



INDULGE

CRAB CAKE SLIDERS | \$18

Three lump crab cake patties, house made potato rolls, arugula, remoulade sauce, hand-cut fries.

COLUMBIAN CHEESE BREAD | \$12

Soft, airy cheese breads made with tapioca flour, queso fresco, mozzarella, smoked gouda and herbs. Tangy tomato sauce. **VEG | GF**

CHARCUTERIE & CHEESE | \$25

Chef's selection of local and artisan cured meats and cheeses, mustard, accompaniments, house made bread.

BULGOGI BEEF NACHOS | \$14

Tortilla chips, gochujang cheese sauce, bulgogi marinated sirloin, sour cream, sauerkraut kimchi, elote salad, pickled daikon, scallions. **GF**

ASIAN CHOPPED SALAD | \$12

Kale, broccoli, Brussels sprouts, cabbage, bell pepper, carrot, green onion, chopped peanuts, edamame, wonton strips, sesame-ginger dressing. **VEG**

••• Add shredded chicken +\$3 •••

SHORT RIB TACOS | \$17

Slow braised and shredded Certified Angus Beef, pumpkin mole, Peruvian herb sauce, pickled onions, radish, Brussels sprouts sauteed with onion, Mexican street corn salad.

GRILLED MAHI-MAHI TACOS* | \$21

Three flour tortillas, coriander crusted and grilled Mahi-Mahi, shredded cabbage, salsa verde, chipotle-lime sauce, pickled onions, cilantro, Mexican street corn salad.

LAMB KEFTA MEZZE PLATTER* | \$25

Seasoned ground lamb skewers, tzatziki, white bean hummus with za'atar, tabbouleh, house made pita, roasted vegetables, mixed olives, feta cheese, pickled onions, spicy harissa.

PORK BELLY BAO | \$14

Three soft and fluffy folded steamed buns filled with Korean chili glazed Iowa raised pork belly, house pickles, umami sauce.

PIMENTO BACON CHEESEBURGER* | \$16

Half pound Black Angus brisket blend, Amana black pepper bacon, pimento cheese, grilled onion, tomato, pickle, toasted brioche bun, hand-cut fries

THE MILLWRIGHT BURGER* | \$14

Half pound Black Angus brisket blend, bibb lettuce, tomato, pickle, red onion, brioche bun, hand-cut fries.

••• Add Cheese +\$1 •••

Cheddar, Pepper Jack, Swiss, American, Smoked Gouda, Maytag Blue

SOMETHING SWEET

FLOURLESS CHOCOLATE CAKE | \$6

Orange-infused rich, dense chocolate torte, orange-chocolate ganache, Chantilly cream. **GF**

CHEESECAKE | \$5

Ask about today's selection of house made cheesecake slices.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF - gluten free | VEG - vegetarian | DF - dairy free