



SHAREABLE FARE

DUCK BACON WONTONS

A rich blend of smoked duck bacon, cream cheese, charred sweet corn and herbs wrapped in a crispy wonton. Served with a pomegranate Sriracha dipping sauce. 14.99

CANDIED BACON FLIGHT

Candied bacon flavors: whiskey jalapeño BBQ, roasted chili and brown sugar, honey mustard, and four pepper blend. 13.49

WILD MUSHROOM & FRESH JALAPEÑO QUESADILLA

Fresh Minnesota mushroom medley layered with fresh thinly sliced jalapeños and fontina cheese. Served with a roasted garlic creme fraiche. 12.99

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in buffalo sauce and topped with bleu cheese crumbles. Served with rustic ranch for dipping. 11.99

SPICY BBQ JUMBO TIGER SHRIMP

Five jalapeño bacon wrapped jumbo tiger shrimp tossed in spicy BBQ. Served with a Sriracha & lime aioli. 20.99

BAKED BRIE

Smoked brie stuffed inside a golden puff pastry topped with candied pecans and red raspberry currant jam. 14.49

CRANBERRY HUMMUS

Served with naan bread and fresh seasonal vegetables. 12.99

TATER TOT HOTDISH

Massive cheese and bacon filled tater barrels are rested over a bed of rich veggies and chopped beef gravy. Topped with smoked gouda fondue and fire roasted sweet corn. 14.99

PORK BELLY POUTINE

Our twist on a classic dish. Fresh cut fries smothered in a hearty beef gravy and topped with Wisconsin cheese curds, smoked pork belly and herbs. 13.49

ROASTED JALAPEÑO PULL APART BOULE

Rustic loaf bread, cross hatched, finished with jalapeño compound butter and jack cheese. Served with a beer brat & cheese dipping sauce. 14.99

FIRECRACKER SHRIMP

Buffalo spiced tempura battered shrimp served over a bed of fried wonton strips. Topped with fresh jicama slaw and accompanied with a side of our housemade bleu cheese aioli. 15.99

WINGS

Half order 11.99 • Full order 20.99

Jumbo wings marinated and oven roasted. Served with one of our signature sauces or dry rubs.

Sauces: B&B BBQ, Spicy BBQ, Bacon BBQ, Tennessee Fire, Hot Honey, Pomegranate Sriracha, Spicy Mustard

Dry Rubs: Ambassador, Taj Mahal, Roasted Garlic/Sriracha

FIELD FARE

MAPLE PECAN ENDIVE/RADICCHIO SALAD

Radicchio and endive mixed greens topped with goat cheese, toasted pecans, matchstick pears, currants, and maple balsamic vinaigrette. 13.99 • With all natural chicken 16.99

BLACKENED CAESAR SALAD

Hearts of romaine, Caesar drizzle, with parmesan cheese, and garlic fontina croutons. Pick your protein – Blackened chicken, blackened shrimp, blackened salmon 16.99

SHAVED BEEF SALAD

Mixed greens, oven roasted sirloin, heirloom tomato relish, artisan goat cheese & white balsamic vinaigrette. 16.99

SMOKED SALMON SALAD

Spring mix tossed with sliced red onions, toasted pecans, goat cheese, fresh berries, and finished with pomegranate & blood orange vinaigrette. 16.99

CRAFTED SOUPS

FRENCH ONION CROCK

Slow cooked onions in a rich beef broth topped with a crostini and gruyere cheese. 9.99

BEER BRAT & CHEESE SOUP BOULE

Garnished with a dollop of bacon, whiskey and charred onion jam. Served in an oven crusted boule. 10.99

SOUP DU JOUR

Ask your server for today's offering, served with a breadstick 8.99

HAND CRAFTED CAST IRON BURGERS

All burgers are served with crispy french fries and can be served bunless with crispy Bibb lettuce. Lettuce, tomato, and onion available upon request. Substitute Beyond (vegan) burger patty for 1.99 ~ Gluten free bun for 1.49

VEGAN BURGER

Beyond burger patty topped with crispy Bibb leaf lettuce, ripe tomato, and sweet Vidalia onion. Served on a baked vegan bun. 15.99 Add vegan Havarti cheese 1.49

