

## SHARABLES

### BBQ SHRIMP

fresh gulf shrimp in New Orleans style BBQ sauté sauce with crusty homemade bread. — 15

Ⓢ **HAND BATTERED  
ONION RINGS**  
9

**SMOKED AND FRIED  
WINGS**  
12

**TWICE BAKED  
POTATO BITES**  
9

Ⓢ **BEER BATTERED  
MUSHROOMS**  
10

Ⓢ **FRIED CHEESE  
CURDS**  
9.50

Ⓢ **CRISPY FRIED  
CAULIFLOWER**  
9

Sauces: Ranch (GF), Bleu Cheese (GF), BBQ (DF), Buffalo (GF,DF), Creole Remoulade (GF) Rubs: Savory and Lemon Pepper

## SOUPS & SALAD

All served with two slices of homemade bread. Recommended dressing is in the description but here is our complete list: Ranch, Bleu Cheese, Honey Mustard, French, Red Wine Vinaigrette, Citrus Vinaigrette, Lemon Basil Vinaigrette

**SOUP OF THE DAY**  
cup: 3.50 bowl: 6.50

**FRENCH ONION SOUP**  
house croutons and baked cheese. — 5

### Ⓢ WEDGE SALAD

baby iceberg lettuce, lardon, tomato, hard boiled egg, blue cheese dressing — 12.5

### COBB SALAD

hard boiled egg, avocado, blue cheese, tomato, cucumber lardon, smoked chicken thigh and tossed with a red wine vinaigrette — 14

### Ⓢ Ⓢ ROASTED BEET SALAD

slow roasted beets, goat cheese, pistachio, green pumpkin seeds with a citrus vinaigrette — 14

## HOUSE SPECIALTIES

Add a house salad for \$3.50

Ⓢ Ⓢ **BUTTERNUT SQUASH GNOCCHI**  
homemade butternut squash gnocchi served with a butter sage sauce — 12.5

**FRIED CHICKEN WITH WAFFLES**  
two piece fried chicken with homemade waffles, whipped honey butter. Served with peppered gravy and local Martin & Sons maple syrup on the side. — 14

Ⓢ **½ HERB ROASTED CHICKEN**  
with roasted potatoes, carrots and lemon herb jus — 15

**ALEHOUSE MAC N' CHEESE**  
homemade with house smoked bacon. — 12

## ENTRÉES

Served with 2 sides

Ⓢ **SMOTHERED PORK  
CHOP**  
sautéed mushrooms and onion with roasted garlic bordelaise — 17

Ⓢ **ALMOND CRUSTED  
WALLEYE**  
with lemon basil vinaigrette. — 17.5

Ⓢ **SALMON**  
Served with lemon beurre blanc — 17

Ⓢ **SHRIMP DINNER**  
ten Texas Brown Shrimp grilled or fried. Served with cocktail sauce. — 19

**HAND-DIPPED  
CHICKEN TENDERS**  
chicken breast dipped in our batter and fried. — 11.5

**COD DINNER**  
two piece baked or fried, served with tarter sauce — 14

Ⓢ\* Can be prepared gluten free but we are not a gluten-free kitchen. Inform your server of your level of gluten-sensitivity. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# SANDWICHES AND BURGERS

All are served with one side. Gluten-free bun available for +\$2

## SHRIMP PO BOY

creole Remoulade, fried shrimp, lettuce and tomato served on homemade brioche roll — 15

## CHICKEN SANDWICH

Grilled or Fried lettuce, tomato, garlic aioli on a buttery croissant bun — 13

## **Gf** **V** PORTABELLA MUSHROOM SANDWICH

grilled Portabella, sautéed onions, red pepper pesto, gouda cheese, on a house bun. — 12

## **Gf**\* **BACON BLEU BURGER**

house-smoked bacon, blue cheese, roasted garlic aioli on house bun — 13

## CUBAN

smoked pork loin, Cure 81 Ham, Swiss Cheese, pickles, red onion, yellow mustard on pressed roll — 13

## NASHVILLE HOT CHICKEN SANDWICH

lettuce, tomato, pickles and garlic aioli on a croissant bun — 13

## SMOKED PORK LOIN

coleslaw, bbq sauce, crispy fried onion on housemade brioche roll — 13

## **Gf** **MUSHROOM SWISS BURGER**

local beef patty, sautéed mushroom and swiss cheese — 13

## **Gf**\* **BYO BURGER — 11**

Choose your cheese (+\$1): Bleu Cheese crumbles, Cheddar, Gouda, Swiss Toppings (+2): Avocado, Bacon, Coleslaw, Crispy Egg, sautéed mushrooms, Red Pepper Pesto No Charge: Lettuce, Onions, Pickles, Tomatoes Sauces: Bleu Cheese Dressing, Buffalo Sauce, Creole Remoulade, Garlic Aioli, House BBQ Sauce, Mayo, Mustard, Ranch

# SIDES

## **Gf** **COLLARD GREENS WITH HAM HOCK**

3

## **Gf** **V** **SEASONAL VEGETABLE — 3**

## **V** **CORNBREAD — 2.5**

## **Gf** **V** **HOUSE SIDE SALAD — 3.5**

## **V** **MAC N' CHEESE — 4**

## **V** **SEASONED FRIES — 3.5**

## **Gf** **MASHED POTATOES — 3**

# KID'S MENU

Served with one side

## **V** **MAC N' CHEESE — 6**

## **CHICKEN TENDERS —**

7

## **Gf** **CHEESEBURGER — 8**

# DESSERTS

## CRUMBLE OF THE DAY SERVED ALA MODE — 5

## TURTLE BROWNIE SUNDAE — 5

## **Gf** **KID'S SUNDAE**

3

# BEVERAGES

## 1919 ROOTBEER ON TAP — 4

## JUICES

Lemonade, Hi-C Fruit Punch, Apple, Orange, Cranberry — 3

## HOT TEA

Passion Fruit, Organic Chai, Zen Green Tea, Earl Grey, English Breakfast, Calm Chamomile — \$3

## ICED TEA

Unsweetened, Sweet with Lemon — 3

## COFFEE

(free refills) Regular & Decaf — 2

## SODA

(free refills) Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta Orange, Mello Yellow, Mr Pibb — 3

## MILK

White & Chocolate — Reg: \$3 Kids: \$1

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