



GET STARTED

- VEG** **ARTICHOKE & SPINACH DIP** with toasted pita 12*
- GF** **V** **PONZU BRUSSELS SPROUTS** shaved sprouts · housemade citrus ponzu sauce · roasted cashews 10
- CRAB CAKES** 3 lump crab cakes · lemon caper aioli · zesty slaw 14
- CHEESE PLATE** rotating local artisanal cheeses · toast points · prosciutto · fig jam 15*

**gluten free upon request*

SOUP & SALADS

- SOUP DU JOUR** ask about our daily offering · bread & butter cup 4 · bowl 8
- GF** **VEG** **HOUSE SALAD** mixed leafy greens · cherry tomatoes · radish · toasted almond · house made croutons · roasted garlic parmesan vinaigrette · parmesan 5 side · 9 entrée*
- GF** **SPINACH LIME CAESAR SALAD** spinach · mixed leafy greens · lime caesar dressing · parmesan crisp · house made croutons 6 side · 10 entrée

add to your salad: slow roasted local chicken +8 · jumbo shrimp +10 · salmon fillet +12
house made gluten free croutons are served on our salads
***vegan dressing available by request: citrus herb vinaigrette**

FOR THE KIDDOS

- GF** **KIDS PORK SHANK** fall off the bone shank · red wine demi glace · roasted garlic mashed potatoes 10
- GF** **SMILEY PEPPERONI PIZZA** hearty red sauce · pepperoni · mozzarella 8

GF MADE WITH GLUTEN FREE INGREDIENTS **VEG** VEGETARIAN **V** VEGAN

our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas or dedicated ovens.
please indicate any dietary restrictions or allergies to your server so we can best accommodate you.

we offer a 5% discount when you pay with cash

18% gratuity will be added to tables of 6 guests or more

PIZZAS

small 10" • large 14" • GF 12" • *vegan crust and cheese available*

VEG CAPRESE PIZZA roasted garlic olive oil crust • melted fresh mozzarella • diced tomato • basil • balsamic reduction • cracked pepper & sea salt 13 • 23 • 16

"YOU'RE IN DUBUQUE" PIZZA hearty red sauce • applewood smoked bacon • italian sausage • mushrooms • red onion • mozzarella & cheddar 13 • 23 • 16

FIGGY PIZZA roasted garlic olive oil base • caramelized onion • local ground pork • figs • mozzarella • local goat cheese crumbles • balsamic reduction 13 • 23 • 16

HOG HEAVEN PIZZA hearty red sauce • capicola ham • locally sourced bacon • housemade chorizo mozzarella 13 • 23 • 16

VEG VEGGIE PESTO PIZZA house made basil pesto sauce • spinach • caramelized onions • diced tomato • bell peppers • mozzarella • goat cheese crumbles • pine nuts 13 • 23 • 16

ENTRÉES

includes side house salad & freshly baked bread

GF PORK SLOW ROAST 2 tender, fall off the bone pork shanks • red wine demi glace • roasted garlic mashed potatoes • roasted carrots & parsnips 25

GF V RISOTTO CAKE wild mushrooms & spinach • bean & butternut squash sauté • vegan herb aioli • toasted pumpkin seeds 23

add to your risotto cakes: slow roasted local chicken +8 • jumbo shrimp +10 • salmon fillet +12

MEATBALLS locally sourced beef & pork • saffron rice • roasted tomato sauce 24

PORK SCHNITZEL lightly breaded locally sourced pork loin • dijon brandy cream sauce • braised cabbage • parsnip pureé 24

GF BLACKENED SALMON grilled 8 oz. faroe islands blackened fillet • creole buerre blanc • parnsnip pureé 27

GF FILET MIGNON 6 oz. choice iowa black angus filet • roasted garlic mashed potatoes • garlic herb compound butter 34

VODKA SHRIMP jumbo shrimp • housemade fettucine • san marzano tomato vodka sauce • parmigiano reggiano • basil 27 *gluten free pasta available, please inquire*

CHICKEN POT PIE locally sourced organic slow roasted chicken • carrots, parsnips, green beans, onion & celery • brandy cream sauce • topped with housemade puff pastry 23

DESSERTS

VEG CHOCOLATE BROWNIE à la mode 8.50

GF CHEESECAKE rotating flavors from millwork bakery 8.50

ASK ABOUT OTHER FEATURED DESSERTS!

GF MADE WITH GLUTEN FREE INGREDIENTS **VEG** VEGETARIAN **V** VEGAN

*our kitchen does work with ingredients that contain gluten,
and does not have specific allergen free preparation areas or dedicated ovens.
please indicate any dietary restrictions or allergies to your server so we can best accommodate you.*

thank you to our local producers:

dubuque farmer's market • hook's cheese company • jubeck new world brewery • middendorf farm • micro girl greens • millwork bakery • montchevre cheese • o'connell organic acres farm • our farms meats • roelli cheese haus • sandhill farm • trails end • walsh apiary