

STARTERS

The BIG Soft Pretzel • \$12 **V**

Freshly baked, topped with salt and served with homemade mustard and beer cheese fondue - big enough to share!

Vega-nachos • \$10 **V**

Flour tortilla chips served with black bean hummus, guacamole, pico de gallo, freshly pickled jalapeños and black olives

Burning River Beef Sliders • \$12

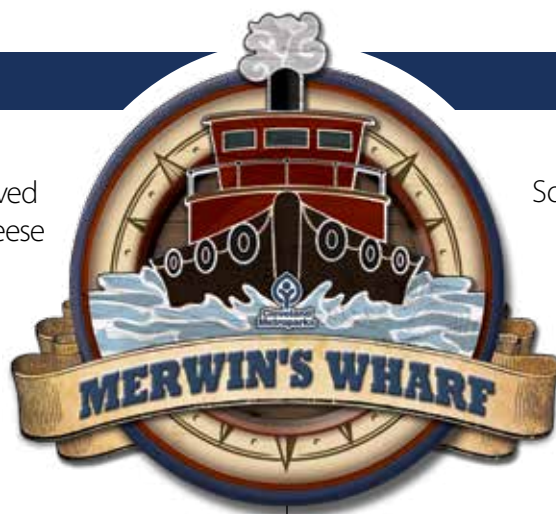
Fresh ground Angus burgers stuffed with fire-roasted poblanos and blue cheese topped with Sriracha soaked onion and spinach

Pierogies • \$8

Four homemade potato pierogies with caramelized onions and sour cream

Sweet Chili Boneless Wings • \$10

½ pound boneless wings, fried crispy tossed in wharf sauce served over soba noodle salad with crisp julienne vegetables



SALADS

Garden Salad • \$6 **V**

Local lettuce, cucumbers, tomatoes, shredded carrots, red onions and croutons with your choice of homemade dressing

Butternut Squash and Bacon Salad • \$8

Roasted butternut squash tossed in warm bacon vinaigrette topped with bacon and arugula

Beet Salad • \$8

Roasted beets layered with goat cheese and topped with arugula, balsamic honey and pickled onions.

Cobb Salad • \$10

Mixed greens, blue cheese crumbles, avocado, bacon, turkey, cucumber, tomato and hard boiled eggs

- ADD grilled chicken breast • \$5
- ADD salmon • \$7

Dressings: Artichoke balsamic vinaigrette • Garlic herb vinaigrette
Poppy seed • Buttermilk ranch • Chunky blue cheese

BURGERS

The Standard • \$11

With lettuce tomato and red onion

Veggie Burger • \$11 **V**

Homemade veggie burger served on a brioche bun topped with house pickles, basil aioli and roasted tomatoes

Greek Burger • \$14

½ pound burger on a brioche bun with herbed sour cream, pickled onions, olives and cucumbers

Tuscan Burger • \$14

1/2 pound burger grilled and topped with wild boar ragu, fresh mozzarella and sundried tomatoes finished with a basil aioli and fried banana pepper bottle caps

- Substitute grilled chicken breast at no additional cost
- Add cheese
American, Swiss, Provolone, Smoked cheddar, Pepper Jack

SANDWICHES

Smoked Salmon BLT • \$15

Sourdough bread, cold smoked salmon, herb cream cheese, pickled red onion, bacon, lettuce and tomato

Artichoke and Arugula Melt • \$12 **V**

Artichokes grilled with arugula between buttered sourdough bread with provolone cheese and sriracha soaked onions

Cod Sandwich • \$12

Cod lightly breaded and fried, served on toasted sourdough bread with spicy tartar sauce, lettuce and tomato

The Cuban • \$14

Roasted pork with ham, swiss cheese, pickles and roasted garlic Cuban mustard on a Ciabatta bun

Merwin Ave • \$14

Ham, salami and pepperoni between buttered Ciabatta with balsamic onions and pesto

Mushroom Melt • \$12

Grilled portabella cap stuffed with herb mushroom duxelle, topped with swiss cheese, roasted red pepper, spinach and bacon on grilled sourdough

Turkey Wrap • \$12

Slow roasted turkey breast, bacon, lettuce, tomato, cheddar and Sriracha aioli

MAIN EVENT

Mac and Cheese Curds • \$12

Cavatappi tossed in four-cheese cream finished with Wisconsin cheese curds and rosemary breadcrumbs

Chicken and Biscuits • \$13

Oven roasted chicken tossed in a pan gravy with fresh snow peas poured over a homemade buttermilk biscuit

Wild Boar Ragu on Fresh Pasta • \$18

Wild boar slow cooked for 12 hours with tomatoes, fresh herbs and house spices pulled and tossed with fresh pasta

Salmon with White Beans • \$18

Pan-seared salmon atop white beans with fresh herbs and Italian meats

Merwins Meatloaf • \$15

Cheddar and Jalapeno stuffed, bacon wrapped meatloaf with pan gravy, mashed potatoes, roasted carrots and greens

Irishtown Bend Stew • \$16

Lamb and beef slow stewed together with peas and carrots topped with two golden brown pierogies

V Vegetarian

Ask your server for **GLUTEN FREE** options

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness