

ALL DAY MENU

except sunday before 2

STARTERS

House Bread 7	Shrimp Cocktail 16
herbed rosemary romano focaccia	old bay, cocktail sauce, lemon wedge
Soup of the Day 8	Chicken Wings 16
Cool Ranch Elote Dip 8	Ragtown whiskey bbq, carrot & celery, blue cheese dressing
roasted corn, black beans, queso fresco, chips	Bone Marrow 16
Brussels 12	honey vin, pomegranate mustard, sourdough
dijonaise, bacon, funyun powder, parmesan	Charcuterie & Cheese 26
Calamari 16	3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis
thai chili glaze, arugula, lemon wedge	

SALADS

Chop Salad 10
mixed greens, tomato, red onion, croutons, balsamic vinaigrette
Caesar Salad 12
romaine, boiled egg, parmesan cheese, croutons, caesar dressing
Pear & Ricotta Salad 12
arugula, honey vinegar, poached pears, pepita granola
add to any salad:
chicken [8] tofu [8]
salmon [10] steak [13]
cocktail shrimp [10]

PIZZAS

Capicola & Honey 16
spicy salami, utah honey, mozzarella & provolone, chives, red sauce
BBQ Chicken 16
red onion, jalapeno, cilantro, mozzarella & provolone, cheddar, bacon, whiskey bbq
Mushroom Pesto 16
roasted mushrooms, ricotta, mozzarella & provolone, roasted tomato, pesto

HAND HELD

*served with choice of fries, soup, or house salad
pear & ricotta or caesar salad [1]*

Short Rib Grilled Cheese 16
smoked gouda spread, bacon onion jam, braised short rib, thick cut tuscan bread
Chicken A-L-T 16
Red Bird chicken breast, swiss cheese, avocado, lettuce, tomato, chipotle ranch, square tuscan roll
Shrimp Po'Boy 18
cajun, pickled slaw, tomato, spicy tartar sauce, Amoroso roll
Butlerville Burger 18
Vermont white cheddar, lettuce, tomato, pickle, caramelized onion, Ragtown whiskey bbq, brioche bun

Be sure to visit the trading post to buy your favorite bottle of our house made spirits!

Ragtown Rye	44.99	Butler Vodka	24.99
Devil's Gate Bourbon	34.99	Green Ditch Gin	34.99

While they can be purchased on property at any time, they cannot be consumed on property.

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BIG PLATES

Veggie Saute 24	Salmon 30
marinated tofu, quinoa, broccolini, red onion, cauliflower, green beans, pine nuts, honey vin, chili threads	cauliflower, quinoa, pine nuts, pickled mustard seed, saffron aioli
Penne Bake 24	Niman Pork Chop 33
four cheese blend, roasted tomato, fennel, chorizo, cilantro	mashed potato, green beans, carrots, apricot compote
Red Bird Airline Chicken 27	Short Rib 34
squash medley, rosemary mashed potato, walnut gremolata	nori mashed potato, roasted mushroom, sesame miso glaze
	Niman Steak Frites 38
	prime flat iron, Green Ditch herb butter, charred broccolini

SIDES

DESSERTS

Carrot Cake 10
pineapple, coconut, toasted walnuts, cream cheese frosting
Molten Chocolate Cake 10
whiskey caramel sauce, vanilla ice cream, whipped cream
Key Lime Pie 10
graham cracker crust, tequila raspberry coulis, whipped cream
Brownie or Cookie Sundae 8
fudge brownie or fresh baked cookie, vanilla ice cream, chocolate sauce, whipped cream
Ice Cream 6
three scoops of vanilla, chocolate, or salted caramel
Sorbet 6
three scoops of raspberry or chocolate sorbet

Yam Crème Brulee 8
yam custard, popcorn powder
Blue Cheese Mashed 8
crumbled blue cheese, chives
Charred Broccolini 8
Butler vodka cheese sauce, bread crumbs
Fries 6/7
regular or herbed garlic parmesan
Mac n' Cheese 12
Butler vodka cheese sauce, cavatappi, bread crumbs, herbs

BEVERAGES

Soft Drinks 3	Sparkling Mineral Water 7.5
coke products	house bottled
Juice 3.5	Milk 3.5
apple, cranberry, pineapple	
Fresh Squeezed Juice 7	Coffee & Tea 3.5
orange, grapefruit	Double Espresso 4
	Cappuccino 4.5

Executive Chef Andrew Lunn

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server with any possible allergies or dietary restrictions. Parties of 8 or more are subject to a 20% gratuity