

TAPAS (Small Plates / Shareable)

SCOTCH EGGS	Meatloaf (beef, spicy sausage), boiled egg*, panko bread crumbs	11
CAPONE'S COCONUT SHRIMP	Hand rolled sweet coconut shrimp*, house slaw, sweet chili sauce	12
BACON ON A DATE	Pitted dates, creamy blue cheese, marcona almond, smoked bacon [GF]	6
ON THE LAM	Lamb riblets, cilantro mint sauce, green apple, arugula, chevre, pecans, balsamic drizzle [GF]	12
HUMMUS	8 bean hummus, cucumber, cauliflower, celery, olives, pita [V]	8
BIG HOUSE SPROUTS	Brussel sprouts, white wine, garlic thyme oil, balsamic glaze, three cheese mornay [V,VEG]	11
DAPPER DIPPER ROLL	Southwest style egg rolls, chicken, black bean, creamy cheese, corn, crisp fried, avocado tomatillo cream sauce	8
THE GOODS	Potato parmesan gnocchi, garlic butter, roasted beet puree, toasted pumpkin seed, pesto, fresh parmesan [VEG]	11

APPETIZERS (Medium Plates / Shareable)

CAT'S MEOW CAULIFLOWER	Citrus beer battered cauliflower, buffalo sauce, grilled lemon [V,VEG]	10
I'M HERE TO SEE A MAN ABOUT A QUESO	Seven cheese chipotle mornay, pico, blue corn & yellow flour chips [V,VEG]	8
BEAR CAT IN A BOWL	Blend of artichoke, jalapeno, spinach, red pepper, with parmesan, asiago cheese, blue corn and yellow flour chips [VEG]	11
BOOTLEGGER NACHOS	Seven cheese chipotle mornay, black beans, house verde, pickled onions, pico, jalapeno, cotija, blue corn & yellow flour chips, [V,VEG]	12
MAC & CHEESE KNEES	Spinach fusilli pasta, three cheese mornay, parmesan, parsley [V,VEG]	11
LOLLIPOP GAMS	Lollipop chicken wings, house buffalo sauce, blue cheese crumbles [GF]	12
FLAPPER IN A WRAPPER	Pork, stir fry vegetables, Thai peanut sauce, butter lettuce [V,VEG]	12
POUTINE ON THE RITZ	Shoestring and sweet potato fries, three cheese mornay, bacon, cheese curds [V,VEG]	9

Add: Chicken 4, Pork 4, Steak 5, Shrimp 6, Spicy sausage 4, Veggie sausage 4, Soy chorizo 4, Seitan 4

Allergy Statement: Menu items may contain or come into contact with Wheat/Gluten, Milk, Eggs, Peanuts, Tree Nuts, Fish, Shellfish, and Soy.

SOUPS & SALADS

FRENCH ONION SOUP JOB	French onion soup, herb crostini, melted swiss cheese	[GF] 6
SOUP OF THE DAY	Chef's daily creation	6
IT'S THE BERRIES	House mixed greens, apples, figs, seasonal berries, chevre, [GF,V,VEG]	10
	grapes, marcona almonds, fig balsamic vinaigrette	
MOB COB	House mixed greens, peppered bacon, chicken breast, hard boiled egg, tomato, avocado, blue cheese crumbles & dressing	[GF] 12

SANDWICHES

All Sandwiches Served with Fries

Substitute Sweet Potato Fries \$1, Cheese Curds \$3, Side Salad \$2, Small Soup \$3

Gluten Free Bun Available on Request \$3

SMOKEHOUSE BURGER	Smoked brisket, ground beef, caramelized onions, swiss cheese, bacon, house slaw, tomato, lettuce, cilantro lime aioli, ciabatta bun	14
HENHOUSE CHICKEN	Grilled chicken breast, arugula, heirloom tomatoes, bacon, provolone, sweet chili sauce, lemon garlic aioli, Tuscan bun	12
PO BOY SANDWICH	Cajun spiced, lightly breaded shrimp, remoulade sauce, tomato, ambassador roll	13
BONNIE'S GARDEN	Arugula, alfalfa sprouts, avocado, cucumber, heirloom tomato, Red onion, yellow squash, hummus, vegan cheese, wheatberry bread	[V] 12
TURKEY & AVOCADO	Turkey breast, avocado, alfalfa sprouts, heirloom tomato, swiss cheese, mayo, sourdough bread	12
SAM ON THE LOAF	Open face grilled salmon*, remoulade sauce, arugula, provolone, heirloom tomato, toasted sourdough	15
SIX TOE CUBAN PANINI	Snake River Farms Kurobota ham, slow roasted pork shoulder, swiss cheese, pickles, honey mustard aioli, ambassador roll	13

FLATBREADS

MINNIE THE MOOCHER MARGHERITA	Mozzarella, arrabiata sauce, sun dried tomatoes, fresh basil, balsamic drizzle	[V] 10
FLATBUSH FLATBREAD	Blend of artichoke, jalapeno, spinach, red pepper, with parmesan, asiago, sun dried tomatoes, balsamic drizzle	[VEG] 10

