

GASS & MAIN

EST 2022

LET US
COOK
FOR YOU

\$100 PER PERSON

SNACKS & APPS

TOMATO SOUP 5 | 8 V+ GF

creamy Tomato Soup, mini grilled cheese crouton, really good olive oil, herbs

BRUSSELS CHIPS 8 V+ GF

Flash fried brussels leaves, chili lime

CHEESEBALL 16 V GF (mortadella +6)

Wisconsin burrata, macerated stonefruit, cherry tomato, toasted sunflower seeds, balsamic & grilled bread

CHIPS & CAVIAR 14 GF

Old bay russet chips, Vermont creme fraiche, lump crab, herbs, lemon, salmon roe, chive

DEVILED EGGS 13 GF

smoked cheddar, horseradish, chives, & salmon roe

CORN FRITTERS 13 V+

charred sweet corn & whipped corn batter, jalapeno, cilantro, with sweet chili crisp aioli

FRIED RIBS 12

pastrami brined st louis ribs, crispy fried, sticky bbq sauce, pickled mustard seed, house-made pickles

GRILLED RAINBOW CARROTS 16 V+ GF

roasted & grilled rainbow carrots tossed with za'atar spice over gazpacho spread, tapenade, cilantro, crispy chickpea

GRILLED SUMMER GREEN BEANS 13 V+ GF

grilled string beans, boursin spread, mixed mushroom, crispy onion

ANGRY SUMMER MUSSELS 21 GF

Pemaquid Mussels steamed in a spicy light tomato sauce with corn, summer squash, zucchini & herbs with grilled baguette

GNOCCHI MAC & CHEESE 18 V (bacon +5, summer veg +3)

truffle gnocchi, mornay, truffle peelings, lemon herb breadcrumb

OYSTERS 20 | 36 GF

1/2 dozen or dozen -mignonette, creme fraiche, salmon roe, lemon

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

SALADS

add chicken +6
add steak +12

CAESAR 16 GF

Romaine hearts, arcadia greens, grilled broccolini, & fennel, Olive oil bread crumb, parmesan, cured egg yolk, boquerones

TOMATO CUCUMBER 16 V GF

heirloom tomato, english cucumber, whipped feta cheese, arugula, pickled green strawberry, crispy farro, balsamic

BIG SALAD 16 V GF

shredded romaine, arcadia greens, cowboy caviar, avocado, cheddar cheese, cherry tomato, & tortilla strips in a catalina vinaigrette

PLATES

ORECCHIETTE 42

Butter poached lobster, summer squash, cherry tomato, zucchini, & corn in a light jersey tomato sauce, hand torn basil, pecorino romano

SXSW CHICKEN 34

Guajillo rubbed organic airline chicken breast, cheddar cheese, red sauce, cilantro lime orzo, cowboy caviar, flour tortilla

PORK RIBEYE 32 GF

8oz White Marble Farm's pork steak, fresh sweet corn polenta, mascerated stonefruit

BLUEBERRY BBQ PACU 37 GF

pan seared pacu fish ribs, blueberry balsamic bbq glaze, summer succotash, pickled cabbage slaw

BBQ'D OYSTER MUSHROOM 25 V+

Charbroiled oyster mushroom, smokey bbq sauce, summer orzo salad, green tomato relish, corn on the cob

STEAK & POTATOES 45 GF ★

8oz ribeye steak, soy glaze, green pepper romesco, garlic sesame potato stir fry, sesame seeds, bonito

THE BURGER 21 GF

Rineer Farms 6oz Organic Grass Fed Beef, Hand Made Prairie Breeze Cheddar, balsamic bacon jam, pickled shallot, brown butter brioche

WORLDS BEST HOT DOG 17

Snake River Wagyu Beef, housemade sweet heat mustard, pickled celery, pickled shallot, split top brioche

V item is or can be Vegetarian / V+ item is or can be Vegan
GF is gluten free friendly or can be made to be

★ high allergy item, please notify server of allergies

3% transaction fee
applied to all
credit card payments

20% gratuity added to parties of 5 or more

SNACKS & APPS**TOMATO SOUP 5 | 8 V+ GF**

creamy Tomato Soup, grilled cheese crouton, really good olive oil, herbs

BRUSSELS CHIPS 8 V+ GF

Flash fried brussels leaves, chili lime

CHEESEBALL 16 V GF (mortadella +6)

Wisconsin burrata, macerated stonefruit, cherry tomato, toasted sunflower seeds, balsamic & grilled bread

CHIPS & CAVIAR 14 GF

Old bay russet chips, Vermont creme fraiche, lump crab, herbs, lemon, salmon roe, chive

