

Shares

House Spiced Nuts - \$5

Roasted, sweet & savory, spiked with dried fruit & herbs.

Warm Goat Cheese - \$10

Roasted garlic, red peppers, capers and EVOO served warm with garlic crostini.

Airway Chicken Wings - \$10

Dill brined. Spicy dry rub optional. With greens, shaved celery, blue cheese and a roasted tomato vinaigrette. Basil-buttermilk dipping sauce upon request.

Tres Carnes Sliders - \$11

Three seared, a blend of pork, bison, lamb, smoked onion and muenster on mini brioche roll served with greens and a citrus vinaigrette. * Make it 4 sliders/\$13

Wisconsin Meat & Cheese Board - \$14

Artisan board featuring Wisconsin meats and cheeses, mustard spreads, and seasonal fruit. Ask your server for our current selections.

Drafthouse Mussels - \$12

Steamed Prince Edward Island mussels in choice of craft beer or chardonnay, bacon, garlic, cream and Yukon gold potatoes served with greens and garlic crostini.

Frites - \$5

Hand cut, twice fried & perfectly seasoned, served with choice of roasted garlic or chili lime aioli.

Soup of the Day

House made – ask your server for details.

Cup - \$3 / Bowl - \$5

Desserts

Seasonal Selections (ask your server)

Round of Drinks for the Kitchen

\$15

Hand Helds

Served with a side of greens, sub frites, slaw or fruit for \$2. GF bread available for \$2.

Drafthouse Burger - \$10

1/3 lb. local ground beef. House made tomato/bacon jam, smoked onion, romaine & choice of cheese on toasted brioche. *

War Pig - \$11

Marinated, grilled pork loin, sliced ham, applewood smoked bacon, red onion, honey citrus aioli, arugula & muenster on toasted ciabatta.

Abbondanza Veg - \$10

Grilled Portobello mushrooms, oven roasted tomatoes, grilled red onion, baby arugula pesto & melted fontina cheese on 9 grain bread.

Egg Salad Angelique - \$9

Local eggs, red onion, celery, citrus aioli, grain mustard, and Jones Farms bacon. Served open faced with petite greens in citrus vinaigrette and garlic crostini.

Chicken Diablo - \$9

Marinated grilled chicken breast, spicy pepper pesto, aged cheddar, provolone, honey citrus aioli and charred radicchio on toasted ciabatta.

Raywood Wrap - \$10

5oz grilled chicken breast, applewood smoked bacon, diced tomatoes, red onion, romaine, provolone, and basil buttermilk dressing wrapped in a whole wheat tortilla.

Shaved Beef Speziato - \$9

Warm sliced beef, red onion, house made giardiniera, melted provolone, arugula and citrus aioli on toasted ciabatta.

Straight Up Grilled Cheese - \$6

Choice of cheese, house made grain mustard served on Stalzy's white or nine grain bread. Available as 1/2 with Cup of Soup \$6. Add Ham for \$2.

Hand Held Sides

Mixed Greens - \$3

Smoked Tomato Slaw - \$4

Fresh Fruit - \$4

Quinoa Tabbouleh Side - \$4

Greens

Waunona Wedge - \$9

Romaine, tomatoes, red onion, celery, herbs, blue cheese, local bacon. Dressed in house made roasted tomato vinaigrette.

Royal House - \$9

Mixed greens, tomatoes, red onion, nuts, carrots, cucumber, radish, parmesan. Dressed in house made citrus vinaigrette.

Esther's Caesar - \$9

Romaine, red onion, garlic croutons, sundried tomatoes, herbs, parmesan. Dressed in house made smoked Caesar.

The ABG - \$10

Baby arugula, red onion, almonds, roasted and golden beets, local goat cheese, herbs. Dressed in house made apple cider chili vinaigrette.

Add grilled chicken to any salad - \$3

Add a bread side - \$.75

OBD Daily Features

Thursdays - \$13

10oz Grilled Pork Chop with romesco sauce, parmesan potatoes and greens in citrus vinaigrette.

Saturdays - \$14 Half/\$22 Full

Slow braised baby back ribs glazed with house made barbecue sauce, and grilled to perfection. Served with your choice of two sides: homemade baked beans, frites, creamy cider coleslaw or greens. **(Serving at 4pm)**

Sundays - \$12

Two smoky dry rubbed chicken thighs soaked in a spicy buttermilk batter and coated in a house made breading. Paired with creamy polenta and greens in a citrus vinaigrette. Served with basil buttermilk. **(Serving at 3pm)**

Chef Choice on Other Days!

OB Kids

Quesadilla - \$5

Whole grain tortilla with cheddar and provolone. Served with fresh fruit.

Kids Burger - \$5

Kids burger with cheddar cheese. Served with fresh fruit.

Friday Fish Fry

Fish Fry

Walleye (Blackened or Pan-Seared) - \$17

Beer-Battered Cod - \$14

Beer-Battered Blue Gill - \$14

Beer-Battered Lake Perch - \$14

Served with creamy cider slaw and yukon gold potatoes or frites and a housemade cornbread.

Mains

Grilled Ribeye - \$24

16oz char grilled ribeye served with smoked onion relish. Includes seasonal veg and choice of starch (see below). * Add sautéed portabella mushrooms no charge

Sirloin - \$13

6oz char grilled sirloin served with smoked onion relish. Includes seasonal veg and choice of starch (see below). * Add sautéed portabella mushrooms - \$1

Aphrodite - \$13

5oz herb marinated grilled chicken breast topped with a chilled cucumber yogurt puree. Paired with quinoa tabbouleh and Kalamata feta me'lange.

Grilled Ahi Tuna Steak - \$15

6oz char grilled ahi tuna steak served with an orange ginger sesame reduction. Includes seasonal veg or greens and choice of starch (see below).*

Veggie Risotto - \$12

Decadent risotto with fresh seasonal veggies, herbs, and roasted garlic veg stock. Served with greens in a citrus vinaigrette.

Starch Options

Roasted Yukon Gold potatoes

Frites

Garlic peppercorn mashed potatoes (after 5pm)

Beverages

Serving Coke Products - \$2.50

Bottled Abita Root Beer & Orange Crème Soda - \$2.50

Apple Juice & Milk - \$2.50; Kids Milk \$1.50

Coffee & Assorted Tea - \$2.50

*Per the department of public health, consuming raw or undercooked meats, poultry, egg, or seafood may increase the risk of foodborne illness**