ENTREES

MOONSHINE CHERRY WAGYU STEAK	Snake River Farms Wagyu steak*, moonshine cherry demi sauce, blue cheese mashed potato, asparagus	[GF] 23
THIS STATLER	Red Bird Farms airline chicken breast, white wine, citrus quinoa with black beans and verde, jicama-mango-cilantro relish	20
SAM ON THE RUN	Tamarind glazed Atlantic salmon*, parmesan risotto, sautéed squash	21
SHORT RIB SHEEBA	Beef short ribs, roasted fingerling potato, sautéed spinach, demi sauce	20
ROADSTER RIBS	St. Louis style ribs, sweet and spicy barbecue sauce, corn on the cob, garlic mashed potato.	17
TOMMY GUN TACOS	Crunchy blue corn & soft flour tortillas, seven cheese chipotle mornay, chimichurri marinated wagyu beef, mango salsa, cotija, purple slaw, pickled onion, avocado tomatillo cream, guacamole	[GF,V] 14
TOMMY GUN TACOS VEGAN	Crunchy blue corn & soft flour tortillas, vegan cheese, seitan, mango salsa, butter lettuce, avocado	[GF] 14

SWEET TREATS

BOURBON CARAMEL BREAD PUDDING	Brioche, bourbon caramel sauce, whipped cream, fresh berries, candied pecans	10
BLUEBERRY DREAM	Three layer blueberry cake, maple glaze, fresh berries, whipped cream	9
ERNEST INDULGENCE	Key lime pie, graham cracker crust, ginger caramel sauce, lime zest, whipped cream	9
METROPOLIS CHEESECAKE	New York style cheesecake, raspberry ribbon, fresh berries whipped cream	10
VEGAN CHOCO BITES	Chocolate cake, mix berry compote, candied cherries	[VEG] 9
BENNY'S BEIGNETS	Fried dough, powdered sugar, black berry jalapeno jam	6

GF = Gluten Free, V = Vegan, VEG = Vegetarian

* Thoroughly cooking foods of animal origin, such as beef, eggs, pork, poultry, or shellfish reduces the risk of foodborne illness. Consult your physician or public health' official for further information.

NOTICE to patrons, dogs may be on the premises but are restricted to the outdoor patio.
Owners are responsible for keeping their animal under control at all times.

BRUNCH

SERVED SATURDAY AND SUNDAY 10:00 AM to 3:00 PM

Classic Mimosa \$4
Specialty Mimosas \$6
Classic Bloody Mary \$4
Ultimate Bloody Mary \$8

All brunch items come with choice of red quinoa and spinach hash browns or sweet potato fries (add \$1)

Add: Chicken 4, Pork 4, Steak 5, Shrimp 6, Spicy sausage 4, Veggie sausage 4, Soy chorizo 4, Seitan 4, Poutine 3

BISCUITS & GRAVY	Two country style biscuits smothered in chorizo gravy, 2 eggs	12
CHICKEN & BISCUITS	Fried chicken breast, country style biscuit, chorizo gravy, 2 eggs	15
CHICKEN FRIED STEAK	Cube steak, chorizo gravy, 2 eggs any style	14
STEAK & EGGS	Snake River Farms Wagyu steak, 2 eggs, toast	[GF] 21
CROQUE MADAM	Snake River Farms Kurobota ham, swiss cheese, served open face on brioche bread, 2 eggs, three cheese mornay	14
EGGS BENEDICT	2 poached eggs, English muffin, hollandaise, peppered bacon	13
EGGS & LOX	2 poached eggs, English muffin, hollandaise, smoked salmon	15
HUEVOS RANCHEROS	Two eggs any style, black beans with verde sauce, tortillas, 7 cheese chipotle mornay, cotija, pico	13
PROHIBITION CLASSIC	Choice of bacon, ham, or veggie sausage, 2 eggs, toast	[V] 12
SCOTCH EGGS	Meatloaf (beef, spicy sausage) surrounding a boiled egg*, panko bread crumbs, deep fried	13
PEACH FOSTER FRENCH TOAST	Egg soaked brioche bread, candied pecans, bourbon caramel peaches, whipped cream	[VEG] 12
BLUEBERRY FLAPJACK	Three layers of blueberry flapjack, maple glaze, bacon, 2 eggs	13
BEIGNETS	Fried dough, powdered sugar, black berry jalapeno jam (no hash brown)	6
HASH SPECIAL	2 eggs any style, diced potatoes, chef's choice meat/cheese/vegetable	13
VEGAN PROHIBITION BREAKFAST	Seitan scramble (bell pepper, onion and jalapeno), avocado, soy chorizo, whole grain toast	[V] 14
VEGAN NO-HUEVOS RANCHEROS	Seitan scramble (bell pepper, onion and jalapeno), vegan cheese, black beans, verde sauce, blue corn tortillas, pico	[V] 14