

small plates

hummus plate 🌱

goddess hummus, Passenger chili crisp, lahvosh and fresh veg
(Anterra Pinot Grigio) 15

pretzels & beer cheese dip 🌱

Companion pretzels, blackberry mustard and house-made Civil
Life chipotle beer-cheese dip
(Civil Life Brown Ale) 16

charred brussels sprouts 🌱

local hot honey, sea salt
(Longford Chardonnay) 11

bread service 🌱

grilled homemade sourdough, fig-thyme butter
(Domaine Bousquet Malbec) 10

"sea"-cutterie

tinned fish, grilled homemade sourdough, pickled veg, kettle
chips, fig-thyme butter
(Bigi Orvieto) 21

sweet and salty 🌱

gouda, white cheddar, whipped goat, fruit preserves, local
honey, sea salt on grilled companion sourdough
(Ant Moore Sauvignon Blanc) 13

sandwiches

with choice of side*

black bear 🌱

house-made black bean burger, spinach, tomato, onion,
avocado, chipotle mayo on brioche bun
(Logboat Lookout APA) 16

salmon BLT

Wester Ross salmon, bacon, spinach, tomato, onion,
tarragon-dijonaise on brioche bun
(when available)
(Anterra Pinot Grigio) 22

turkey, bacon & gouda

caramelized onion, blackberry mustard, on grilled sourdough
(UCBC Zwickel Lager) 19

hot honey chicken

air-baked breaded chicken, hot honey sauce, local little gem
lettuce, pickles, mayo on brioche bun
(2nd Shift Sunny Cat Pale Ale) 17

 vegetarian  vegan

soup

soup of the day

served w/lahvosh c 7 / b 9

salads

served w/lahvosh

paradise 🌱

local little gem lettuce, baby arugula, cranberries, toasted
walnuts, bleu cheese, maple vinaigrette
(Ant Moore Sauvignon Blanc) 16

smoked salmon wedge

smoked salmon, local little gem lettuce, avocado, radish,
pickled onions, grape tomatoes, toasted hazelnuts, parmesan
cheese, champagne vinaigrette
(Ant Moore Sauvignon Blanc) 20

Italian 🌱

local little gem lettuce, arugula, shaved fennel and red onion,
jalapeno-garlic olives, parmesan, pepperoncini, tahini
vinaigrette
(Bigi Orvieto) 17

add to any salad:

grilled organic chicken breast, chilled 7.5
air-baked breaded chicken 7.5
Wester Ross salmon, chilled 9.5

kids at heart

grilled cheese

real American cheese on sourdough,
choice of fruit, chips or air-baked tots 9

chicken strips

air-baked breaded chicken
choice of fruit, chips or air-baked tots 8

6" single topping pizza

cheese, pepperoni, sausage or beef 8

sides

*super side 4

soup 7

*air-baked tots 4

*mixed greens 4

*kettle chips 3

paradise salad 8

*fresh fruit 4

italian salad 9

ADULT HAPPY MEAL

cheeseburger, tots (no subs)
draft beer or house wine
\$19 during happy hour

*\$5 happy hour menu
Tuesday- Friday 4-6pm*

burgers

local 6 oz. prairie raised,
grass-fed beef with choice of side*

burger

spinach, tomato, onion, dill pickles, on brioche bun
(Perennial City Red) 16.5

cheese burger

choice of real American, cheddar, gouda, swiss, goat, or dill
havarti,
spinach, tomato, onion, dill pickles on brioche bun
(K.C. Bier Co. Hefeweizen) 18.5

dill-bert

bacon, avocado, dill havarti, dill pickles, spinach, tomato, onion
on brioche bun
(Old Soul Folklore Red Blend) 22

sl*tty

smash-burger style, real American cheese, caramelized onions,
pickles, red onion, russian dressing, mayo on brioche bun
(Hopewell Ride or Die Pale Ale) 21

goddess

sundried tomato jam, daikon radish sprouts, little gem lettuce,
chili crisp aioli on brioche bun
(Domaine Bousquet Malbec) 19

mains

prosperity bowl

forbidden rice, roasted sweet potatoes, arugula, black beans,
pepitas, pickled peppers, chimichurri sauce
(The Atom Cabernet Sauvignon) 15

shrimp and grits

KY yellow corn grits, parmesan, gouda, roasted garlic
bechemel, marinated kale
(Longford Chardonnay) 19.5

Korean BBQ meatballs

prairie-raised beef, forbidden rice, stir-fried veg, gochujang
BBQ sauce
(Borealis Pinot Noir) 19

chicken and dumplings

Buttonwood Farms chicken thighs, buttermilk dumplings,
mirepoix, fresh herbs,
(Longford Chardonnay) 13

maple butter salmon

scottish seared salmon, veggie hash, chili crisp aioli
(Longford Chardonnay) 23

fine print

Food prepared in our restaurant may contain
the following ingredients: milk, eggs, wheat,
peanuts, seeds, and tree nuts.

If you have a food allergy, please notify your server.
We will make every effort to accommodate your needs,
however we cannot guarantee that there will be no
cross contamination for these allergens.

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



All pizzas are 10" and serve 2-3 people.

Our dough is made daily.

We use freshly grated whole milk mozzarella
and clean, high quality ingredients.
gluten-free crust add 2

cheese

freshly shredded whole milk
mozzarella cheese and marinara
(Perennial Pils) 14

hot honey pepperoni

cupping and charred pepperoni, local hot honey,
mozzarella, marinara
(Session IPA) 18

combo

the ultimate experience in pizza--pepperoni, beef, Italian
sausage, mushroom, onion, black olives, mozzarella and
marinara
(2nd Shift Art of Neurosis IPA) 23

ulti-meat

pepperoni, beef, Italian sausage,
bacon, mozzarella, marinara
(Logboat Dark Matter Porter) 22

veggie

mushroom, black olive, green pepper, onion, mozzarella,
marinara
(Anterra Pinot Grigio) 18

vegan

Beyond spicy Italian sausage, zucchini, sweet peppers, red
onion, house-made cashew cheese, baby arugula
(Bigi Orvieto) 20

one topping

pick 1 topping 17
each additional meat 3; each additional veg 1.5

additional meats

cup & char pepperoni, Italian sausage, beef, bacon 3ea.

additional veggies/drizzle

mushroom, onion, black olive, green pepper, pineapple,
jalapeno, local hot honey, housemade ranch 1.5ea.

6" Personal Pizza

two toppings 8

**Half-baked pizzas available
after 4:20 Tuesday-Friday**