

THE Yard

SMALL | SHARE

oysters on the half shell 22

french mignonette, charred lemon, tobasco

baked crab dip 21

peeky toe crab, bechamel, toasted breadcrumbs, pita chips

beef tallow fries 10

black truffle, sriracha ketchup, house ranch

confit garlic & roasted tomato hummus 14

sliced cucumber, pickled onion, toasted 'everything' pita bread

chicken & waffle 16

house hot honey, crispy freebird chicken thigh

wisconsin cheese board 21

roth cheese moody blue, uplands pleasant ridge reserve, carr valley mobay, fig jam, sour cherry marmalade, house pickles, toasted sourdough

bread and butter 9

grilled bread with sourdough, wisconsin amish butter, evo, sea salt

HANDHELDS

branded burger 22

45 day dry aged double burger patty, iron horse sauce, lettuce, tomato, american cheese, seeded bun, beef tallow fries
add bacon +\$4 | add fresh sliced jalapeños +\$2

french dip 21

shaved and dipped roasted beef, au jus, melted onions, horseradish, melted gruyere cheese sauce

welsh rarebit 14

hooks cheddar, guinness, bechamel

lamb souvlaki pita 21

grilled marinated lamb, warm pita, cucumber, tomato, tzatziki, lemon, pickled cabbage

chicken picatta sando 18

crispy chicken, lemon caper butter, arugula, toasted brioche

SOUP | SALADS

french onion soup 9

beef stock, baguette crouton, gruyere cheese

iron goddess 14

char grilled freebird chicken breast, hardboiled egg, cucumber, tomato, shaved hooks cheddar, green goddess dressing

roadhouse wedge 17

mini iceberg, wisconsin nueske bacon, moody blue cheese, pickled onions, confit tomatoes

little house on the tracks 14

artisan greens, french vinaigrette, shaved heirloom vegetables
add to any: chicken +\$10

PLATES

bourbon pork chop 32

16 oz grain mustard glazed duroc pork chop, smoked ham braised chard, house apple sauce

roast chicken 29

freebird organic roasted half chicken, parmesan polenta, confit tomato, brandied chicken jus

wood grilled 10oz hanger steak 36

parsnip puree, sauce borderlaise, beef tallow fries

crispy skin lake trout 27

lake michigan trout, curried moroccan cous cous, diced vegetables, shaved fennel

wild mushroom and roasted squash gnocchi 24

potato dumplings, sage, shaved parmigiano

rigatoni a la vodka 22

house vodka sauce, grated parmigiano

schnitzel and spaetzle 29

crisps pork tenderloin schnitzel, housemade mustard spaetzle, mustard gravy

everyday fish fry 24

*beer battered walleye, shaved brussels sprout slaw, remoulade, rye bread, french fries**

Serving 11am - 10pm

consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness

**ORDER THE FRY ON A FRIDAY
& GET A \$5 OLD FASHIONED*