

Small plates & Shareable

Appetizer Of The Week

"Inspired by the spirit of creativity"

(Ask your server to describe this week's creation)

Locally-Raised Wagyu Beef Sliders

A duet of locally-raised Wagyu beef sliders presented on warm Hawaiian buns. Finished with caramelized onions, four-year Wisconsin cheddar and haystack onions.

Club Crab Cakes

Our specially seasoned Maryland style lump crab cakes, pan-fried and served with a zesty slaw and peppadew mustard cream.

One Cake

Two Cakes

Korean Chicken Tacos

Boneless breast strips marinated in a Korean style marinade. Coated with an Asian sesame panko crumb and baked. Presented in steamed buns with Kimchi, Sriracha aioli and a flavorful pineapple salsa.

House-Breaded Chicken Strips

Boneless chicken breast strips lightly breaded in a savory panko crumb. Golden-fried and served with our house BBQ sauce.

Six pcs.

Ten pcs.

Ellsworth Beer-Battered Cheese Curds

One half pound golden-fried in a Leinenkugels beer batter. Accompanied by house Ranch dressing.

House-Brined Chicken Wings

Our house brined chicken wings served in a traditional Buffalo style with celery and Blue cheese dressing, or seasoned with spice rub and accompanied by house BBQ sauce.

Spanish Calamari Rings

Coated with a Spanish style breading and golden-fried. Accompanied by a garlic Saffron aioli.