PLAIN JANE

Our perfectly seared ½ pound signature blend ground beef seasoned with our signature burger spice blend. Topped with crisp Bibb leaf lettuce, ripe tomato and sweet Vidalia onion. Served on griddle toasted pub bun. 14.99 Add cheese .99 • Add bacon 1.49 • Add double bacon 1.99

THE NEXT DAY

Hand crafted burger patty, rested on a bed of our crispy Montamore hash browns, topped with a creamy herb cheese, extra thick pecan smoked bacon, and an over easy egg. Snuggled between two grilled slices of our savory French Vienna bread. 17.49

MUSHROOM FONTINA

A freshly served cast iron burger patty topped with succulent sautéed Minnesota wild mushrooms, buttery fontina cheese, and roasted garlic crème fraîche. 16.99

PB & JAY

A handcrafted burger patty covered in habanero jack cheese and topped with our extra thick cut bacon. Served on a speciality made honey glazed donut lightly spread with mayo, tart pomegranate Sriracha marmalade and homemade creamy bourbon peanut butter. 17.49

THREE WISEMAN

Our “soon to be famous” cast iron burger, topped with our house three-whiskey caramelized onions, Wisconsin bleu cheese and extra thick cut bacon. Served on a freshly baked pub bun. 17.49

THE BIG CHEESE

A blend of smoked Wisconsin sharp cheddar, creamy fontina, artisan MontAmore, spicy habanero jack, and rich bleu cheeses layer our always juicy cast iron grilled beef patty. Finished with homemade three-whiskey caramelized onions and our specialty tangy B&B sauce. 17.49

BOURBON BURGER

Our cast iron burger topped with thick sliced bourbon brined pork belly, smoked gouda cheese, whiskey BBQ sauce, and tabasco onion straws served on a fresh baked pub bun. 17.49

CRUSTABLES

CHICKEN CAPRESE

All natural chicken topped with fresh mozzarella, fresh heirloom tomato relish, arugula, and topped with basil pesto. 16.99

THE BUGLE

Jalapeño and cheddar cold smoked elk sausage wrapped in thick cut pecan wood cured bacon, layered with Vermont sharp cheddar cheese, crispy fried pork belly, tabasco onion straws, finished with a drizzle of our homemade B&B sauce. 16.99

FRENCH ONION GRILLED CHEESE

Rosemary parmesan crusted sourdough, sherry caramelized onions, gruyere cheese, cheese curds. Served with roasted garlic tomato bisque. 15.99
Add bacon 17.99

JUMBO TIGER SHRIMP TACOS

Two corn tortillas filled with jalapeño bacon wrapped tiger jumbo shrimp and topped with fresh cabbage & radish slaw, avocado, and cilantro crema. Served with southwest creamed corn. 19.99

WHISKEY & COLA SHAVED BEEF

Our signature whiskey and cola shaved top sirloin, B&B BBQ sauce, and our house made coleslaw layered on a brioche bun. 16.99

BUFFALO CHICKEN PO' BOY

Crispy fried chicken tossed in buffalo sauce and served on a hoagie with bleu cheese fondue, celery ribbons, and ranch dressed jicama slaw. 16.99

ANYTIME MONTE

Piles of shaved country smoked ham and peppered turkey, pecan smoked bacon, and fontina cheese tucked between thick slices of savory French toast. Served with our Montamore Hashbrowns, creamy beer cheese sauce, and our jalapeño strawberry jam. 16.99
Add an egg. 0.99

FIRECRACKER SHRIMP ROLL

Buffalo spiced tempura shrimp, garnished with jicama citrus slaw, finished with a buffalo bleu cheese aioli. Served on a freshly baked lobster roll. 16.99

SLIDERS

WAGYU SLIDERS

Wagyu beef sliders, whiskey-bacon shallot jam, truffle aioli, sharpe cheddar, arugula, and house pickles. Served on sesame slider buns. 18.99

OVEN ROASTED SIRLOIN STEAK SLIDERS

Slow roasted shaved sirloin, roasted garlic and gorgonzola fondue topped with creamy horsey sauce, crispy onion straws, resting on a pretzel roll. 16.99

