

**SMALL PLATES**

Skillet Cornbread v <i>jalapeno, local corn, red bell pepper, honey butter</i>	8	Roasted Red Pepper Hummus Plate vg <i>red pepper hummus, olive tapenade, pita bread</i>	15
Fried Sunnies <i>ritz crusted blue gills, lemon-caper aioli, togarashi, grilled lemon</i>	14	Stuffed Cremini Mushrooms v, gf <i>onion, garlic, cream cheese, parmesan</i>	12
Chicken Wings <i>cry baby craig's habanero sauce or garlic-ranch dry rub, amablu cheese dressing, heirloom baby carrots</i>	16	Crispy Fried Brussels Sprouts gluten friendly <i>old smokehouse bacon jam, charred tomato coulis, amablu cheese crumbles</i>	14
Salmon Rillette <i>house smoked salmon, grilled focaccia, stoneground mustard, house made pickles, caramelized onions</i>	17	State Fair Cheese Curds v <i>house made smoked ketchup</i>	12
		Beef Tenderloin Bites* <i>mushrooms, crispy onions, red wine bordelaise</i>	16

**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, avocado, tomato, hard boiled egg, amablu cheese, green goddess dressing</i>	19
Seasonal Soup	cup 8/ bowl 10	Winter Panzanella Salmon Salad* <i>swiss chard, wild rice, maple dijon dressing, roasted butternut squash, pomegranate seeds, cranberry wild rice croutons, pepitas, chevre, grilled salmon</i>	19
Caesar Salad <i>romaine, parmesan, garlic crouton, asiago caesar dressing</i>	12		
Salad Enhancements:			
rotisserie chicken	+8		
salmon filet*	+12		
4oz grilled sirloin steak*	+14		

**HANDHELDS**

Margherita Pizza <i>crushed tomato, fresh mozzarella, basil, olive oil</i>	14	Bison Pizza <i>bison fennel sausage, mozzarella, parmesan, red sauce</i>	17
Crispy Fried Chicken Sandwich <i>hot honey mustard slaw, spicy aioli, house pickles, toasted brioche bun, fries</i>	17	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 farms maple aioli, shredded lettuce, tomato, onion, oil + vinegar, fries</i>	16	W+P Original Smash Burger* <i>double patty, american cheese, tomato, shredded lettuce, house pickles, special sauce, fries</i>	21

**LARGE PLATES**

Duroc Smoked Pork Chop <i>16 oz chop, caramelized honeycrisp apples + onions, braised cranberries, mustard cream sauce, mashed potatoes</i>	36	Parmesan Crusted Walleye <i>parmesan + panko crusted walleye, wild rice pilaf, sauteed asparagus, cranberry orange compound butter</i>	30
Mesquite Grilled Steak Frites* gf <i>herbed-bone marrow butter, fries, rosemary aioli</i>	48	Duck Cassoulet gf <i>slow braised duck leg and thigh, cannellini bean stew, wilted swiss chard</i>	34
8 oz Filet Mignon		Short Rib Ragu <i>braised short rib, celeriac taleggio espuma, smoked tomato oil, pickled leeks, casarecce pasta</i>	34
14 oz New York Strip		Crispy Fried Tofu vg, gluten friendly <i>broccolini, cauliflower, pickled mushrooms, romesco (nuts)</i>	20
Rotisserie Half Chicken gf <i>slow roasted 1/2 chicken, parsnip puree, harissa + honey glazed heirloom carrots, pomegranate gastrique</i>	29		

**SIDES**

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

\*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>	
Chili Mango Margarita	15
<i>Hornitos, mango, lime, chili</i>	
Dirty Chai Espresso Martini	16
<i>Tito's handmade vodka, chai, spiced syrup, espresso</i>	
Old Spice is Nice	24
<i>Planteray rum, Bacardi Añejo, spiced maple syrup, orange bitters, star anise</i>	
Winter Whisky Sour	15
<i>Jack daniels infused with cinnamon, vanilla, pumpkin, lemon</i>	
Great North Negroni	23
<i>Hendrick's Gin, Campari, Cointreau, maple syrup, lemon juice</i>	
Cocktail of the Moment	15
<i>ask your server</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**

<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	10.00
<i>Raspberry, Hibiscus, Lemon, Rosemary, Grapefruit</i>	
Chamomile Medley	10.00
<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
Fulton Blonde	8.00MN
Hamm's (16 oz Tallboy)	6.00
Truly Seltzer	8.00
High Noon	11.00