

LUNCH MENU

served 11 to 5

STARTERS

House Bread 7 herbed rosemary romano focaccia, whipped butter	Calamari 16 thai chili glaze, baby kale, lemon wedge
Brussels 12 dijonaise, bacon, funyun powder, parmesan	Jumbo Chicken Wings 16 Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic
Mushroom Toast 12 mixed mushrooms, seasoned ricotta, thyme, garlic, shallot, grilled artisan sourdough	Bone Marrow 16 honey vin, pomegranate mustard, sourdough
Spicy Popcorn Shrimp 14 fry breading, siracha aioli, scallions	Charcuterie & Cheese 26 3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis
Lamb Riblets 15 mole negro, frisee, roasted walnuts, chili lime vin	

SALADS

Chopped 10 mixed greens, tomato, red onion, croutons, balsamic vinaigrette	
Caesar 12 romaine, boiled egg, parmesan cheese, croutons, caesar dressing	
Pear & Ricotta 12 baby kale, honey vinaigrette, poached pears, pepita granola	
Squash & Apple 14 endive & radicchio, pomegranate seeds, aged gouda, poppy vinaigrette	
add to any salad: chicken [8] tofu [8] salmon [10] cocktail shrimp [10]	

SOUPS

New England Clam Chowder 8/14 chopped clams, bacon, red potatoes, oyster crackers
Buffalo Chili 8/14 cheddar jack cheese, sour cream, chives

BEVERAGES

Soft Drinks 3 coke products	Hot Chocolate 5
Juice 3.5 apple, cranberry, pineapple	Milk 3.5
Fresh Squeezed Juice 7 orange, grapefruit	Coffee & Tea 3.5
Sparkling Mineral Water 7.5 house bottled	Double Espresso 4
	Cappuccino 4.5

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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HAND HELD

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

Smoked Turkey Melt	17
siracha aioli, bacon, avocado, swiss, pickle, wheat toast	
Short Rib Grilled Cheese	18
smoked gouda spread, bacon onion jam, braised short rib, thick cut tuscan bread	
Butlerville Burger	18
swiss, mushrooms, roasted garlic aioli, lettuce, tomato, onion, pickle, brioche bun	
French Dip	18
thin sliced ny strip, pepperjack, pepperoncini, horseradish crème, hoagie roll	
Exotic Burger	26
elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, Ragtown bbq aioli, lettuce, tomato, pickle, brioche bun	

ENTREES

Cajun Salmon	34
parmesan risotto, asparagus, lemon butter	
Penne Bake	24
four cheese blend, roasted tomato, fennel, chorizo, cilantro	

PIZZAS

Spicy Capicola	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	

DESSERTS

Carrot Cake	10
pineapple, coconut, toasted walnuts, cream cheese frosting	
Molten Chocolate Cake	10
whiskey caramel sauce, vanilla ice cream, whipped cream	
Croissant Bread Pudding	10
craisins, whiskey syrup, salted caramel ice cream	
Cookie Sundae	8
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	

SIDES

Yam Crème Brulee	8
yam custard, popcorn powder	
Cheesy Asparagus	8
Butler vodka cheese sauce, bread crumbs	
Fries	8
Mac n' Cheese	12
Butler vodka cheese sauce, cavatappi, bread crumbs, herbs	

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

No outside food or beverage