

DINNER



SMALL PLATES

CROQUETTES \$8

Smoked cheddar grits and green onion croquettes, served over succotash, sweet onion marmalade

CHEESE AND MEAT \$9

House selection of 3 cheeses and 1 meat with assorted jams, mustard, crostini

FLANK STEAK* \$8

Sliced cold flank steak, chevre, basil, red onion, chimichurri, crostini

PORK RIBS \$8

Three smoked ribs, cherry BBQ glaze, radish/cabbage slaw

MEATBALLS* \$6

Seasoned beef meatballs, sweet chili sauce, crispy ginger threads, fried wonton

POUTINE* \$8

French fries, fried cheese curds, smoked beef brisket, veal gravy

SMOKED TROUT TOASTS* \$9

Smoked trout, trout roe, dill, cucumber, peppadew pepper, crostini

SOUP/SALAD

**add grilled chicken to any salad \$4/shrimp \$6*

SOUP OF THE DAY

Cup \$3 / Bowl \$6

HOUSE SALAD \$5

Mixed greens with assorted vegetables

CAESAR SALAD \$6

Romaine lettuce, croutons, parmesan cheese, house made Caesar dressing

HEARTHSTONE SALAD \$8

Dried cherries, rice, candied sunflower seeds, pickled apple, feta cheese, mixed greens, sherry vinaigrette

THE PATCH SALAD \$8

Raspberry, pickled blueberry, spiced almonds, red onion, mixed greens, strawberry vinaigrette, balsamic drizzle

BIG PLATES

MUSHROOM RISOTTO \$15

Mushroom, asparagus, spiced almonds, yogurt sauce with tarragon

**Add chicken breast \$5/shrimp \$7*

VODKA CHICKEN* \$16

Roasted chicken breast, sweet onion vodka sauce, peppers, tomato, smoked cheddar mashed potatoes with bacon

WALLEYE* \$19

Choice of pan fried or deep fried walleye, pickled onion, lemon-herb butter, succotash, fingerling potatoes

ATLANTIC SALMON* \$18

Pan-seared salmon, chimichurri, grilled carrots, couscous, toasted pistachio

SHRIMP SCAMPI* \$17

Honey-garlic shrimp, spinach, mushrooms, goat butter sauce, ginger, served over pasta

BEEF TENDERLOIN* \$24

Grilled beef tenderloin, mashed potatoes, grilled asparagus and carrots, demi-glace

BONE-IN PORK CHOP* \$19

Coffee rubbed pork chop, cherry compote, grilled carrots, German potato salad

NY STRIP STEAK* \$21

Grilled NY strip, green tomato salsa, rice pilaf, grilled asparagus

SANDWICHES

Choice of French fries, potato salad, coleslaw, kettle chips, side salad

REUBEN* \$10

Sliced corned beef, sauerkraut, Swiss cheese, Russian dressing, toasted rye bread

CHEESEBURGER* \$9

House-made patty, American cheese, lettuce, red onion, special sauce, toasted hard roll

WALLEYE SANDWICH* \$12

Deep fried walleye, coleslaw, tartar, toasted rye bread

ASPARAGUS PANINI \$9

Grilled asparagus, basil pesto mayonnaise, fresh mozzarella, toasted rye bread

WOODFIRED PIZZA

SPECIALTY PIZZA

CLASSIC* \$13

Sausage, pepperoni, mozzarella blend, pizza sauce

MARGHERITA \$12

San Marzano tomato sauce, fresh mozzarella, basil, olive oil

STEAK AND MUSHROOM* \$14

Sliced steak, roasted mushrooms, caramelized onion sauce, gruyere cheese

HAWAIIAN \$13

Sliced capicola ham, pineapple, San Marzano tomato sauce, mozzarella blend

6 CHEESE \$13

Mozzarella, provolone, white cheddar, smoked cheddar, Havarti, gruyere, pizza sauce

PROSCIUTTO \$13

Shaved prosciutto, arugula, fresh mozzarella, cherry gastrique, San Marzano tomato sauce

ASPARAGUS \$13

Crispy bacon, feta cheese, grilled asparagus, cherry tomatoes, basil cream sauce, balsamic drizzle

BUILD YOUR OWN PIZZA

CHOICE OF ONE SAUCE AND ONE CHEESE \$11 EXTRA CHEESE \$1

CHOICE OF SAUCE (CHOOSE ONE)

Pizza sauce, San Marzano tomato sauce, basil cream sauce, caramelized onion sauce

CHOICE OF CHEESE (CHOOSE ONE)

Mozzarella blend (mozzarella, provolone, white cheddar), fresh mozzarella, smoked cheddar, Havarti, gruyere

TOPPINGS (CHOOSE UP TO 3)

MEAT \$1.50 PER TOPPING*

Sausage, pepperoni, capicola ham, bacon, prosciutto, steak (\$2.50)

VEGGIE/FRUIT \$1 PER TOPPING

Mushrooms, pineapple, white onion, red onion, basil, cherry tomatoes, grilled asparagus, arugula, black olives, green olives

SNACKS AND SIDES

FRENCH FRIES \$3

FRIED BRUSSELS SPROUTS \$5

Bacon horseradish aioli

FRIED CHEESE CURDS \$6

Ranch

COLESLAW \$3

KETTLE CHIPS \$4

Beer cheese dip

PHILLY ROLLS* \$6

Sliced steak, onions, peppers, cheese dipping sauce