

SMALL PLATES

Skillet Cornbread v	8	Roasted Eggplant Hummus vg	15
<i>jalapeno, local corn, red bell pepper, honey butter</i>		<i>sun dried tomato, cucumber, grilled pita</i>	
Chicken Wings	16	Stuffed Cremini Mushrooms v, gf	12
<i>honey chipotle sauce or garlic-ranch dry rub, avocado ranch, heirloom baby carrots</i>		<i>onion, garlic, cream cheese, parmesan</i>	
Salmon Rillette	17	Crispy Fried Brussels Sprouts gf	14
<i>house smoked salmon, grilled focaccia, stoneground mustard, house made pickles, caramelized onions</i>		<i>old smokehouse bacon jam, charred tomato coulis, amablu cheese crumbles</i>	
		State Fair Cheese Curds v	12
		<i>house made smoked ketchup</i>	

SOUPS + SALADS

Chicken Wild Rice Soup	cup 8/ bowl 10	Cranberry Grain Bowl gf	18
<i>creamy Minnesota wild rice + mushroom soup</i>		<i>wild rice and quinoa, mixed greens, lemon vinaigrette, craisins, mandarins, goat cheese, candied walnut</i>	
Caesar Salad	13		
<i>romaine, parmesan, garlic crouton, asiago caesar dressing</i>			
Chicken Cobb Salad gf	19		
<i>mixed greens, romaine, pulled rotisserie chicken, bacon lardon, avocado, tomato, hard boiled egg,</i>			

Salad/ Bowl Enhancements:	
rotisserie chicken	+9
salmon filet*	+13
4oz grilled sirloin steak*	+14

HANDHELDS

W+P Original Smash Burger*	21	Hot or Not Fried Chicken Sandwich	18
<i>double patty, american cheese, tomato, shredded lettuce, house pickles, special sauce, fries</i>		<i>spicy aioli, house pickles, toasted brioche bun, fries, Tossed in honey chipotle or not</i>	
Bison Burger*	22	Bison Pizza	19
<i>1/2 pound ground bison patty, blackberry compote, brie cheese, arugula, toasted brioche bun, sweet potato fries</i>		<i>bison fennel sausage, roasted red peppers, caramelized onion, mozzarella, red sauce</i>	
Smoked Turkey Sandwich	16	Cheese Pizza v	15
<i>Minnesota wild rice-cranberry bread, Anderson farms maple aioli, shredded lettuce, tomato, onion, oil + vinegar, fries</i>		<i>grande mozzarella, red sauce</i>	

LARGE PLATES

Duroc Smoked Pork Chop gf	36	Parmesan Crusted Walleye	30
<i>cauliflower puree, chorizo jus, brussels sprout citrus slaw, blood orange vinaigrette</i>		<i>parmesan + panko crusted walleye, wild rice pilaf, sauteed asparagus, cranberry orange compound butter</i>	
Mesquite Grilled Steak Frites* gf		Skuna Bay Salmon gf	36
<i>herbed-bone marrow butter, fries, rosemary aioli</i>		<i>crispy skin salmon, wild rice risotto, corn, peas, asparagus, parmesan, tomato and fennel nage</i>	
8 oz Filet Mignon	48		
14 oz New York Strip	51	Grilled Eggplant vg	20
Rotisserie Half Chicken gf	29	<i>marinated eggplant, cauliflower puree, romesco (nuts), pickled fresno chili pepper, shallots</i>	
<i>slow roasted chicken, mashed potatoes, grilled broccolini</i>			

SIDES

Mashed Potatoes v, gf	10	Grilled Broccolini v, gf	11
Grilled Asparagus v, gf	11	<i>lemon-basil vinaigrette, romesco (nuts)</i>	
<i>EVOO + sea salt</i>		French Fries v, gf	6
House Focaccia v	6	Sweet Potato Fries v, gf	8
<i>tomato butter</i>			

*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>	
<i>\$2 per cocktail will go to thetrevorproject.org.</i>	

**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
<i>Honeycrisp cider</i>	

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

WHITE	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>			
ROSÉ	6oz	9oz	Bottle
La Vieille Ferme	11.00	15.00	40.00
<i>Rose</i>			
RED	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
Athletic Run Wild IPA (N/A)	8.00
Truly Seltzer	8.00
High Noon	11.00