

★ SNACKS ★ BY THE PIECE

PEPPADEW PEPPER SKEWER <i>bacon, goat cheese, dates, spicy maple syrup</i>	2
DUCK TACO <i>salsa, queso, crispy potato, pickled onion, tortilla, cilantro</i>	5
SMOKED MUSHROOM FRITTER <i>muenster, confit garlic, rosemary, creamy chimichurri</i>	3
WILD BOAR SLIDERS <i>cheddar, texas bbq, apple slaw, boar bacon</i>	5
RAW OYSTER <i>East or West, traditional condiments</i>	3

★ VEGETABLES & STARCHES ★ FARMED & FORAGED

COBB SALAD <i>romaine, bacon lardon, peas, avocado, tomato, cucumber, cheddar, boiled egg, pink peppercorn, house ranch</i>	12
CUCUMBER SALAD <i>mint, cane syrup vinegar, shallots, carrots, crushed nuts</i>	10
KALE SALAD <i>apple, goat cheese, strawberries, sherry vinaigrette, dates, chives, almonds</i>	12
FIRE ROASTED GREEN BEANS <i>smoked mushroom, spicy honey brittle, pickled ramp aioli</i>	11
5 CHEESE MAC <i>cheesy, gooey, delicious</i>	9
SPRING PEAS <i>lamb bacon, dill, yogurt, charred onion, cured egg yolk</i>	10
COLLARD GREENS <i>applewood smoked carrot, kimchi, johnny cake</i>	9

★ SMOKED MEATS & SEAFOOD ★ HUNTED AND FARMED

CHICKEN THIGHS <i>sweet Nashville sauce</i>	14
SMOKED WAGYU BEEF BACK RIBS <i>dry rub, Carolina BBQ</i>	20
ANTELOPE LEG <i>chimichurri</i>	21
WAGYU SIRLOIN <i>smoked peppercorn crust, blue cheese butter</i>	24
DUCK LEG <i>pickle brine, garlic, texas bbq</i>	17
CLAM PASTA <i>smokey littlenecks, wine, garlic, butter, fine herbs, wild boar "burnt ends"</i>	19
SHRIMP <i>cherrywood smoked, lemon pepper, pepita salsa</i>	17

★ BURGERS & SANDWICHES ★ HAND CUT FRIES W/AIOLI \$4

ANTELOPE CHEESESTEAK <i>shaved antelope, peppers, mushrooms, red wine onion jam, provolone, hoagie</i>	14
FRONTIER BURGER <i>double angus beef patties, cheddar, LTO, 1000 island, dill pickle</i>	13
FRIED CHICKEN SANDWICH <i>chicken thighs, pickled banana peppers, molasses mustard, provolone</i>	13
LAMB BURGER <i>cucumber dill yogurt, provolone, harissa aioli, greens</i>	14
WATER BUFFALO BURGER <i>double water buffalo patties, cheddar, bacon & onion jam, LTO, fried jalapeno peppers, bbq</i>	15
AHI TUNA SANDWICH <i>blackened tuna, spicy fried shallots, sprouts, wasabi mayo, sourdough</i>	14

ADD OUR HOUSE SMOKED BACON TO ANY SANDWICH FOR \$3

★ DESSERT ★

SAVE ROOM, THEY'RE WORTH IT. HOUSE-MADE, DAILY.

STRAWBERRY COBBLER <i>butter pecan crumble, vanilla gelato</i>	9
BLUEBERRY BREAD PUDDING, <i>preserved lemon & rum sabayon, candied almonds</i>	9

Host your  **WE CATER!**
PICK UP & DELIVERY!

REHEARSAL DINNER, WEDDING,
BIRTHDAY, CORPORATE EVENT & MORE *at Frontier!*

Jen@Pioneertaverngroup.com

EXECUTIVE CHEF

BRIAN JUPITER ★

CHEF DE CUISINE

AZAZI MORSI ★

SOUS CHEF

REGINA POLK

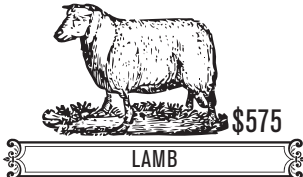
FRONTIER

WEST TOWN ★ CHICAGO

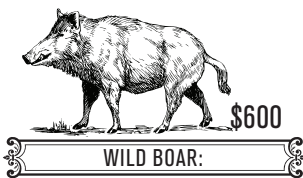
★ WHOLE ANIMAL SERVICE ★



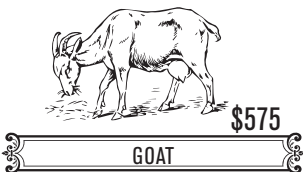
COOKING METHOD: *Smoked whole over apple and cherry woods.*
SERVES: 12 - 15 guests
SIDES: *5 cheese mac, Caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*
\$15 additional charge per person for groups over 15
PRE-ORDER: 3 days minimum



