TENDERLOIN CROSTINI'S

Sliced beef tenderloin, feta spread, peppadews, green onion, sage aioli 21

FRIED CALAMARI

Garlic chili, ponzu sauce, yum yum 16

BACON JAM

Melted brie, crostini 15

MEATLOAF PARFAIT

House smoked meatloaf, mashed potato, BBQ, smoked gouda, green onion 15

SMOKED WINGS

(8) Smoked, fried, Texas rub, buffalo BBQ, ranch 18

WISCONSIN CHEESE CURDS

Handmade, beer battered, white cheddar, ranch 17

HOUSE BACON

House cured & smoked Duroc pork belly, thick cut & maple glazed, fried brussels sprouts 21

FRIED BRUSSELS SPROUTS

Brussels sprout petals fried & tossed in sherry vinaigrette 16

GARLIC SHRIMP SCAMPI

Jumbo shrimp, sauteed garlic herb butter 18

RICOTTA AND FETA DIP

Rosemary crackers, apple slices, crostini, hot honey, chopped nuts 18

FRIED CAULIFLOWER

Tempura fried cauliflower, giardiniera, avocado ranch 15

* ASIAN TUNA TACOS

(4) Crispy wontons, raw ponzu tuna, bang bang sauce, Asian slaw, pickled ginger 20

Sandwiches

Served with your choice of fries or tater tots

Add side of maple chipotle dipping sauce 1.00 Substitute side salad 1.00

BURGER

Two quarter pound patties, aged American cheese, dijonnaise, bread & butter pickles, red onion, potato bun 18

BISON BURGER

Blueberry ketchup, sage aioli, swiss cheese, lettuce, potato bun 20

FRIED CHICKEN

Chicken breast, pimento spread, fried onion, chipotle BBQ aioli, pickles, lettuce, tomato, potato bun 18

MEATLOAF SANDWICH

House smoked meatloaf, mashed potato, crispy onions, smokey tomato sauce, hoagie roll 18

FISH PO BOY

Fried or broiled, cabbage, lettuce, tomato, Cajun tartar, hoagie roll 19

TURKEY

Brie, bacon jam, lettuce, tomato, sage aioli, cranberry chutney, toasted white bread 18 (served cold)

DUCK REUBEN

House 1000 island, Swiss, marble rye 20

GRILLED MACARONI & CHEESE

Aged American, macaroni & cheese, sundried tomato aioli, pimento spread, gouda, white bread 17

VEGETARIAN TENDERLOIN

Panko breaded cauliflower, pickles, tomato, garlic aioli, lettuce, dijonnaise, potato bun 18



Own It

* TUNA POKE BOWL

Raw ponzu tuna, sticky rice, sriracha aioli, bang bang sauce, onion, edamame, cucumber, pineapple, avocado 23

MARSALA STUFFED CHICKEN

Creamy marsala glaze with exotic mushrooms & kale, mashed potatoes, cream corn 28

PRIME RIB

14 oz, au jus, mashed potatoes, cream corn 40 (served after 4pm)

DECONSTRUCTED DUCK TAMALE

Chili braised, grilled elote, salsa verde, corn polenta 30

CAJUN SHRIMP & GRITS

Sautéed shrimp, cheesy grits, sautéed bacon brussels sprouts, tomato jam 28

MEATLOAF

House smoked, mashed potatoes, green beans 20

SHORT RIB RAGU

Shredded rib roast, red wine braised, onions, polenta 29

PASTA IN A JAR

Chicken alfredo, parmesan 23

CHICKEN FRIED CHICKEN

Chicken thighs, peppered gravy, tomato, kale, mashed potatoes, green beans 24

SALMON AND GRAINS

Pan seared, butternut squash, roasted red pepper 30

FISH AND CHIPS

Cornmeal breaded, hand cut fries, coleslaw 20

ROASTED CELERY ROOT

Vegan risotto with butternut squash, mushroom & kale, beet vinaigrette, cashew butter, cashews, crispy leeks 21

ROTISSERIE CHICKEN POT PIE

Pulled chicken, puff pastry, peas, carrots 20

Soup & Salad

CACTUS CHILI 7 SOUP OF THE DAY 7 GRAIN SALAD

Grain blend, mixed greens, sweet potato, cauliflower, peppadew, cucumber, beets, lemon herb vinaigrette 15

FARMHOUSE

Mixed greens, apples, goat cheese, roasted beets, radishes, candied pecans, lemon poppy seed 15 Add chicken 5

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



Gluten Friendly Menu

Please note that select items on our menu are prepared using shared fryers in which gluten-containing ingredients are also cooked. While we strive to accommodate dietary preferences and restrictions, we cannot ensure the absence of gluten due to potential cross-contact. Kindly inform your server of any allergies or dietary concerns—our team is pleased to assist you.

Share It

FRIED BRUSSELS SPROUTS

Brussels sprout petals fried & tossed in sherry vinaigrette 16

SMOKED WINGS

(8) Smoked, fried, Texas rub, buffalo BBQ, ranch 18

HOUSE BACON

House cured & smoked pork belly, thick cut & maple glazed, fried brussels sprouts 21

GARLIC SHRIMP SCAMPI

Jumbo shrimp, sauteed garlic herb butter 18

Sandwiches

Served with your choice of fries or tater tots
Add side of maple chipotle dipping sauce 1.00 Substitute side salad 1.00

BISON BURGER

Blueberry ketchup, sage aioli, Swiss cheese, lettuce 20

FISH

Fried or Blackened white fish filet, lettuce, tomato, house tartar 19

BURGER

Two quarter pound patties, American cheese, dijonnaise, bread & butter pickles, red onion 18

TURKEY

Brie, bacon jam, lettuce, tomato, sage aioli, cranberry chutney 17 (served cold)

Own It

DECONSTRUCTED DUCK TAMALE

Chili braised, grilled elote, salsa verde, corn polenta 30

CAJUN SHRIMP & GRITS

Sautéed shrimp, cheesy grits, sautéed bacon brussels sprouts, tomato jam 28

TUNA POKE BOWL

Raw ponzu tuna, sticky rice, sriracha aioli, bang bang sauce, onion, edamame, cucumber, pineapple, avocado 23

ROASTED CELERY ROOT

Vegan risotto with butternut squash, mushroom & kale beet vinaigrette, cashew butter, cashews, crispy leeks 21

SHORT RIB RAGU

Shredded rib roast, red wine braised, onions, polenta 29

Soup & Salad

CACTUS CHILL 7

FARMHOUSE

Mixed greens, apples, goat cheese, roasted beets, radishes, candied pecans, lemon poppy seed 15 Add chicken 5

Dessert

FLOURLESS CHOCOLATE TORTE 9

(Gluten Free)

ASK SERVER FOR SEASONAL DESSERT