



GET STARTED

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

**gluten free upon request*

SOUP & SALADS

- GF** **VEG** **SOUP DU JOUR** ask about our daily offering · bread & butter cup 4 · bowl 8
- GF** **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

CARNIVORE PIZZA hearty red sauce • italian sausage • pepperoni • applewood smoked bacon • 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

GINGER BEEF LASAGNA locally sourced ginger ground beef • ricotta • garlic • spinach • thai basil red sauce • parmesan 24

PORK HOLSTEIN lightly breaded locally sourced pork loin • roasted potatoes • topped with a fried egg • mornay sauce 24

GF SALMON PICCATA grilled 8 oz. faroe islands fillet • artichokes • capers • sundried tomatoes • lemon butter white wine sauce • roasted garlic mashed potatoes 27

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

GF SHRIMP SAUTÉ jumbo shrimp • winter squash risotto • green poblano coconut cream sauce • housemade chorizo of locally sourced beef & pork 27

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!

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thank you to our local producers:

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

WHITE/ROSÉ BY THE GLASS

CHARDONNAY, OAK GROVE - CALIFORNIA - \$7.⁵⁰/30
BORDEAUX BLEND - CHÂTEAU LA FREYNELLE - FRANCE - \$8/32
SAUVIGNON BLANC BLEND, CMS - WASHINGTON - \$8/32
RIESLING, ROMERHOFF - GERMANY - \$7/28
PINOT GRIGIO, SCARPETTA - ITALY - \$8/32
ROSÉ, MONT GRAVET - FRANCE - \$6/25
SPARKLING FRIZZANTE, SCARPETTA - ITALY - \$7
SPARKLING PROSECCO - ITALY - \$8

RED BY THE GLASS

PINOT NOIR, THE SEEKER - FRANCE - \$8/32
BARBERA, SCARPETTA - ITALY - \$8.⁵⁰/36
CABERNET RED BLEND, CMS - WASHINGTON - \$8/32
GARNACHA, JORGE ORDOÑEZ - SPAIN - \$7/28
SPARKLING LAMBRUSCO - ITALY - \$7
10 YR TAWNY PORT, QUINTA DE LA ROSA - PORTUGAL - \$9

BEERS

GOOD OLD POTOSI GOLDEN ALE - \$5
POTOSI CAVE AMBER ALE - \$5
SAMUEL SMITH ORGANIC LAGER - \$6
SAMUEL SMITH IMPERIAL STOUT - \$6
SAMUEL SMITH NUT BROWN ALE - \$6
SAMUEL SMITH CHOCOLATE STOUT - \$6
SAMUEL SMITH PERRY PEAR CIDER - \$6
AYINGER DOPPLEBOCK - \$6
AYINGER BRAU WEISSE - \$6
TOPPLING GOLIATH PSUEDO SUE PALE ALE (*pint can*) - \$7
TOPPLING GOLIATH POMPEII IPA (*pint can*) - \$7
BIG GROVE EASY EDDY IPA - \$5
SINGLE SPEED SEASONAL SOUR - \$6
LAKEFRONT NEW GRIST GLUTEN FREE LAGER - \$5
CLAUSTHALER N/A - \$4
BODDINGTON'S PUB ALE (*pint can*) - \$7
BASS ALE - \$5
BUD LIGHT OR MILLER LITE - \$4.⁵⁰

SOFT DRINKS

POTOSI ROOT BEER BOTTLE - \$4
FENTIMAN'S ROSE SPARKLING LEMONADE - \$4
PEPSI / DIET PEPSI / SIERRA MIST - \$2.⁹⁵

FEATURED COCKTAILS

SLEIGH RIDE AFFOGATO
*vanilla bean ice cream drowned
in a shot of freshly brewed
espresso, peppermint liqueur,
and finished with a
festive candy cane - \$7.⁵⁰*

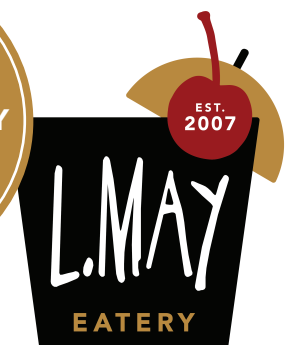
THE L.MAY FASHIONED
*a tribute to the classic with
an L.May twist...locally sourced
honey, bitters, and house bourbon,
gently stirred and served on the rocks
with orange twist and a cherry - \$8*

