

LUNCH & DINNER

SHARABLES

Renard's Fried Cheese Curds | 14

house-made ranch

Smoked Chicken Wings | 15 gf

choice of sauce: Frank's buffalo, house-made bbq, or house-made garlic parmesan

Brisket Fries | 15

seasoned fries, house-smoked brisket, provolone garlic cheese sauce, house-made pickles, caramelized onions

German Soft Pretzel | 14 v

beer cheese, pub mustard

Nachos | 17 gf

fried tortilla chips, queso sauce, pico de gallo, fresh jalapeño, braised pork, cotija, lettuce, tomatoes, black olives, avocado crème

Smoked Burnt Salmon Ends | 18 df gf

house-smoked smoked salmon burnt ends, spicy sweet glaze, chives

SOUP & SALAD

Wild Mushroom Salad | 17 gf

roasted herb wild mushrooms, baby kale, shaved parmesan, shaved prosciutto, balsamic vinaigrette

Apple Walnut Salad | 15 v df gf

crisp apples, roasted walnuts, roasted butternut squash, gem lettuce, rosemary champagne vinaigrette

Social Salad | 15 gf

shaved brussel sprouts, shaved parmesan, house caesar, crispy potatoes, bacon lardons

Beer Cheese Soup | 8

bacon lardons, pretzel croutons

Soup of the Day | 8

enhance any salad: add chicken +6 | *add salmon +9

HANDHELDs

Served with your choice of fries, sweet potato fries, or fried potato rounds

Caprese Sandwich | 15

heirloom tomatoes, fresh basil, fresh burrata, sea salt, balsamic glaze, toasted garlic tandoori naan

Cuban Sandwich | 17

roasted pork, ham, swiss, house-made pickles, house-made mustard on pressed sourdough bread

Pastrami Sandwich | 17

house-made pastrami, house-made sauerkraut, swiss, house-made thousand island, rye bread

BBQ Pulled Pork Sandwich | 15

house-smoked pulled pork, house-made bbq sauce, fried onions, house-made pickles, on a brioche bun

Fried Chicken Sandwich | 16

buttermilk-brined fried chicken thigh, house-made pickles, mayonnaise, gem lettuce, toasted brioche

Street Tacos | 18 gf

smoked ancho rubbed pulled pork, cotija cheese, pico de gallo, lime, cilantro slaw, avocado crema
substitute crispy ground black bean hash | 3

*Brisket Burger | 17

brisket blend patty, maple berry chipotle bacon jam, gem lettuce, toasted brioche bun

*Smashed Butter Burger | 17

natural patty, caramelized onions, cheddar cheese, roasted garlic aioli, on a toasted brioche bun

make it a double +4 | triple +8

substitute vegan & gf bun +3

ENTREES

Served starting at 4pm

Smoked Salmon Burnt Ends | 26 df gf

house-smoked salmon burnt ends, cabbage, carrot, scallion rice paper rolls, chives

Butternut Squash Ravioli | 24

seared maple-glazed chicken thighs, butternut squash ravioli, sage brown butter sauce

*Pan Seared Tuna | 26 df gf

house-seasoned tuna, squash avocado purée, marinated cucumbers

Ancho Braised Pulled Pork Mac & Cheese | 19

house-smoked pulled pork, Wisconsin cheese sauce, bacon dust

Tomato Pesto Gnocchi | 19 v df gf

tomato pesto sauce, gnocchi, fresh basil, seared portabellas

add chicken +6 | *add salmon +9

Smoked Brisket | 24 df gf

seared reds, green beans, house-made bbq

DESSERTS

Peanut Butter Banana Mousse | 9 v df gf

dark chocolate shell

Blondie Sundae | 10

white chocolate blonde brownie, vanilla bean ice cream, topped with warm caramel sauce

Triple Stacked Chocolate Cake | 12

vanilla bean ice cream

gf: gluten-free | v: vegetarian | vgn: vegan | df: dairy-free

Please advise our associate if you have any food allergies or special dietary requirements.

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

Local sales/health tax is already included. 20% service charge will be added to the check for parties of 6 or more.

