICE CREAM  
Pickled Peach · Ginger Snap Crumble · Oregano 7


SEASONALLY INSPIRED  
CHOCOLATES & CANDY  
Selection of Four 7



DESSERTS

STRAWBERRY FIELDS  
Various Textures of Strawberry · White Chocolate ·  
Sorrel · Alfalfa 7


DARK CHOCOLATE GANACHE  
Malted Cookie · Lemon Curd · Crème Fraîche 7



STONE FRUIT COBBLER  
Streusel · Vanilla Bean Ice Cream ·  
Dulce de Leche 7

GRILLED PEACH  
ICE CREAM  
Pickled Peach · Ginger Snap Crumble · Oregano 7

SEASONALLY INSPIRED  
CHOCOLATES & CANDY  
Selection of Four 7



## AFTER DINNER

### CRAFTSMEN FAVORITES

AMARULA CREAM LIQUEUR	7
BAUCHANT	7



### BEER

BACCHUS VLAAMS OUD BRUIN Thunderhead, Cornstalker Dark Wheat	12
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### DESSERT + FORTIFIED WINES

MAESTRO SIERRA OLOROSSO 15 YEAR SHERRY	12
CARPANO ANTICA FORMULA SWEET VERMOUTH	9



### BRANDY

RUINART Blanc de Blancs NV, Reims, France	45
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### COFFEE

### TEA

### CAPPUCCINO



### COCKTAILS

### BEERS

### WINES

### AFTER DINNER DRINKS

## COCKTAILS

*noted years are the year that  
the drink was "invented"*

### MARTINEZ \$13 1800

Hayman's Old Tom Gin, Cocchi di Torino  
Sweet Vermouth Vermouth, Luxardo Maraschino  
Liqueur, Regan's Orange Bitters

### BIJOU \$13 1900

Plymouth Gin, Cocchi di Torino Sweet Vermouth,  
Green Chartreuse, Regan's Orange Bitters

### VIEUX CARRE \$13 1930

Rittenhouse Rye Whiskey, Chateau de Montifaud  
Cognac, Cocchi di Torino Sweet Vermouth,  
Bénédictine, Angostura Bitters, Peychaud's Bitters

### BOULEVARDIER \$13 1927

Buffalo Trace Bourbon, Cocchi di Torino  
Sweet Vermouth, Campari

### BLACK MANHATTAN \$13 2007 (ON TAP)

Buffalo Trace Bourbon, Averna, Angostura Bitters

### BLOOD & SAND \$13 1930

Monkey Shoulder Blended Scotch,  
Orange Juice, Cherry Heering, Cocchi di  
Torino Sweet Vermouth

### FLANNEL SHIRT \$13 2011

Highland Park 12yr Scotch, Apple Cider,  
Averna, Lemon Juice, Rich Demarara,  
St. Elizabeth Allspice Dram, Angostura Bitters

### CHAMPS ELYSEE \$13 1930

Chateau de Montifaud Cognac, Lemon Juice,  
Green Chartreuse, Simple Syrup, Angostera Bitters

### DAIQUIRI \$13 1900

Flor de Caña 4 Year Old Extra Seco Rum,  
Lime Juice, Simple Syrup

### VESPER MARTINI \$13 1953

Death's Door Gin, J Rieger Vodka Vodka,  
Cocchi Americano

## WINE

### BOTTLE LIST

#### RED

#### NORTH AMERICA

BEAUX FRÈRES 124  
*Pinot Noir*, Willamette Valley, Oregon 2007

CHIMNEY ROCK 210  
*Cabernet Sauvignon*, Napa Valley, California 2013

DOMAINE SERENE "Evenstad Reserve" *Pinot Noir*, 165  
Willamette Valley, Oregon 2013

