

## SMALL PLATES

Skillet Cornbread v <i>jalapeño, local corn, red bell pepper, honey butter</i>	8	State Fair Cheese Curds v <i>house made smoked ketchup</i>	12
Chicken Wings <i>choice of honey chipotle or garlic ranch dry rub, avocado ranch dressing, baby heirloom carrots</i>	16	Salmon Rillette <i>house smoked salmon, grilled homemade focaccia, stone ground mustard, house made pickles, caramelized onions</i>	17
Stuffed Cremini Mushrooms v, gf <i>onion, garlic, cream cheese, parmesan</i>	12	Roasted Eggplant Hummus vg <i>sundried tomato, cucumber, grilled pita</i>	15
Duet of Avocado + Tomato Toast vg <i>toasted baguette, smashed hass avocado, crushed bushel boy tomatoes, extra virgin olive oil, sea salt</i>	14		
**Add smoked salmon, red onion, capers	+8		

## SOUPS + SALADS

Chicken Wild Rice Soup <i>creamy minnesota wild rice + mushroom soup</i>	cup 8/ bowl 10	Chicken Cobb Salad gf <i>mixed greens, romaine, pulled rotisserie chicken, bacon lardon, tomato, avocado, hard boiled egg, amablu cheese, avocado ranch dressing</i>	19
Caesar Salad <i>local romaine, parmesan, garlic crouton, asiago caesar dressing</i>	13	Cranberry Grain Bowl <i>wild rice and quinoa, mixed greens, lemon vinaigrette, raisins, mandarins, goat cheese, candied walnut</i>	19
House Focaccia <i>tomato butter</i>	6	Steakhouse Salad* gf <i>arugula, mixed greens, charred red onion, amablu cheese, cherry tomato, spiced walnuts, balsamic vinaigrette, grilled sirloin steak</i>	24
Salad Enhancements:			
rotisserie chicken	+9		
salmon filet*	+13		
4 oz grilled sirloin steak*	+14		

## HANDHELDS + FRIES OR HOUSE SALAD

W+P Original Smash Burger* <i>double patty, american cheese, tomato, shredded lettuce, house pickles, special sauce</i>	21
Bison Burger* <i>1/2 pound ground bison patty, blackberry compote, brie cheese, arugula, toasted brioche bun, sweet potato fries</i>	22
Smoked Turkey Sandwich <i>Minnesota wild rice-cranberry bread, Anderson's maple aioli, shredded lettuce, tomato, onion, oil &amp; vinegar</i>	16
Hot or Not Crispy Fried Chicken Sandwich <i>spicy aioli, house made pickles, toasted brioche bun. Toss in honey chipotle or not</i>	18
Walleye Sandwich <i>parmesan + panko crusted walleye, shredded lettuce, tomato, red onion, rosemary aioli, roll</i>	16

## POWER LUNCH \$16

30 Minutes or Less

- Caesar Salad with Rotisserie Chicken
- 1/2 Smoked Turkey Sandwich + Wild Rice Soup
- Quiche Lorraine *bacon, caramelized onions, swiss, house salad*
- Vegetarian Quiche *seasonal selection, house salad*
- House Salad + Wild Rice Soup

\*May contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

A 20% gratuity will be added to parties of 6 or more.

V=vegetarian VG=vegan GF=gluten friendly

## COCKTAILS

W+P Old-Fashioned	17
<i>Maker's Mark, Rittenhouse rye, angostura + orange bitters, turbinado</i>	
Rosemary Honeysuckle	16
<i>Tito's handmade vodka, St. Germaine, lemon, rosemary, honey</i>	
Strawberry-Basil 76	17
<i>Chopin potato vodka, strawberry, basil, lemon, prosecco</i>	
Spicy Margarita	15
<i>Jalapeno infused Hornitos, choose from mango, strawberry, or lime</i>	
Cherry Vanilla Espresso Martini	16
<i>Cherry vanilla Tito's handmade vodka, espresso, cherry bark vanilla bitters</i>	
Raspberry Rum Punch	16
<i>Planteray aged rum, Bacardi anejo, Cruzan white rum, raspberry, pineapple, and lime juice</i>	
The Purple One	19
<i>Housemade lavender syrup, Jack Daniels, fresh lime, fever tree ginger beer</i>	
Bees Love Basil	22
<i>Hendrick's Gin, Campari, Cointreau, maple syrup, lemon juice</i>	
Summer Spritzes	19
<i>Choice of Aperol, Hugo, Lavender, or Limoncello</i>	
Pride Punch	17
<i>Absolut Peach vodka, triple sec, strawberry, lemon.</i>	

\$2 per cocktail will go to [thetrevorproject.org](http://thetrevorproject.org).



