



Chef Jenna Brower Von Siebolds

STARTERS

BUILD YOUR OWN BRUSCHETTA 18 GFR
Roasted Garlic Toast with Fresh Made Condiments.
You Create the Perfect Bite!
Spicy Sun-Dried Tomato Jam, Caramelized Onions,
Roasted Garlic Clove, Basil Pesto, E.V.O.O., Smoked
Tomato Coulis, Shaved Parmesan, Marinated
Portobello Mushrooms, Fresh Smoked Mozzarella,
Roasted Bell Peppers, Tomatoes.
Gluten Free Bread Available (2)
Add in the Executive Upgrade (4.50)
Chef Selected Gourmet Cheeses, Honey, Kalamata
Olives and Thin Sliced Prosciutto.

CRISPY ONION PETALS 10 VEG
Served With Our House Horseradish Cream And
Sambal Honey.

ICELANDIC "NACHOS" 16.50 GF
Honey Smoked Salmon, Fresh Shredded Caraway
Havarti, Stoneground Mostarda, IPA spiked Honey,
Red & Green Onions, Baby Dill Sour Cream, Sweet
Potato & Beet Chips.

CHORIZO CALAMARI 16.50
Lightly Dusted Ring and Tentacle. Spicy Chorizo.
Young Arugula. Sweet corn And Coconut Coulis. Lime
Zest.

BURRIA TACOS 14 Available after 4
Our Slow Roasted Beef Short Rib. Manchego Cheese.
Beef Demi Glacé Seared Flour Tortillas. Ancho Chile
Pepper and Beef Consommé.

SHRIMP COCKTAIL 16 GF Available after 4
Harissa-Honey Coated Tiger Shrimp. Toasted
Coconut and Blood Orange Coulis. Candied Basil.
Cilantro.

DUCK CONFIT TARTLET 15.5 Available after 4
In House Slow Roasted Duck Leg and Thigh. Hand
Pulled. Caramelized Onion. Chèvre. Crispy Buttery
Crust. Fines Herbs. Sweet Pea Coulis. Roasted Duck
Demi Glacé.

ROOT VEGETABLE FLATBREAD 15 VEG
Honey and lemon glazed Golden Beets, Butternut
Squash, Parsnips and Carrots. Harissa Cream
Cheese. Baby Dill. Parmesan. Wood Fired.

BOMBAY BREADED RAVIOLI 13.5 DF
Tandoori Seasoned and Lightly Breaded Raviolis.
Chili Oil Topped. Mango Chutney. Pineapple Pico De
Gallo. Mint.

MENU KEY

- GF - GLUTEN FREE
GFR - GLUTEN FREE REQUEST
DF - DAIRY FREE
DFR - DAIRY FREE REQUEST
VEG - VEGETARIAN
V - VEGAN
VR - VEGEN REQUEST

HANDHELDS

Served With Battered Fries or Upgrade to a House Garden Salad or
Cup of Soup. Gluten free bread available.
All burgers may be subbed for a Beyond Meatless Patty (vegan ).

THE REUBEN 14.50 GFR
House-Braised Corn Beef Brisket, Bold 2000 Island
Dressing, Sauerkraut, Thick Sliced Rye, Swiss Fondue.
(Can be Made Vegetarian with Seasonal Local Beets).

PBAY'S CLASSIC CUBAN 15 GFR
Slow Roasted Pork Shoulder, Caramelized Onions, Pickles,
Roasted Garlic, Jalapenos, Cilantro Sour Cream,
Provolone, Toasted Ciabatta.

COLD SMOKED NORWEGIAN TROUT 15 GFR
Served On An Onion and Aged Cheddar Bialy Bun. Open
faced. Horseradish and Dill Cream Cheese. Pickled Fresno
Pepper, Red Onion and Cucumber Blend.

THE BIG CHEESE 13 GFR VEG
Gruyere, Creamy Swiss, Smoked Provolone, Aged
Cheddar, Thick Cut Sourdough, Crispy Parmesan Crust.

FRENCH ONION BURGER 15 GFR
Hand Pattied Local Beef, Sweet Caramelized Onions,
Milty Gruyere, Veil Demi Glace, Worcestershire and Thyme
Aioli, Toasted Focaccia.

BAHN MI BURGER 16 GFR
Handpattied Local Beef, Pickled Fresno Pepper and Red
Onion Blend, Wasabi, Spicy Mayo, Sweet Sambal Honey,
Avocado, Toasted Brioche Bun.

CAMBOZOLA BURGER 15 GFR
Hand Pattied Local Beef. Portobello and Spinach Whipped
Cambozola. Served on a Toasted Onion Bun.

FROM THE GARDEN

CRANBERRY CHICKEN half 7 full 13 GFR
Gorgonzola, Toasted Walnuts, Romaine, Walnut
Dressing.

STRAIGHT UP CAESAR half 6 full 11 GFR VEG
Ground Parmesan, Polenta Croutons.

SMOKED SALMON 15 GF
Honey Smoked wild caught Salmon, Apples, Avocado, Red
Onion, Young Arugula Leaves, Stoneground Mostarda, Baby
Dill.

GOLDEN BEET BURRATA 15 GF VEG
Slow Roasted Local Golden Beets. Chèvre. Balsamic Glazed
Brurrata. Candied Walnuts. Sunflower Seeds. Roasted
Parsnip and Carrot Confit. Dark Ale Mustard Vinaigrette.

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

## ENTREES

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**HOUSE SMOKED BRISKET** 20.50 GFR DFR Available after 4  
Natural Jus and Horseradish Cream, Grandma's Extra Buttery Whipped Potato, Seasonal Vegetable.