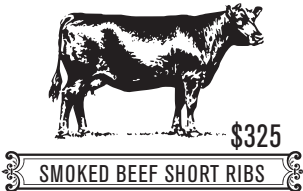
COOKING METHOD: *Smoked whole over apple and cherry woods*
SERVES: 10 - 15 guests
SIDES: *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*
\$15 additional charge per person for groups over 15
PRE-ORDER: 5 days minimum



COOKING METHOD: *Seasoned with brown sugar and housemade spices; smoked and roasted whole over apple and cherry woods*
SERVES: 10 - 15 guests
SIDES: *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*
\$15 additional charge per person for groups over 15
PRE-ORDER: 5 days minimum



COOKING METHOD: *Smoked and roasted whole over apple and cherry woods*
SERVES: 10 - 15 guests
SIDES: *5 cheese mac, caesar salad with polenta croutons, seasonal vegetables & buttered yeast rolls*
\$15 additional charge per person for groups of 15 - 20
PRE-ORDER: 5 days minimum



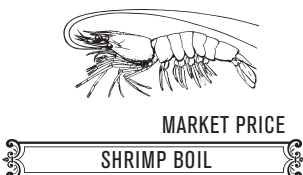
COOKING METHOD: *Smoked with garlic, rosemary & sage*
SERVES: 8 - 10 guests
SIDES: *5 cheese mac, seasonal vegetables & buttered yeast rolls, Caesar salad with polenta croutons*
PRE-ORDER: 3 days minimum



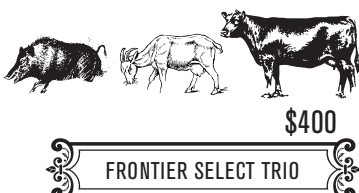
COOKING METHOD: *Stuffed with whole chickens, smoked and roasted whole over apple and cherry woods*
SERVES: 12-15 guests
SIDES: *Andouille jambalaya, caesar salad with polenta croutons, 5 cheese mac, seasonal vegetable*
PRE-ORDER: 5 days minimum
\$15 additional charge per person for groups over 15



COOKING METHOD: *Stuffed with fennel, lemon and herbs and baked whole with a salt crust*
SERVES: 10 - 12 guests
SIDES: *Garlic rice, candied green beans and smoked shrimp & dill potato salad*
PRE-ORDER: 3 days minimum



COOKING METHOD: *Traditional New Orleans style, boiled with potatoes, corn; served tableside*
SERVES: 15 person minimum
SIDES: *Boiled corn and potatoes*
PRE-ORDER: 5 days minimum



CHOOSE THREE OF THE FOLLOWING: *Lamb Leg, Goat Leg, Short Rib, Wagyu Beef Short Loin, Salmon Filet and Boar Shoulder for \$400, serves 10-12 guests.*
COOKING METHOD: *Goat is cured, then fried and served with Chimichurri sauce; Wagyu Beef is grilled medium rare and sliced table side. Boar Shoulder is smoked for 14 hours over apple and cherry woods. Antelope Leg is stuffed with garlic and rosemary. Very lean and tender cut of red meat. Great choice for non-pork eaters or those who may not be interested in the entire whole animal. All carved at table-side.*

You may also upgrade your protein to a Venison Leg (+\$150), for a total of \$550 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add both upgrades for \$850!

SERVES: 10-12 guests
SIDES: *5 Cheese Mac, Seasonal Vegetable, Caesar Salad with Polenta Croutons and Buttered Rolls.*

You may also upgrade your third protein to a Venison Leg (+\$150), for a total of \$550, Venison Chops (+ \$200), for a total of \$600 or Antelope Leg (+\$300 and serves 12-15 guests) for a total of \$700. Feel free to add more than one upgrade!

PRE-ORDER: 5 days minimum

For Group Events Whole Animal Reservations Contact Jen@pioneertaverngroup.com !