

CRAFTED DINNER

TO SHARE OR NOT

ROASTED BEET HUMMUS 10 **GF**
celery / carrot / jicama / pita chips

CRAFTED BOARD TWO 15 | FOUR 30 **GF**
pork rillettes / prosciutto / house-crafted bacon / wi gorgonzola
aged balsamic & cipollini onion grana / baby dill pickles
stone ground mustard / blackberry jam

SPOTTED COW CHEESE CURDS 11
house-crafted new glarus spotted cow batter / wisconsin curds / chili aioli

CORN FRITTER 10
buttermilk / sweet corn / cajun remoulade

SEASAME TUNA 13 **GF**
frisee / hoisin / grapefruit

MUSHROOM POT 11 **GF**
wild mushroom / aged parmesan / grilled toast

CRAWFISH DIP 12 **GF**
crawfish tails / corn / cream / parmesan / grilled baguette

SOUP & GREENS

ROASTED TOMATO BISQUE 8 **GF**

CRAFTED CHILI 9 **GF**

SHORT RIB SALAD 12 **GF**
braised short rib / arugula / horseradish vinaigrette / gorgonzola / corn crisps

BRUSSELS SPROUT SALAD 11 **GF**
hot bacon dressing, grapefruit, bacon, shaved carrot

CAESAR SALAD 10 **GF**
crisp romaine hearts / white anchovies / shaved aged parmesan house-crafted garlic crouton / house-crafted caesar dressing

HARVEST SALAD 11 **GF**
baby kale / dried cranberry / golden raisin / chestnut / warm brie / cranberry vinaigrette

ADD TO ANY SALAD: CHICKEN +5 | SALMON +8

MAIN EVENT

DRY AGED PORK CHOP 35 **GF**
blackened duroc pork / peach demi / truffle potato puree
white balsamic brussels

FILET **GF**
6oz. - 29 | 8oz. - 39 | 10oz. - 48
beef tenderloin / baked potato / asparagus

DUCK POT PIE 26
confit of duck / autumn vegetable / puff pastry

FISH N' CHIPS 15
guinness battered alaskan cod / crafted fries

SALMON 29 **GF**
fingerling potatoes / golden beet / broccoli rabe

SHORT RIB 28 **GF**
truffle potato puree / asparagus / rosemary demi

CRAFTED KOBE MEATLOAF 25
smoked tomato jam / whipped sweet potato / roasted brussels

PORK RIBS 25 **GF**
house-crafted artisan spice rub / asparagus slaw
house-crafted bourbon barbecue sauce

HALF CHICKEN 24 **GF**
smoked half chicken / garden rice / broccoli rabe / jus

RIDGE BURGER 15 **GF**
8oz. patty / house bourbon barbecue sauce
new glarus caramelized onions / applewood smoked bacon
artisan pretzel bun / crafted seasoned fries

EVERY SEVEN DAYS

WING WEDNESDAY 75¢ PER WING
seasoned wings / celery / classic buffalo / house-crafted buttermilk ranch

FRIDAY FISH FRY 14 **GF**
two pieces of baked or fried cod / one potato pancake or crafted seasoned fries / coleslaw / house-crafted applesauce / tarter sauce

SATURDAY PRIME RIB QUEEN 28 | KING 31 **GF**
slow roasted / hand cut to order / crafted americana spice blend / red wine au jus / creamed horseradish / baked potato or crafted seasoned fries

GF DENOTES GLUTEN FREE OR GLUTEN FREE OPTION AVAILABLE

**Notice: Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*