

RAIL BITES

Grilled Oysters | 1 Each 3
Jalapeno + Bacon Butter, Cheddar
Grilled Toast

Blistered Shishitos 11 GF
Miso Butter, Toasted Sesame Seeds

Rosemary Parmesan Frites 10
Black Garlic Aioli

Burrata 13
Cherry Tomato Confit, Basil Infused Oil
Grilled Bread

Crispy Brussels 9 GF | V
Shaved Shallot Salad, White Miso Vinaigrette

Pork Belly 16 GF
Creamed Corn Puree, Root Beer BBQ
Pickled Carrots

Loaded Tots 16
Tater Tots, Steak Chili, Queso, Crema
Pickled Jalapeno, Diced White Onion

Charcuterie Board 29
Cured & Smoked Meats
Local Artisan Cheeses, Garnishes & Crisps



KNIFE & FORK PLATES

Sliders + Frites | 2 Each 16
Monon |
Greens, Pickle, Bacon, Mustard Aioli
Smoky |
Caramel Onion, White Cheddar, BBQ
Sticky |
Peanut Butter, Bacon Jam, Cheddar

Shrimp Tacos 16
White Shrimp, Mango Slaw, Lime Crema

Steak Frites 18
Skirt Steak, Frites, Mushroom Cream
Banana Peppers

Tuna Flatbread 16
Wasabi Cream Cheese, Miso Vinaigrette
Slaw, Wasabi Pea

Street Tacos 11
Marinated Prime Beef, Cilantro, Onion, Cotija
Lime Crema

THIN & CRISPY PIZZAS

Very Veggie 14
Crimini Shrooms, Spinach, Bell Pepper
Italian Cheese Blend, Tomato Sauce

3UP Triple Decker 18
Stacked & Baked Three High
Crispy Pepperoni, Queso, Italian Cheese

Margherita 16
Basil Pesto Marinara, Confi Tomato,
Burrata Cheese, Balsamic Glaze

Chef de Cuisine, Ian McCarty
Executive Chef, Justin Miller

Consuming Raw or Undercooked Meats, Poultry, Eggs
Seafood May Increase Your Risk For Food Borne Illness