

SOUPS & SALADS

ROASTED TURNIP AND WHITE BEAN SOUP \$10

smoked tomato oil - honey & garlic creme fraiche - grilled bread

SPRING SALAD \$14

maserated strawberries - fetta - candied hazelnuts - preserved lemon - greens - lemon vinaigrette - lardo

CHARCUTERIE BOARD \$15

butchers selection of 4 house made charcuteries - pickles - preserves - grain mustard & toast

SANDWICHES

served with house made pork rinds

THE DIP \$14

thin sliced roast beef - caramelized onion - swiss cheese - au jus - companion peacemaker roll

FEISTY BULL \$14

pulled beef - pepperonata - duxelles - black garlic aioli - mozzarella - companion bada bing bread

STEAK SANDWICH \$14

seared & sliced steak - bleu cheese - horseradish cream - pickled red onions - mixed greens - breadsmith ciabatta

REUBEN \$14

pastrami - sauerkraut - fermented brussels sprouts - 1000 Island dressing - swiss cheese - companion rye

BUFFALO CHICKEN SANDWICH \$14

boneless buffalo fried chicken - pepper jack - fancy sauce - chow chow -- brioche bun

CUBANO \$14

confit pork - sliced ham - dill pickles - beer mustard - swiss cheese - companion peacemaker roll

TOM TOM \$14

sliced turkey breast - colby jack - pickled red onion - 'nduha mayo - fresh greens - companion brioche

REMEDY BROTH

CHICKEN BROTH \$ 6

fresh herbs - tumeric - 10 oz cup

BEEF BROTH \$ 6

ginger - kaffir lime leaf - lemongrass - 10 oz cup

BURGERS & SPECIALS

served with house made pork rinds

BOLYARD'S SMASH BURGER \$14

two 3oz smash patties - white cheddar - bread & butter pickles - garlic mustard aioli

OKLAHOMA ONION BURGER \$14

two 3oz smash patties - american cheese - griddled onion - tomato confit - dill pickle - fancy sauce

PATTY MELT \$14

two 3oz smash patties - swiss & colby jack - caramelized onion - 1,000 island

KIDS HOT DOG \$9

all beef hot dog - ketchup - mustard - fries

*** add an extra patty (\$4) or add an egg (\$1) to any burger*

SIDES

TALLOW FRIES \$7

ketchup - gochujang aioli - black garlic aioli

PICKLED & FERMENTED VEGGIES \$6

POTATO SALAD \$6

GRILLED ASPARAGUS \$7

asparagus - balsamic roasted portobello mushroom - green goddess dressing - sesame

SIDE SALAD \$6

greens - pickled & raw veggies - sherry vinaigrette - garlic crostini

SOMETHING SWEET

SHORTBREAD COOKIE \$2.50

chocolate chip or lemon

ICE CREAM SANDWICH \$5

DRAFT

BEER FOR LOUNGING \$6

off color, pale ale

TINY BOMB \$6

wisacre: pilsner

DRY \$6

stem ciders, cider

LITTLE BIG HOP \$6

2nd shift: session ipa

AMERICAN BROWN \$6

civil life: brown ale

COMPANION KOMBUCHA \$6

DRINKS

EXCEL SODA \$3

ICED TEA \$3

ROLLING LAWNS MILK \$4

