



Dutch and Doc's

CLASSICS

GREENS SALAD	
<i>ricotta salata, fennel, radish, balsamic vinaigrette (V)</i>	12.00
<i>add salmon</i>	6.00
CREAMY CAESAR SALAD	
<i>gem lettuce, pecorino, crispy garlic, breadcrumbs</i>	13.00
<i>add chicken</i>	4.00
WEDGE SALAD	
<i>lemon vinaigrette, bacon, red onion, tomato, blue cheese, ranch</i>	14.00
CHICKEN WINGS	
<i>buffalo, blue cheese, celery</i>	13 HALF DOZEN / 25 DOZEN
"BREAKFAST" SAMMY	
<i>sausage, fried egg, cheddar, jalapeno aioli, texas toast, spicy potatoes</i>	14.00
GRAIN BOWL	
<i>avocado, goat cheese, green goddess, fine herbs (GF, V)</i>	14.00
AVOCADO TOAST	
<i>smoked salmon, radish, fried egg (DF)</i>	15.00
MACARONI AND CHEESE	
<i>cavatappi pasta, four cheese blend, garlic breadcrumbs (V)</i>	16.00
RIGATONI	
<i>beef + pork ragu, pecorino</i>	18.00
ORECCHIETTE	
<i>creamed kale, lemon, shallots, breadcrumbs (V)</i>	17.00
FISH AND CHIPS	
<i>beer battered cod, tartar sauce, cole slaw</i>	18.00
SPICED PORK RIBS	
<i>soy glaze, chili, cilantro, mint w/ kale, carrot & cashew slaw (GF, N)</i>	22.00
WRIGLEY BRICK CHICKEN W	
<i>crispy potatoes, salsa verde, roasted lemon (DF)</i>	23.00
ROAST SALMON	
<i>mango jicama slaw, orange vinaigrette, chile, lime (GF)</i>	26.00
HANGER STEAK	
<i>peppercorn sauce, fries</i>	32.00

DIETARY GUIDE

V	Vegetarian
GF	Gluten Free
DF	Dairy Free
N	Contains Nuts

SANDWICHES

Served with your choice of potato salad or salt and vinegar chips

GRILLED CHICKEN "GYRO"	CRISPY PORK LOIN SANDWICH
<i>curry tzatziki, flatbread, cucumber, lettuce, tomato, onion</i> 16.00	<i>"Indiana style", cole slaw, house barbecue sauce (DF)</i> 16.00
BRAISED BRISKET SANDWICH	GRILLED VEGETABLE PANINI
<i>sweet & spicy peppers, au jus (DF)</i> 16.00	<i>summer squashes, onions, mozzarella, tomato pesto (V)</i> 15.00
TAVERN BURGER <i>bacon, griddled onion, american cheese, side of dijonaise</i> 16.00	

SIDES AND SNACKS

FRENCH FRIES	GARLIC KNOTS
<i>garlic aioli (V)</i> 7.00	<i>pomodoro sauce (DF, V)</i> 8.00
ASPARAGUS	FRENCH ONION DIP
<i>grilled scallion, mustard vinaigrette (DF, GF, V)</i> 8.00	<i>salt and vinegar chips (V)</i> 12.00
SHRIMP COCKTAIL	HUMMUS
<i>cocktail sauce, lemon (DF, GF)</i> 14.00	<i>calabrian chili, cucumber, mint (DF, V)</i> 12.00

Please alert your server of any dietary restrictions and food allergies.
*consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness

COCKTAILS



ALL SELECTIONS 13.00



PALOMA

olmeca altos plata tequila, myrtle berry, grapefruit, lime, sparkling water



FROZEN HURRICANE

flor de cana white rum, ketel one vodka, passionfruit, raspberry, lime



PEACH PARTY

chicago distilling co. cere's vodka, aguardiente, peach



NORTH SIDE CLASSIC

broker's london dry gin, kiwi, cucumber, lemon, mint



SCOTCH AND SODA

glenmorangie 10 year, unsweetened peach pear soda



OLD FASHIONED

evan williams bonded bourbon, turbinado sugar, cherry bark, vanilla, sarsaparilla



MOJITO

flor de cana white rum, mint, lime juice



ON THE BOULEVARD

knob creek 100 proof rye whiskey, luxardo bitters, vermouth di torino, cucumber



MEZCAL MARGARITA

peloton mezcal, lime, orange, salt

BEER

PINTS

BUD LIGHT 6 / 19

HALF ACRE PONY PILSNER 7 / 22

PITCHERS

THREE FLOYD'S ALPHA KING PALE ALE 9 / 28

MILLER LITE 6

COORS LIGHT 6

CORONA 6

BUDWEISER (16oz) 6

TIGER LAGER (16oz) 6

DOGFISH HEAD SEAQUENCH SOUR 8

BOTTLES

ALASKAN AMBER ALE 7

THREE FLOYD'S GUMBALL HEAD WHEAT 9

RIGHT BEE SEMI-DRY CIDER 7

DOGFISH HEAD NAMASTE WHEAT 8

CANS

HALF ACRE BODEM IPA 7

GOOSE ISLAND OLD MAN GRUMPY IPA 7

OFF COLOR APEX PREDATOR SAISON 7

CIGAR CITY MADURO BROWN ALE 8

EDMUND FITZGERALD PORTER 8

OLD RASPUTIN IMPERIAL STOUT 10

WINE BY THE GLASS

bottle list available upon request

BUBBLES

NV FANTINEL, PROSECCO DOC *Italy* 11.00

NV LIBERTAT CAVA BRUT ROSÉ *Penedes, SP* 12.00

WHITE

ESPERTO, PINOT GRIGIO *Venezie, IT* 11.00

FRENZY, SAUVIGNON BLANC *Marlborough, NZ* 12.00

LONG MEADOW RANCH "FARMSTEAD", CHARDONNAY *Napa, CA* 14.00

BROCARD "MARGOT", CHARDONNAY *Burgundy, FR* 11.00

ROSE

PIERRE ET PAPA ROSE *Languedoc, FR* 13.00

RED

AUSTERITY, PINOT NOIR *California* 12.00

MAISON NOIR "O.P.P.", PINOT NOIR *Oregon* 14.00

TINTONEGRO, MALBEC *Mendoza, AR* 11.00

TRUE MYTH CAB SAUVIGNON *Paso Robles, CA* 14.00