DEVILED EGGS 13 GF

smoked cheddar, horseradish, chives, & salmon roe

CORN FRITTERS 13 V+

charred sweet corn & whipped corn batter, D's famous bomb sauce

FRIED RIBS 10

braised st louis ribs, crispy fried, sticky bbq sauce, housemade pickles

GRILLED RAINBOW CARROTS 16 V+ GF

roasted & grilled rainbow carrots tossed with za'atar spice over gazpacho spread, hella herbs, crispy chickpea

GRILLED GREEN BEANS 13 V+ GF

grilled string beans, boursin spread, mixed mushroom, crispy fried onion

ANGRY SUMMER MUSSELS 21 GF

Pemaquid Mussels steamed in a spicy light tomato sauce with corn, summer squash, zucchini & herbs with grilled baguette

GNOCCHI MAC & CHEESE 18 V (BACON +5)

truffle gnocchi, mornay, truffle peelings, lemon herb breadcrumb

OYSTERS 20 | 36 GF

1/2 dozen or dozen -mignonette, creme fraiche, salmon roe, lemon

SALADS & TOASTS add chicken +6
add steak +12**CAESAR 16**

Romaine hearts, arcadia greens, grilled broccolini, & fennel, Olive oil bread crumb, parmesan, cured egg yolk, boquerones

TOMATO CUCUMBER 16 V

heirloom tomato, english cucumber, whipped feta cheese, arugula, pickled green strawberry, crispy farro

BIG SALAD 16 V+

shredded romaine, arcadia greens, cowboy caviar, avocado, cheddar cheese, cherry tomato, & tortilla strips in a catalina vinaigrette

AVOCADO TOAST 16 V+

Smashed avocado, fried egg, pickled shallot, spring radish, everything bagel crunch

TOMATO TOAST 15 V

whipped feta cheese, balsamic vinaigrette, heirloom tomato, & diced cherry tomato, kalamata tapenade

**HANDHELDS** served with fries or salad**GRILLED CHEESE & SOUP 17 V**

Cooper Sharp, Prairie Breeze Cheddar, griddled sourdough, tomato soup (bacon/tempeh +5)

NEW ENGLAND LOBSTER ROLL 23

4oz Maine lobster, mayo, celery, & chives, between butter brioche split top roll with old bay potato chips

B.L.T. 16 V+

Grilled Sourdough, fat sliced heirloom tomato, nueske smoked bacon, and arcadia greens (+6 smoked salmon)

MORTADELLA MELT 18

Griddled Fra'Mani mortadella, american cheese, shreduce, sweet heat mustard on grilled sourdough

PULLED PORK BBQ 16 GF

beer braised pulled pork, sticky bbq sauce & pickled shallot on brioche

GAZPACHO SANDWICH 17 V+

Grilled Sourdough, heirloom tomato, cucumber, sliced peppers, hella herbs, gazpacho spread, evoo

WORLDS BEST HOT DOG 17

Snake River Wagyu Beef, housemade sweet heat mustard, pickled celery, pickled shallot, split top brioche

BBQ OYSTER MUSHROOM 17 V+

charbroiled oyster mushroom, smokey bbq sauce, pickled cabbage slaw, cilantro, sourdough

THE BURGER 21 GF

Rineer Farms Organic Grass Fed Beef, Prairie Breeze Cheddar, balsamic bacon jam, pickled shallot, brown butter brioche

\$16**LUNCH****PICK****TWO**served with fries**FIRST CHOOSE SOUP OR SALAD**cup of tomato soup
ceasar salad
petite salad**NEXT UP, 1/2 SANDWICH CHOICE**grilled cheese
B.L.T.
bbq oyster mushroom
pulled pork bbq
gazpacho sandwich**PLATES****LUNCH ORECCHIETTE 25**

Butter poached lobster, summer squash, cherry tomato, zucchini, & corn in a light jersey tomato sauce, hand torn basil, pecorino romano

SXSW CHICKEN 30

Guajillo rubbed organic airline chicken breast, cheddar cheese, red sauce, cilantro lime orzo, cowboy caviar, flour tortilla

BBQ'D OYSTER MUSHROOM 25 V+

Charbroiled oyster mushroom, smokey bbq sauce, summer orzo salad, green tomato relish, corn on the cob

SNACKS & APPS

JUMBO BISCUIT 7 V

jumbo house made buttermilk biscuit
Rineer Family Farm's jam, & butter

GRANOLA BOWL 12 V

greek yogurt, drizzled wildflower honey, sliced strawberries, pine nut granola

TABLE PANCAKES 9 V

buttermilk silver dollar pancakes with syrup

TOMATO SOUP 5 | 8 V+ GF

creamy Tomato Soup, grilled cheese crouton, reallygood olive oil, herbs

BRUSSELS CHIPS 8 V+ GF

Flash fried brussels leaves, chili lime

CHEESEBALL 16 V GF (mortadella +6)

