

## SNACKS

- FRIED BISCUITS | V -7-  
*jalapeño honey, green onion, pimento cheese*
- “POTATO SALAD” DEVILED EGGS | GF -7-  
*fingerling potatoes, celery, pickled red onion, dijonnaise, potato chip*  
(6 halves per order)
- FRIES | GF -6-  
*house made fries, garlic aioli*
- FULLY LOADED CHIPS | GF | SUB FRIES +2 -7-  
*creme fraiche, spring onion, house smoked bacon, cheddar seasoning, roasted tomato aioli, tomato*
- MOCHA DOUGHNUTS -6-  
*chocolate sauce, malt, espresso powder*

## SOUP AND SALADS

- Add- chicken 6 / shrimp 7 / salmon 8 / steak 8
- SOUP OF THE DAY -5/8-  
*ask server for today's selection*
- TOMATO & FENNEL SOUP | GF, V -5/8-  
*heirloom tomato, bronze fennel, pepitas*
- THAI COCONUT SALAD | GF, V -11-  
*napa cabbage, joi choi, pickled carrot, mushrooms, shallot, shaved radish, coconut chili vinaigrette, toasted peanuts*
- SHAVED SPRING VEGETABLE | GF, V -10-  
*shaved seasonal vegetables, sunflower seeds, local goat cheese, herbed vinaigrette*
- COBB | GF -11-  
*Vertical Paradise Farms mixed greens, hard boiled egg, tasso bacon, avocado purée, blue cheese, tomato, pickled red onion, roasted sweet onion dressing*

## SMALL PLATES

- CHEESE & CHARCUTERIE -18-  
*ask server for today's selection*
- CRAB TOAST -11-  
*mirepoix, micro cilantro, pickled mustard seeds, shaved chile, lemon, poppyseed brioche toast*
- GRILLED CAPRESE | V | GF -10-  
*heirloom tomato, fresh mozzarella, grilled celeriac root, basil & ramp vinaigrette, toasted pepitas, pink peppercorns, himalayan sea salt*
- CHICKEN WINGS -10-  
*LRD bourbon buffalo sauce, roasted garlic aioli, shaved celery, blue cheese crumbles, bacon bits*
- HUSH PUPPIES -13-  
*cheddar & dill hush puppies, shrimp, tasso ham, mustard greens, pickled carrots, arbol chile, carrot purée*

## SANDWICHES

- sandwiches served with chips. sub fries +2*
- REUBEN -13-  
*house made pastrami, swiss cheese, dressed kraut, 1,000 island dressing, house made whole wheat sunflower toast*
- CUBAN -13-  
*house smoked tasso ham, bacon, pulled pork, dill pickles, swiss cheese, roasted jalapeño mustard, house made baguette*
- PULLED PORK -13-  
*aquavit bbq sauce, scandinavian carrot slaw, dill pickles, house made poppyseed brioche bun*
- VEGAN BLT | V -13-  
*crispy eggplant “bacon”, heirloom tomato, veganaise, Vertical Paradise Farms dressed greens, house made whole wheat sunflower toast*
- BURGER | ADD BACON +2 -13-  
*6 oz house blend steakburger, thick cut American cheese, shaved red onion, lettuce, roasted garlic aioli, house made poppyseed brioche bun*
- THE BB CHICKEN SANDWICH -13-  
*grilled chicken breast, chipotle aioli, pickled red onion, romacrunch lettuce, swiss cheese, house made whole wheat sunflower bun*

## PLATES -AVAILABLE AFTER 4PM-

- LINGUINE | V -15-  
*mirepoix puree, onion ash, maitake mushrooms, pickled ramps, coarse black pepper, parsley, truffled olive oil*
- DUCK | GF -17-  
*River Valley Farms duck breast, brown butter & sage mashed potatoes, lemon garlic peas & carrots, pan jus, microgreens*
- BACON WRAPPED PORK TENDERLOIN | GF -16-  
*cheddar grits, barbecued carrots, apricot mostarda, spicy micro greens*
- STEAK | GF -18-  
*8oz grilled chuck tender, fingerling potatoes, grilled king oyster mushrooms, roasted red pepper gastrique, spicy microgreens*
- WALLEYE | GF -16-  
*Great Lakes walleye, fried polenta cake, grilled bok choy, gribiche, dill*
- SAUSAGE | GF -16-  
*Lewandoski's Polish Kielbasa, whole charred broiler onions, dressed sauerkraut, smashed redskin potatoes, dijonnaise*

*The Kitchen at Long Road Distillers takes pride in preparing our menu in house from scratch, daily, using only the finest locally sourced ingredients.*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