## TAPS

*Made In Minnesota*

	Bent
Paddle	7.00 MN
<i>Light Lager</i>	
Finnegans Irish Amber	8.00 MN
<i>Amber Ale</i>	
Lift Bridge Farm Day	8.00 MN
<i>Golden Ale</i>	
Surly Furious	9.00 MN
<i>India Pale Ale</i>	
Bauhaus Wonderstuff	8.00 MN
<i>Pilsner</i>	
Excelsior	8.00 MN
<i>Hazy IPA</i>	
Summit Oatmeal Stout	9.00 MN
<i>Oatmeal Stout</i>	
Loon Juice	8.00 MN

## BOTTLES

Summit EPA	8.00 MN
Stella Artois	8.00
Blue Moon	8.00
Budweiser	7.00
Bud Light	7.00
Coors Light	7.00
Miller Lite	7.00
Michelob Ultra	7.00
Modelo	8.00
Sam Adams Seasonal	8.00
Heineken	8.00
Heineken 0.0	8.00

## WINE

<b>WHITE</b>	6oz	9oz	Bottle
La Marca	11.00		40.00
<i>Prosecco brut</i>			
J Vineyards Cuvee	18.00		71.00
<i>Sparkling wine</i>			
Risata	11.00	15.00	40.00
<i>Moscato di Asti</i>			
Smoking Loon	11.00	15.00	40.00
<i>Pinot grigio</i>			
Santa Margarita	17.00	24.00	65.00
<i>Pinot grigio</i>			
Pine Ridge	12.00	18.00	45.00
<i>Chenin blanc/Viognier</i>			
EOS Chardonnay	11.00	15.00	40.00
<i>Chardonnay</i>			
Chalk Hill Chardonnay	13.00	19.00	48.00
<i>Chardonnay</i>			
Bulletin Place	11.00	15.00	40.00
<i>Sauvignon blanc</i>			
Mohua	12.00	18.00	45.00
<i>Sauvignon blanc</i>			
<b>ROSÉ</b>	6oz	9oz	Bottle
Martin Ray	12.00	18.00	45.00
<i>Rose</i>			
<b>RED</b>	6oz	9oz	Bottle
Root 1	11.00	15.00	40.00
<i>Carmenere</i>			
Tamari Special Selection	12.00	18.00	45.00
<i>Malbec</i>			
Château Chapelle D'Aliénor	16.00	22.00	59.00
<i>Bordeaux</i>			
Nielson	16.00	22.00	59.00
<i>Pinot Noir</i>			
Educated Guess	12.00	18.00	45.00
<i>Cabernet</i>			
Artesa	20.00	29.00	82.00
<i>Cabernet</i>			
Cline Ancient Vines	12.00	18.00	45.00
<i>Grenache, Syrah, Mourvedre</i>			
Threadcount by Quilt	12.00	18.00	45.00
<i>Zinfandel, Syrah, Petite Sirah, Merlot</i>			
Wine of the Moment	11.00	15.00	40.00
<i>ask your server</i>			

## ZERO PROOF (no alcohol)

Hibiscus Punch		12.00
<i>Raspberry, Hibiscus, Lemon, Rosemary, Grapefruit</i>		
Chamomile Medley		13.00
<i>Rosemary, Honey, Chamomile, Lemon, Lavender</i>		
Italian Cream Soda		5.00
<i>Blueberry, Raspberry, or Strawberry</i>		

## CANS

New Belgium Voodoo Ranger	8.00
Truly Seltzer	8.00
High Noon	11.00