

DINNER MENU

served 4 to restaurant close

ask your server about our gluten free, vegetarian, and vegan options!

STARTERS

| | | | |
|---|-----------|---|-----------|
| House Bread | 7 | Spinach & Artichoke Dip | 16 |
| herbed rosemary romano focaccia, whipped butter (veg) | | garlic, mozzarella, basil, toasted pita bread (veg) | |
| Cool Ranch Elote Dip | 10 | Jumbo Chicken Wings | 16 |
| roasted corn, black bean, queso fresco, tortilla chips (veg) | | Ragtown whiskey bbq, carrot & celery, blue cheese dressing, fried garlic | |
| Brussels | 12 | Calamari | 16 |
| dijonaise, bacon, funyun powder, romano | | thai chili glaze, arugula, lemon wedge | |
| Spicy Popcorn Shrimp | 14 | Bone Marrow | 16 |
| fry breading, siracha aioli, scallions | | honey vin, pomegranate mustard, sourdough | |
| Fried Pork Belly | 14 | Charcuterie & Cheese | 26 |
| anise, ginger, lemongrass, garlic, pickled carrot, edamame, tamari, gochujang, fried wonton | | 3 meats & cheeses, jam, candied walnuts, local honey, cornichons, crostinis | |

SOUPS & SALADS

| | | | |
|---|-------------|--|-------------|
| New England Clam Chowder | 7/13 | Wild Game Chili | 7/13 |
| chopped clams, smoked bacon, red potatoes, oyster crackers | | cheddar jack cheese, sour cream | |
| Chopped | 10 | Caesar | 12 |
| mixed greens, tomato, red onion, croutons, balsamic vinaigrette (veg) | | romaine, boiled egg, romano, croutons, caesar dressing | |
| Pear & Ricotta | 12 | Butternut Squash Salad | 14 |
| arugula, honey vinaigrette, poached pears, pepita granola (veg) | | spinach, pomegranate arils, goat cheese, red onion, candied walnuts, poppy vin (veg) | |

add to any salad:

all natural chicken [8] tofu [8] salmon [10]

BEVERAGES

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

v—vegan
veg—vegetarian

some items can be made
vegetarian or vegan.

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

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

| | | | |
|----------------------|-------|-----------------|-------|
| Ragtown Rye | 49.99 | Butler Vodka | 24.99 |
| Devil's Gate Bourbon | 39.99 | 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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ENTREES

| | | |
|---|---|--|
| Red Bird Airline Chicken 30 | New Zealand Lamb Rack 44 | Sesame Salmon 34 |
| paprika lime cream <i>pairs well with Ragtown American Whiskey</i> | mole negro, cashew, almond <i>pairs well with Ragtown American Whiskey</i> | hoisin, carrot, edamame salad <i>pairs well with Ragtown American Whiskey</i> |
| Pistachio Halibut 38 | Prime Niman Flat Iron 44 | Juniper Berry Venison Loin 46 |
| lobster sherry cream <i>pairs well with Butler Vodka</i> | whiskey peppercorn sauce <i>pairs well with Devils Gate Bourbon</i> | blackberry demi <i>pairs well with Green Ditch Gin</i> |

Choose 2 Sides

| | | | |
|----------------------|--------------------------|--------------------------|----------------------------|
| Baked Potato | Sauteed Veggies | Charred Asparagus | Truffle Fries +4 |
| Mashed Potato | Balsamic Brussels | Chopped Salad | Mac & Cheese +8 |

COMPOSED ENTREES

| | |
|---|--|
| Short Rib Pappardelle 36 | Exotic Burger 26 |
| fresh pappardelle pasta, braised short rib, mushroom bacon ragu, romano cheese | elk, bison, wagyu, and boar blend, vermont cheddar, bacon, jalapeno, onion strings, ragtown bbq aioli, lettuce, tomato, pickle, brioche bun, fries |
| Cajun Penne 25 | Short Rib Grilled Cheese 18 |
| cajun cream sauce, roasted tomato, fennel, chorizo, spinach, romano (add all-natural chicken +8) | smoked gouda spread, bacon onion jam, braised short rib, thick cut bread, fries |
| Ratatouille Spaghetti Squash 27 | Black Bean Burger 18 |
| zucchini, tomato, eggplant, garlic, marinara, red pepper, spaghetti squash, shaved parm & romano, garlic cheese bread (veg) | grilled black bean patty, mushroom, red pepper (v) hummus, red onion, lettuce, tomato, pretzel roll, fries |

DESSERTS (veg)

| |
|---|
| Carrot Cake 10 |
| pineapple, coconut, toasted walnuts, cream cheese frosting |
| Croissant Bread Pudding 10 |
| apple, whiskey maple, salted caramel gelato, whipped cream |
| Malva "Cake" 10 |
| whiskey chocolate sauce, vanilla ice cream, whipped cream |
| Cookie Sundae 8 |
| fresh baked cookie, vanilla ice cream, chocolate sauce, whipped cream |
| Gluten Free Brownie 6 |
| Sweet Streets GF brownie, chocolate ice cream, whipped cream |
| Ice Cream 6 |
| three scoops of vanilla, chocolate, or salted caramel |
| Sorbet 6 |
| three scoops of raspberry or mango sorbet |

MORE SIDES

| |
|--|
| Frijoles Charros 8 |
| pinto beans, spicy andouille sausage, epazote |
| Yam Crème Brulee 8 |
| yam custard, popcorn powder (veg) |
| Twice Baked Potato 8 |
| bacon, truffle oil |
| Buttered Cornbread 8 |
| corn meal, brown butter (veg) |
| Fries |
| crispy salted (veg) 7 |
| loaded (bacon, cheese, jalapeno) 9 |
| truffled romano (veg) 12 |
| Mac n' Cheese 12 |
| butler vodka cheese sauce, cavatappi, bread crumbs (veg) |