

WOLF CREEK TAVERN

I

Green Curry Mussels 12

PEI mussels | brown butter croutons | roasted red pepper puree | GF*

Fried Green Tomatoes 9

green tomatoes | sweet tomato jam | roasted garlic aioli | bacon lardons | pimento cheese | V*

Meat & Cheese Board 18

artisanal meats and cheeses | house made spicy mustard and jam | pickled vegetables | spiced nuts | Bloom Bakery bread | GF*

Fried Brussel Sprouts 7

brussel sprouts | maple | mint | citrus zest | nut crumble | GF | V

Calamari 11

banana peppers | roasted garlic aioli | hollandaise | chorizo chips

Baked Brie 10

brie | local honey | puff pastry | house jam | Bloom Bakery bread | seasonal fruit | V

Confit Wings 11

maple bacon | buffalo | dry BBQ rub | GF

Everything Pretzel 12

soft pretzel | beer cheese | whole grain honey mustard | everything seasoning | V

Flatbread 11

bi-weekly chef selection

GF – Gluten Free

V – Vegetarian

VG – Vegan

Any symbol marked with an (*) is an available option

II

Wedge Salad 10

iceberg | bacon lardons | scallion | marinated tomatoes | egg | avocado | bleu cheese | white french | VG*

Caesar Salad 11

romaine | shaved red onion | parmesan touile | everything croutons | caesar | GF*

Roasted Beet Salad 12

arugula | roasted beets | shaved red onion | radish | goat cheese | brown butter croutons | maple vinaigrette | VG

Add: Chicken 4 Salmon 6 Shrimp 6 Steak 8

III

Howling Burger 14

double patty | shredded lettuce | american cheese | caramelized onions | pickles | secret sauce

Fish Tacos 13

local corn tortillas | beer battered cod | grilled pineapple chutney | lime crema slaw | pickled fresnos | shaved radish | adobo black beans

Cantaloupe Burger 12

smoked cantaloupe | watercress | avocado smash | roasted garlic vegenaise | pickled vegetables | VG

Wolf Creek Burger 9

brisket blend burger | lettuce | tomato | onion | GF*

Hot Honey Chicken Sandwich 12

bleu cheese slaw | house made pickles

Tavern Burger 11

brisket blend burger | bacon jam | american | fried egg
Local | Fresh | Sustainability | Live Music | Speakeasy

Owners | Mike & Kelly Epling Executive Chef | Alex Najjar

IV

Market Fish Market Price

fresh caught fish | roasted carrot puree | confit carrot | watercress | beetroot puree | buerre monté | nut crumble | GF

Pierogis & Sausage 16

pierogis | DeeJay's andouille sausage | red kraut | chive sour cream

DeeJay's Double Bone-in Pork Chop 24

16 oz pork chop | apple mostarda | confit potatoes | spiced popcorn | bourbon maple bacon sauce | GF

Fish & Chips 15

beer battered cod | tavern fries | smashed peas | lemon | tarter

Watermelon Steak 17

red eye gravy | asparagus | cauliflower puree | VG

Black Pepper Pappardelle 17

Guinness braised short ribs | confit carrots | confit potatoes | cured egg yolk | demi glaze

Steak & Fries 33

16 oz. DeeJay's strip steak | romesco | truffle fries | bordelaise

Baked Macaroni & Cheese 12

cavatappi | sharp white cheddar | mozzarella | parmesan | sour cream | toasted bread crumbs | V | GF*

Norton Fried Chicken 20

half chicken | cheddar scallion biscuit | loaded potato salad | hot sauce | pickles | GF

Pasta Alfredo 12

penne | roasted tomatoes | roasted garlic | spinach | parmesan | grilled