FREEMARK ABBEY 125  
*Cabernet Sauvignon*, Napa Valley, California 2013

GOLDENEYE 120  
*Pinot Noir*, Anderson Alley, California 2014

MURPHY GOODE *Red Blend*, California 2015 42

PENNER-ASH 59  
*"Rubeo"* Willamette Valley, Oregon 2015

SILVER OAK CELLARS 299  
*Cabernet Sauvignon*, Napa Valley, California 2012

#### FRANCE

DOMAINE RASPAIL-AY 109  
*Gigondas*, Southern Rhône 2013

VIEUX TÉLÉGRAPHE "La Crau" 210  
*Châteauneuf-du-Pape* 2014

VIEUX TÉLÉGRAPHE "Télégramme" 122  
*Châteauneuf-du-Pape* 2014

LIONNET *Cornas Terre Brulée*, Northern Rhône 2011 147

#### ITALY

CASCINA ADELAIDE *Barolo*, Piedmont 2012 94

CASANOVA DI NERI "White Label" 16  
*Brunello di Montalcino*, Tuscany 2012

LA MONDIANESE "Baby Barb" 40  
*Barbera d'Asti*, Italy 2015

#### ARGENTINA

DURIGUTTI *Malbec Classico*, Mendoza 2013 40

ANTIGAL *Aduentus "Mediterraneo"*, Mendoza 2013 70

## WINE

### BOTTLE LIST

#### SPARKLING

ERIC TAILLET EGALIT  
*Brut, Champagne, NV* 99

BOIZEL  
*Brut Reserve, Champagne, NV* 129

#### WHITE

##### NORTH AMERICA

MATANZA CREEK 44  
*Sauvignon Blanc, Sonoma County, California 2016*

RUTHERFORD RANCH 44  
*Chardonnay, Napa Valley, California 2016*

JORDAN 105  
*Chardonnay, Russian River Valley, California 2013*

##### FRANCE

BERNARD MOREAU 99  
*Chardonnay, Bourgogne 2013*

GUY AMIOT 245  
*Chassagne-Montrachet 1er Cru "Champs Gains", Bourgogne 2013*

LUCIEN CROCHET "Croix du Roy", *Sancerre 2013* 78

MAURICE SCHOECH 76  
*Riesling "Sonnenberg", Alsace 2009*

##### ITALY

SIGNANO 44  
*Vernaccia di San Gimignano, Tuscany 2013*

ALOIS LAGEDER 48  
*Pinot Grigio, Alto-Adige 2015*

##### AUSTRIA-GERMANY

AICHENBERG PREMIUM 28  
*Grüner Veltliner, Niederosterreich, Austria 2015*

JOH. JOS. PRUM 78  
*Riesling, Mosel, Germany 2015*

## WHISKEY HIGHLIGHTS

**AMERICAN** .75oz/1.5oz  
BASIL HADEN'S 6 / 11  
BLANTON'S SINGLE BARREL BOURBON 7 / 12  
BUFFALO TRACE 4 / 6  
HIGH WEST RENDEZVOUS RYE 9 / 16  
MAKERS MARK CASK STRENGTH 6 / 12

**CANADIAN**  
PENDLETON 1910 9 / 18  
CROWN ROYAL 9 / 18  
CANADIAN CLUB 9 / 18

**JAPANESE**  
NIKKA COFFEY GRAIN WHISKY 8 / 15

**SCOTCH**  
ARDBERG CORRYVRECKAN 11 / 12  
BALVENIE 12YR SINGLE BARREL 9 / 16  
HIGHLAND PARK 12 YR 7 / 12  
LAGAVULIN 16YR 10/ 20  
MONKEY SHOULDER, BLENDED MALT 4 / 7

**IRISH**  
REDBREAST 12YR 9 / 17  
TEELING SINGLE GRAIN 6 / 12  
TRYCONNEL 4 / 8

ASK YOUR SERVER ABOUT OUR COMPLETE  
WHISKEY COLLECTION

### FLIGHTS

**PAUL JOHN 18**  
Brilliance, Edited, Bold, Classic

**GLENMORANGIE FINISH 22**  
10yr  
Lasanta *Sherry*  
Quinta Ruban *Port*  
Nectar D'Or *Sauternes*

**JEFFERSON'S**  
**AMERICAN BLENDED SERIES 18**  
Glenlivet 12yr *Highland*  
Highland Park 12yr *Island*  
MaCallan 15yr *Heyside*  
Laphroaig 10yr *Islay*



## BEER

### ON TAP

- SAISON DUPONT 12oz \$12  
Belgium
- MILLSTREAM, Schild Brau Amber 16oz \$6  
Amana, IA
- HAMM'S 16oz \$5  
St. Paul, MI
- GLACIAL TILL, Original Cider 12oz \$7  
Palmyra, NE
- INFUSION, Vanilla Bean Blonde 16oz \$6  
Omaha, NE
- THUNDERHEAD, Cornstalker Dark Wheat 16oz \$6  
Carney, NE
- SCRIPTOWN, Nutjob Brown Ale 16oz \$6  
Omaha, NE
- FARNAM HOUSE, Bière de Garde 16oz \$6  
Omaha, NE
- BELL'S Two-Hearted Ale 16oz \$7  
Kalamazoo, MI
- BLUE MOON, Belgian White 16oz \$6  
Denver, CO

