

# DINNER MENU

served 4 to restaurant close

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

## STARTERS

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

## SOUPS & SALADS

<b>New England Clam Chowder</b> 7/13	<b>Wild Game Chili</b> 7/13
chopped clams, smoked bacon, red potatoes, oyster crackers	cheddar jack cheese, sour cream
<b>Chopped</b> 10	<b>Caesar</b> 12
mixed greens, tomato, red onion, croutons, balsamic vinaigrette (veg)	romaine, boiled egg, romano, croutons, caesar dressing
<b>Pear &amp; Ricotta</b> 12	<b>Butternut Squash Salad</b> 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

<b>Soft Drinks</b> 3	<b>Hot Chocolate</b> 5
coke products	<b>Milk</b> 3.5
<b>Juice</b> 3.5	<b>Coffee &amp; Tea</b> 3.5
apple, cranberry, pineapple	<b>Double Espresso</b> 4
<b>Fresh Squeezed Juice</b> 7	<b>Cappuccino</b> 4.5
orange, grapefruit	
<b>Sparkling Mineral Water</b> 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

<b>Red Bird Airline Chicken</b> 30	<b>Brined Pork Chop</b> (Served Medium) 38	<b>Sesame Salmon</b> 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>
<b>Pistachio Halibut</b> 38	<b>Prime Niman Flat Iron</b> 44	<b>Juniper Berry Venison Loin</b> 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

<b>Baked Potato</b>	<b>Sauteed Veggies</b>	<b>Charred Asparagus</b>	<b>Truffle Fries +4</b>
<b>Mashed Potato</b>	<b>Balsamic Brussels</b>	<b>Chopped Salad</b>	<b>Mac &amp; Cheese +8</b>

## COMPOSED ENTREES

<b>Short Rib Pappardelle</b> 36	<b>Exotic Burger</b> 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
<b>Cajun Penne</b> 25	<b>Short Rib Grilled Cheese</b> 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
<b>Ratatouille Spaghetti Squash</b> 27	<b>Black Bean Burger</b> 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)

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

## MORE SIDES

<b>Yam Crème Brulee</b> 8
yam custard, popcorn powder (veg)
<b>Twice Baked Potato</b> 8
bacon, truffle oil
<b>Buttered Cornbread</b> 8
corn meal, brown butter (veg)
<b>Fries</b>
crispy salted (veg) 7
loaded (bacon, cheese, jalapeno) 9
truffled romano (veg) 12
<b>Mac n' Cheese</b> 12
butler vodka cheese sauce, cavatappi, bread crumbs (veg)