

NEW YEAR'S EVE MENU

FIRST COURSE

DEVEILED EGGS

poblano, bacon,
Wisconsin cheddar,
lava salt

STONE-BAKED PRETZEL

Curly's ale beer cheese

SECOND COURSE

BEER CHEESE BISQUE

brioche crouton,
crème fraiche, chives

HOUSE SALAD

iceberg lettuce,
cherry tomato,
crisp bacon,
sunflower seeds,
white cheddar, fresh corn

THIRD COURSE

1919 BURGER

havarti, fried sauerkraut,
peppered bacon,
red pepper aioli

PUB POT ROAST

sage-rubbed
pork shoulder,
root vegetable slaw,
Capital Amber Ale gravy,
brioche bun

TURKEY CLUB

smoked gouda,
bibb lettuce, tomato,
bacon, chive mayo,
beer mustard

FOURTH COURSE

FROZEN TUNDRA TRIO

grasshopper, chocolate,
raspberry
served with almond brittle

CAST IRON SKILLET COOKIE

vanilla ice cream



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

Though we are happy to accommodate guests with gluten sensitivities, the use of grain products in our open kitchen poses the potential risk of cross-contamination. Please inform your server of any allergies before placing your order.

18% gratuity will automatically be added to the final bill of parties of 8 or more people.