BLT SLIDERS

Artisan pretzel roll, fried green tomatoes, crosshatched pecan smoked bacon and crisp Bibb lettuce finished with a chipotle & bacon jam aioli. 15.49

NEW YORK NEW YORK SLIDERS

New York style pepper crusted pastrami shaved thin and piled high on chewy pretzel slider rolls. Topped with shaved Dijon caramelized Brussels sprouts, fresh kraut, buttery fontina cheese and our house made tangy B&B sauce. 16.99

LARGE PLATES

BBQ WHISKEY PORK RIBS

Mouthwatering over-the-top tender pork ribs glazed with our homemade whiskey BBQ sauce. Served with cast iron mac & cheese and coleslaw. 25.99

MILLION DOLLAR MEDALLIONS

Succulent medallions of beef tenderloin filet rested atop a bed of creamy artisan two cheese polenta finished with savory basil and fresh goat cheese bruschetta and a light balsamic drizzle. 26.99

CEDAR PLANKED STUFFED SALMON

Stuffed with crab, brie & sun-dried tomatoes, served over garlic mashed red potatoes, seasonal vegetable and a lemon beurre blanc. 24.99

HOT HONEY CHICKEN & WAFFLES

Brown sugar & buttermilk brined fried chicken topped with macadamia bourbon syrup and fresh seasonal berries. 16.99

COFFEE & STOUT BRAISED SHORT RIB GNOCCHI

Short ribs slow cooked in a bath of coffee and stout beer. Served with potato gnocchi and glazed root vegetables. Topped with micro greens and fresh grated parmesan. 21.99

SPINACH & MUSHROOM TORTELLINI

Porcini mushroom tortellini and red peppers in a spinach and smoked gouda cream sauce. Finished with fresh microgreens. 22.49

FEATURED HAND CUT PRIMALS STEAK

Ask server for details

MAC & CHEESE

CAST IRON MAC & CHEESE

Cavatappi pasta baked in a five cheese mornay cream sauce and topped with fontina and garlic bread crumbs. 15.99

WILD MUSHROOM MAC & CHEESE

Succulent Minnesota grown wild mushrooms blended with our homemade rustic mac & cheese. 16.99

BLACK & BLEU MAC & CHEESE

A sophisticated creamy blend of bleu and gorgonzola cheeses layered between al dente cavatappi noodles. Finished with pan seared blackened tenderloin medallions and chipotle bread crumbs. 21.99

ST LOUIS RIB MAC & CHEESE

Our always tender oven roasted ribs piled high on a rich and creamy bed of five cheese mornay mac & cheese. 18.99

SMOKED CHICKEN & BACON MAC & CHEESE

A perfect blend of hardwood cold smoked chicken and extra thick cut bacon and five cheese mornay sauce tossed with cavatappi pasta and baked to a golden bubbly brown perfection. 17.49

LOBSTER MAC & CHEESE

Smoked butter poached lobster blended with a decadent combination of heavy cream, artisan cheese, and roasted garlic served over a bed of al dente noodles. 24.99

BUFFALO CHICKEN MAC & CHEESE

A sophisticated blend of gorgonzola and bleu cheese layered with cavatappi noodles, topped with crispy fried chicken, tossed in our B&B buffalo sauce, garnished with scallions, bleu cheese crumbles, and chipotle bread crumbs. 17.49

SAVORY SIDES

SIDE CAST IRON MAC & CHEESE 6.99

MAPLE BALSAMIC GLAZED ROOT VEGGIES

Seasonal root vegetables glazed in a balsamic reduction. 5.49

SOUTHWEST CREAMED CORN

Fire roasted corn, smoked poblano chilis served in a creamy southwest sauce. 5.49

HOUSE SALAD OR CAESAR SALAD 5.49

MONTAMORE HASH BROWNS

Rustic farm style hash browns blended with fresh herbs & artisan cheeses. 5.49

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in buffalo sauce and topped with bleu cheese crumbles. Served with rustic ranch for dipping. 6.99

SEASONAL VEGETABLE 6.99