**DILL PICKLE CHIP CRUSTED WALLEYE**

26 Available after 4  
Lemon Zested Black Pepper Aioli, Malt Vinegar, Parmesan Crusted Baby Potatoes, Chef's Choice Seasonal Vegetable.

**TUSCAN PARMESAN STUFFED CHICKEN BREAST**

18 GF DFR Available after 4  
Seasoned and Seared Local Kale, Mushrooms, Tomatoes, and Garlic. Balsamic Glace, Roasted Young Golden Potatoes, Fresh Reggiano.

**BUTTERNUT SQUASH RAVIOLI** 23 Veg Available after 4

Butternut Squash & Mascarpone Stuffed Raviolis, Blanched Artisan Kale, Caramelized Onion, Dried Fruits, Sweet Corn & Sage Noisette, Fresh Shaved Reggiano Parmesan.

**GRILL CHARRED FILET MIGNON** 38 GF Available after 4

8 Ounce Grass Fed Beef Filet Mignon. Portobello and Spinach Cambozola. Served With House Vegetable and Parmesan and Herb Crusted Fingerlings.

**ROASTED SAUSAGE & CHICKEN PENNE** 19 GFR  
Our Signature Pasta!

**THE SUSHI BOWL** 23.5 GFR DF

You Choose: Unagi Glazed Ahi Tuna or Shrimp Tempura. Served with Avocado Puree, English Cucumber, Pickled Ginger, Wasabi, Spicy Mayo, Fresh Jalapenos, Nori Flakes, Cilantro, Pickled Vegetables, Sushi Rice.

**GOCHUJANG PEANUT NOODLES** 23

Pan Fried Lo Mein Noodles Tossed In Our Gochujang Peanut Sauce, Large Shrimp, Garden Chives, Toasted Cashews, Scallions.

**PULLED BACON MAC & CHEESE** 20

Smoked Bacon Crisped in a Cast Iron, Topped with Aged Cheddar Mac, Aleppo Corn Bread Crumble.

**GENERAL TSO'S CHICKEN** 22 DF

The Local Favorite is Back! Crispy Breaded Chicken Tossed in our Spiced Up Traditional Tso's Sauce, Cilantro Lime Sticky Rice.

**ORZO POMODORO** 18 VEG

Our House Slow Cooked Pomodoro Sauce. Chili Flake. Balsamic Roasted Tomatoes. Fresh Basil. Feta. Parmesan Reggiano.

## WOODFIRE PIZZAS

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Hand rolled daily! Thin crisp crust with the freshest ingredients  
Gluten Free Crust Available - \$2  
Ask for our Dairy Free Vegan Cheese

**LOADED BLT** 16 GFR

Pulled Bacon, Hydroponic Tomato, Fresh Oregano, White Wine Cream Sauce. Topped with Olive Oil and Salt & Pepper Dressed Arugula.

**THE HOUSE EVERYTHING** 16 GFR

Pepperoni, Sausage, Bell Peppers, Portobello Mushrooms, Green Olives, Black Olives, Caramelized Onions, Banana Peppers, Roasted Garlic, Prosciutto, and Our House Rustic Marinara.

**SPICY SHRIMP TEMPURA** 16 GFR

Crispy Shrimp Tempura, Scallion, Jalapenos, Cilantro, White Wine Cream Sauce. Topped with Spicy Mayo, Unagi Drizzle and Red Pepper Flake.

**THE PUMBA** 16 GFR

Smoked Pulled Pork, Sweet & Spicy Pickles, Shaved Manchego, Caramelized Onions, Honey Roasted Pit Ham, Kansas City BBQ Drizzle, Applewood Smoked Bacon, House Slaw.

**ALL THINGS CHEESE** 16 VEG

Garlic Breaded Cheese Curds, Feta, Smoked Mozzarella, Aged Cheddar Cheese Sauce, Fresh Basil Leaves.

**WOOD FIRE REUBEN** 16 GFR

In House Slow Braised Corn Beef, Sauerkraut, Shredded Swiss, Swiss Fondue Sauce, 1000 Island Drizzle, Caraway Dusted.

**THE BEYOND ZA** 18 VEG VR

Beyond Meatless Crumble, Fire Roasted Red Bell Peppers, Portobello Mushrooms, Feta, Basil Leaves, Caramelized Onion, Smoked Mozzarella, Fresh Shaved Reggiano, Rustic Marinara.

**JESSE'S BBQ CHICKEN** 16 GFR

Hand Pulled Chicken, Red Onion, Banana Peppers, Crispy Smoked Bacon, In House BBQ, Fresh Ground Black Peppercorns.

**THE CLASSIC** 16 GFR

Pepperoni and Sausage.

**THE GREEK** 16 GFR VEG

Feta, Scallions, Artichokes, Tomatoes, Kalamata Olives, Sundried Tomatoes, Roasted Garlic, Pesto Alfredo.

**CHICKEN APPLE HONEY BRIE** 16 GFR

The Perfect Combination!

**FOREST MUSHROOM CHEVRE** 16 GFR VEG

Caramelized Onions, Fresh Herbs, Truffle Oil.

**THE BANANA PEPPER BLISS** 16 GFR

Banana Peppers, Jalapenos, Red Onion, Cream Cheese, Local Bacon.

**THE DOUBLE SMOKED** 16

Crispy Cheese Curds, Smoked Mozzarella, Crunchy Applewood Smoked Bacon, Fennel Greens, Sweet Thyme & White Wine Cream Sauce.

**GOCHUJANG PEANUT** 16

Our House Made Gochujang Peanut Sauce, Pulled Chicken, House Slaw, Scallion, Toasted Cashews, Sesame Seeds, Cilantro.

