

BBQ TAKEOUT & DELIVERY

M E N U

Call (608)283-9500 to place your order.
STARTING AT 3 PM

TAVERN BBQ FAMILY STYLE

\$15 PER PERSON

(min. 2 people)

1/2# BBQ bacon ribs, 1/2# pulled pork (per person)
market vegetable & cabbage slaw with creamy mustard dressing
wildflower honey glazed corn bread
assorted cookies & brownies

HERITAGE BBQ FAMILY STYLE

\$60

2# BBQ pulled pork, 2# BBQ bacon ribs, 2# artisan sausages
market vegetable & cabbage slaw with creamy mustard seed dressing
wildflower honey glazed cornbread
market vegetable potato salad, vinegar-mustard dressing
assorted cookies & brownies

DRY RUBBED BBQ BEEF STRIP LOIN SANDWICH

\$12

brioche bun, creamy market vegetable slaw

PORK CRACKLIN' MAC & CHEESE

\$9

herb roasted garlic & aged cheddar crumble



TAKEOUT + DELIVERY MENU

3.17.20

BAR SNACKS

CANDIED BACON & SLOW ROASTED NUTS (G) - 6

dried & spiced cranberries

MARKET GREEN SALAD (V, G) - 8

shaved radish, carrot, lemon vinaigrette, fresh herbs, parmesan

GRILLED CHEESE & HEIRLOOM TOMATO SOUP- 14

Grand Cru cheese, chili cream

add ham 3 soup only 7

“OLD FASHIONED” HAM SANDWICH -12

chili aioli, grain mustard, pickled red onion, basil, soft bun

HERITAGE BURGER - 14

local Heritage beef stuffed with Hook's 2 year white cheddar, chili aioli, bibb lettuce, whole grain mustard, brioche bun

SMALL PLATES

CHARCUTERIE & CHEESE

with toast points and traditional accompaniments

Chefs Choice / three: 15

Chefs Choice / six: 23

ASSORTED DEVILED EGGS

half-dozen -11

dozen-adds truffled egg - 21

CRISP PORK BELLY -21

pickled mango, pineapple-mango compote

LARGE PLATES

HERITAGE PORK SCHNITZEL & KNOCKWURST - 29

braised red cabbage, sour cream spätzle, pickled aronia berries, mustard cream sauce, red wine reduction

BOUILLABAISSE - 32

market fish and shellfish, fingerling potato, roasted fennel, tomato and shellfish broth, garlic sabayon

GRILLED BEEF STRIP LOIN - 38

haricot vert, shiitake mushrooms, sweet potato cake, fried broccoli, caramelized mushroom reduction

CHAR SIU HERITAGE PORK SHOULDER

market vegetable slaw, ssamjang, bibb lettuce

36 per person for groups of 2 or more





DESSERT

CHOCOLATE & ESPRESSO OPERA CAKE - 13

hazelnut-espresso crumble, chocolate ganache, chocolate tuile

CARROT CROSTATA - 12

spiced carrot marmalade, lemon oil, cardamom streusel

FLOURLESS CHOCOLATE CAKE - 12

toasted hazelnuts, espresso ganache, chocolate tuile

WINE

2018, Pet-Nat Rosato of Merlot, Channing Daughters - \$30

2018, Verdejo, Casamaro - \$30

2014, Crianza, Finca San Martin - \$30

2017, Montepulciano D'Abruzzo, Montefresco - \$30