ROSÉ SPRITZ
*refreshing rosé, st. germaine
elderflower liqueur, club soda, and a
fresh lemon twist, served on the rocks - \$8.⁵⁰*

HONEY LAVENDER MARTINI
*gin, st. germaine elderflower liqueur,
freshly squeezed lemon juice,
local honey simple syrup,
lavender bitters, shaken with
fresh rosemary, served up - \$9*

BLACKBERRY BOURBON SOUR
*birddog blackberry bourbon,
freshly squeezed lemon juice, local honey
simple syrup, served on the rocks - \$7*

EYE OPENER MARTINI
*fresh brewed espresso, coffee liqueur,
and vodka, served up and topped
with a layer of cream - \$9*



WHITE/ROSÉ WINE BY THE BOTTLE

ROSÉ, DOMAINE GUENEAU - SANCERRE, FRANCE - \$45

CHAMPAGNE, CHÂTEAU DE BLIGNY - FRANCE - \$60

SAUVIGNON BLANC, ASTROLABE - MARLBOROUGH - \$52

SAUVIGNON BLANC, HIPPOLYTE REVERDY - SANCERRE, FRANCE - \$50

CHENIN BLANC, CHAMPALOU - VOUVRAY, FRANCE - \$45

CHARDONNAY, HENDRY BARREL FERMENTED (OAKED) - NAPA, CALIFORNIA - \$55

CHARDONNAY, HENDRY (UNOAKED) - NAPA, CALIFORNIA - \$45

SPARKLING PROSECCO, TIAMO - ITALY - \$35

SPARKLING BRUT ROSÉ, GRAHAM BECK - SOUTH AFRICA - \$40

****SPECIAL OCCASION?** SPARKLING BRUT 1/2 BOTTLE, GRAHAM BECK - SOUTH AFRICA - \$25**

RED WINE BY THE BOTTLE

PINOT NOIR, DOMAINE GUENEAU - SANCERRE, FRANCE - \$50

PINOT NOIR, LIOCO - SONOMA, CALIFORNIA - \$48

BLAUFRÄNKISCH, EVOLÚCIÓ - AUSTRIA - \$32

MALBEC, CAHORS - FRANCE - \$45

MERLOT, CHELSEA GOLDSCHMIDT - ALEXANDER VALLEY, CALIFORNIA - \$45

CAB FRANC, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$52

CAB FRANC, GARAGE WINE CO. - MAIPO VALLEY, CHILE - \$55

BRUNELLO, CASTELLO BANFI - ITALY - \$95

BEAUJOLAIS, RÉGNIÉ - FRANCE - \$55

ST. LAURENT, ERICH SATTLER - BURGENLAND AUSTRIA - \$40

PAIS, PIPEÑO - CHILE - \$40

PINOTAGE, FALSE BAY - SOUTH AFRICA - \$35

CHIANTI RISERVA, RENZO MASI & C. - ITALY - \$38

NEBBIOLO, G.D. VAJRA - PIEDMONT - \$45

NEBBIOLO, BARBOURSVILLE VINEYARDS - VIRGINIA STATE - \$65

PETITE SIRAH, RIDGE (CERTIFIED ORGANIC) - DRY CREEK, CALIFORNIA - \$55

RED BLEND, FRIVOLER - WASHINGTON - \$38

RED BLEND, HIGH ON THE HOG - CENTRAL COAST, CALIFORNIA - \$49

RED BLEND, CHATEAUNEUF DU PAPE, FAMILLE LANÇON - FRANCE - \$65

RED BLEND, BORDEAUX, CHATEAU SAINT-ANDRÉ CORBIN - ST. ÉMILION - \$50

RED BLEND, VALPOLICELLA RIPASSO, FARINA - ITALY - \$42

RED BLEND, AMARONE, ZENATO - ITALY - \$85

RED BLEND, MOLLYDOOKER TWO LEFT FEET - AUSTRALIA - \$48

ZINFANDEL, SUMMIT LAKE VINEYARDS - NAPA, CALIFORNIA - \$55

ZINFANDEL, FROG'S LEAP - NAPA, CALIFORNIA - \$55

CABERNET SAUV., EDGE - ALEXANDER VALLEY, CALIFORNIA - \$40

CABERNET SAUV., - NEAL FAMILY VINEYARDS, NAPA, CALIFORNIA - \$65

CABERNET SAUV., SHAFER VINEYARDS - NAPA, CALIFORNIA - \$115