### BOTTLES & CANS

- BACCHUS, Vlaams Oud Bruin 375ml \$12  
Belgium
- LUCKY BUCKET Lager 12oz \$6  
La Vista, NE
- WEST O, Coco Chocolate Stout 12oz \$6  
West Okoboji, IA
- FOUNDERS All Day IPA 12oz \$7  
Grand Rapids, MI
- SIERRA NEVADA, Kellerweis 12oz \$7  
Chico, CA
- COORS BANQUET 12oz \$5  
Golden, CO
- CORONA EXTRA 12oz \$6  
Mexico
- MILLER HIGH LIFE 12oz \$6  
Milwaukee, WI
- BUDWEISER 16oz \$6  
St Louis, MI
- BUD LIGHT 16oz \$6  
St. Louis, MI
- COORS LITE 16oz \$6  
Golden, CO
- MILLER LITE 16oz \$6  
Milwaukee, WI
- PEACE TREE, Blonde Fatale 12oz \$8  
Knoxville, IA
- PEACE TREE, Kiss from a Gose 12oz \$7  
Knoxville, IA
- COOP, Spare Rib Pale Ale 12oz \$6  
Oklahoma City, OK
- MILLSTREAM, Hefe "R" Weissen 12oz \$6  
Amana, IA

## WINE

### BY THE GLASS

#### WHITE

- BARNARD GRIFFIN *Rosé of Sangiovese*,  
Columbia Valley, Washington 2016 9/36
- ROBERT MONDAVI Private Selection  
*Sauvignon Blanc*, Central Coast, California 9/36
- ROBERT MONDAVI Private Selection *Chardonnay*,  
Central Coast, California 9/36
- DOMAINE JOEL & THIERRY DELAUNAY  
"Le Grand Ballon", Val de Loire 2016 10/40
- FAIRE LA FÊTE *Crémant de Limoux*, France 2009 12/48
- CASTELLARGO SASSI, *Pinot Grigio*, Venezie 2015 7/28

#### RED

- CHATEAU DE PERENCHERE  
Bordeaux 2014 11/44
- ROBERT MONDAVI  
*Merlot* Private Selection, Central Coast, California 9/36
- THIERRY & GUY  
'FAT Bastard' *Pinot Noir*, Pays d'Oc 2015 9/36
- RODNEY STRONG  
*Cabernet Sauvignon*, Sonoma County, California 15/60
- TRIVENTO  
"Amado Sur" *Malbec*, Mendoza 2013 13/52
- GOMEZ CRUZADO, *Crianza*, Rioja 2013 12/48

## LATE NIGHT MENU

Available 11 pm - Close

<b>CHICKEN LIVER MOUSSE</b>	13
Grilled Potato Bread · Seasonal Jam	
<b>HOUSE-MADE SPREADS</b>	<i>per jar</i> 5
Smoked Trout · Tomato and Eggplant Caponata · Marinated Feta	
<b>BUTTERMILK HUSH PUPPIES</b>	8
Smoked Garlic Aioli	
<b>LOCAL CURED MEATS</b>	16
Seasonal Chutney · House Mustard Pickled Vegetables	
<b>CRISPY CHICKEN WINGS</b>	14
Spicy Glaze	
<b>HOUSE MADE MEATBALL</b>	14
Hearty Tomato Sauce · Grana Padano Micro Basil	
<b>IMPERIAL WAGYU BURGER</b>	16
Pickled Sweet Onion · Bacon Jam · Brioche Bun · Natural Cut Fries *add Duck Egg	
<b>STONE FRUIT COBBLER</b>	6
Streusel Vanilla Bean Ice Cream Dulce de Leche	



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Streusel Vanilla Bean Ice Cream Dulce de Leche	