Wisconsin burrata, macerated stonefruit, cherry tomato, sunflower seeds, balsamic, & grilled bread

CHIPS & CAVIAR 14 GF

Old bay russet chips, Vermont creme fraiche, lump crab, herbs, lemon, salmon roe, chive

DEVEILED EGGS 13 GF

smoked cheddar, horseradish, chives, & roe

GNOCCHI MAC & CHEESE 18 V (bacon +5)

truffle gnocchi, mornay, truffle peelings, herb breadcrumb

OYSTERS 20 | 36 GF

seasonal mignonette, creme fraiche, salmon roe, lemon

BAGEL & CREAM CHEESE 4 V

toasted everything bagel with cream cheese

SALADS & TOASTS

add chicken +6

CAESAR 15

Romaine hearts, arcadia greens, grilled broccolini, & fennel, Olive oil bread crumb, parmesan, cured egg yolk, boquerones

TOMATO CUCUMBER 16 V

heirloom tomato, cucumber, whipped feta cheese, arugula, pickled green strawberry, crisp farro

BIG SALAD 15 V+

shredded romaine, arcadia greens, cowboy caviar, avocado, cheddar cheese, cherry tomato, & tortilla strips in a catalina vinaigrette

AVOCADO TOAST 16 V+

Smashed avocado, fried egg, pickled shallot, spring radish, everything bagel crunch

TOMATO TOAST 15 V

whipped feta cheese, balsamic, heirloom tomato, & diced cherry tomato, kalamata tapenade



EGGS AND SUCH

****sub tofu scramble / tempeh bacon*

TWO EGG BREAKFAST 14* GF

two Rineer Family Farm's eggs prepared your way, homefries, breakfast meat & toast

PULLED PORK BENEDICT 17

braised pork shoulder, poached eggs, hollandaise, bbq, english muffin, homefries

STEAK & EGGS 40 GF

8oz rib eye steak, hollandaise, two eggs, homefries, toast

SUMMER HASH 17 V+* GF

Summer squash, zucchini, corn, home-fried potatoes, sausage, cheddar cheese, sunny eggs and toast

BREAKFAST TACOS 16 V+* GF

Nueske bacon & cheddar scramble, salsa verde, avocado, shallot, lime

BRUNCH NACHOS 16 GF

house fried chips, cheese sauce, bacon crumbles, scrambled eggs, and house salsa verde

EGGS BENEDICT 16

fra'mani mortadella, poached eggs, hollandaise, english muffin, homefries

NJ TOMATO BENEDICT 16 V*

heirloom tomato, poached eggs, hollandaise, english muffin, homefries

VEGAN BENNY 17 V+

smoked tempeh, tofu scramble, vegan hollandaise on toasted english muffin

HANGOVER MAC 17

Rigatoni pasta tossed in a mornay sauce, with crumbled bacon, sausage, topped with an egg your way

THE BRUNCH BURGER 21 GF

Rineer Farms Beef, Prairie Breeze Cheddar, bacon, fried egg, brown butter brioche

BECCA 16 GF

Nueski bacon, egg, cheddar cheese, avocado on brioche

SWEET TREATS

OREO PANCAKES 15

carnival treat brought to brunch! crushed Oreo stuffed buttermilk pancakes, cookies and cream glaze

PINEAPPLE UPSIDE DOWN CAKES 15 V

pineapple rings, maraschino cherries, whipped cream & maple syrup

PRETTY TOAST 15 V

cinnamon and sugar coated french toast, cream cheese drizzle, maple syrup, seasonal compote

HANDHELDS

served with fries or salad

GRILLED CHEESE & SOUP 17 V

Cooper Sharp, Prairie Breeze Cheddar, griddled sourdough, tomato soup (bacon/tempeh +5)

B.L.T. 16 V+

Grilled Sourdough, fat sliced heirloom tomato, nueske smoked bacon, and arcadia greens (+6 smoked salmon)

WORLDS BEST HOT DOG 17

Snake River Wagyu Beef, housemade sweet heat mustard, pickled celery, pickled shallot, split top brioche

BBQ OYSTER MUSHROOM 17 V+

charbroiled oyster mushroom, smokey bbq sauce, pickled cabbage slaw, cilantro, sourdough

NEW ENGLAND LOBSTER ROLL 23

4oz Maine lobster, mayo, celery, & chives, between butter brioche split top roll with old bay potato chips

THE BURGER 21 GF

Rineer Farms Organic Grass Fed Beef, Prairie Breeze Cheddar, balsamic bacon jam, pickled shallot, brown butter brioche

PULLED PORK BBQ 16 GF

beer braised pulled pork, sticky bbq sauce & pickled shallot on brioche

MORTADELLA MELT 18

Griddled Fra'Mani mortadella, american cheese, shreduce, sweet heat mustard, on grilled sourdough