## BUFFET MENU



### HOUSE-MADE MEATBALLS

Hearty Tomato Sauce · Grana Padano

### PEACH & KALE SALAD

Honey Vinaigrette · Caramelized Buckwheat · Pickled Onion

### MOROCCAN COUSCOUS WITH CAULIFLOWER & BROCCOLI

Pine Nuts · Mint · Preserved Lemon

### BAKED RATATOUILLE PASTRY

Cipollini Onion-Tomato Jam · Arugula · Goat Cheese

### CRISPY CHICKEN WINGS

Spicy Korean Glaze · Peanut Sauce · Scallion

### GREEN BEANS

Charred Onion · Almond Crumble

### CRISPY FINGERLING POTATOES

Gremolata · Sea Salt

### DESSERTS

WARM COBBLER WITH SPICED STREUSEL

ASSORTED MINIATURE CUPCAKES



## BUFFET MENU



### HOUSE-MADE MEATBALLS

Hearty Tomato Sauce · Grana Padano

### PEACH & KALE SALAD

Honey Vinaigrette · Caramelized Buckwheat · Pickled Onion

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Pine Nuts · Mint · Preserved Lemon

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### CRISPY CHICKEN WINGS

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### GREEN BEANS

Charred Onion · Almond Crumble

### CRISPY FINGERLING POTATOES

Gremolata · Sea Salt

### DESSERTS

WARM COBBLER WITH SPICED STREUSEL

ASSORTED MINIATURE CUPCAKES



## BUFFET MENU

SMOKED TROUT & DILL SPREAD

TOMATO & EGGPLANT CAPONATA

MARINATED FETA, OLIVE OIL & HERBS  
Served with Grilled Bread

ARTISANAL CURED MEATS

House-made Mustard & Pickles ·  
Seasonal Chutney ·  
Served with Grilled Bread

HOUSE-MADE MEATBALLS

Hearty Tomato Sauce · Grana Padano

PEACH & KALE SALAD

Honey Vinaigrette · Caramelized Buckwheat · Pickled Onion

MOROCCAN COUSCOUS WITH CAULIFLOWER & BROCCOLI

Pine Nuts · Mint · Preserved Lemon

BAKED RATATOUILLE PASTRY

Cipollini Onion-Tomato Jam · Arugula · Goat Cheese

CRISPY CHICKEN WINGS

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GREEN BEANS

Charred Onion · Almond Crumble

CRISPY FINGERLING POTATOES

Gremolata · Sea Salt

## DESSERTS

WARM COBBLER WITH SPICED  
STREUSEL

ASSORTED MINIATURE  
CUPCAKES

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## SNACKS

HOUSE-MADE SPREADS  
Smoked Trout ·  
Tomato & Eggplant Caponata ·  
Marinated Feta  
*priced per jar 5*

## SMALL PLATES

LOCAL CURED MEATS  
Seasonal Chutney · House Mustard ·  
Pickled Vegetables 16

CRISPY CHICKEN WINGS  
Spicy Glaze · Peanut Sauce · Scallion 14

MIXED CAULIFLOWER  
& BROCCOLI  
Couscous · Pine Nuts · Mint 9

HOUSE-MADE MEATBALL  
Hearty Tomato Sauce · Grana Padano ·  
Micro Basil 14

LITTLENECK CLAMS  
Ham Broth · White Beans 13

*we are proud to partner with these local farmers & producers:*

Plum Creek Farms, TD Niche Pork, Imperial Wagyu Beef, Truebridge Foods,  
Squeaky Green Organics, Bagel Bin, Le Quartier, Wheatfields, Sweet Magnolias,  
and Beansmith Coffee Roasters

BURDOCK + BITTERS



## BAR MENU

snack

plates

entrees

dessert

OMAHA BAR & LOUNGE

## ENTRÉES

SMOKED PASTRAMI REUBEN  
SANDWICH  
Aged Gruyère · House Chips 16

IMPERIAL WAGYU BURGER  
Pickled Sweet Onion · Bacon Jam ·  
Brioche Bun ·  
Natural Cut Fries 16  
*\*add duck egg 4*

BAKED RATATOUILLE  
PASTRY  
Cipollini Onion-Tomato Jam ·  
Arugula · Goat Cheese 13

PAPPARDELLE  
Marinated Artichoke · Summer Greens ·  
Heirloom Tomatoes · Lemon Butter 15

## DESSERTS

DARK CHOCOLATE GANACHE  
Malted Cookie · Lemon Curd  
Crème Fraîche 7

STONE FRUIT  
COBBLER  
Streusel · Vanilla Bean Ice Cream ·  
Dulce de Leche 7

A SELECTION OF ARTISAN CANDY  
& CHOCOLATES 7

General Disclaimer: Consuming raw or undercooked meats,  
poultry, seafood, shellfish, eggs or unpasteurized milk may  
increase your risk of foodborne illness, especially if you have  
certain medical conditions