



Starters

French Onion Soup **	\$11	Artisan Charcuterie Board	\$20
Slow-caramelized onions in rich beef broth, fresh herbs, toasted crostini & bubbling Gruyère.		Curated cured meats (soppressata, prosciutto, capicola) & aged cheeses, olives, seasonal berries, nuts, honeycomb & crostini.	
Crispy Calamari **	\$17	Whiskey Braised Pork Poutine **	\$17
Lightly seasoned & fried, served with grilled lemon, wasabi aioli & marinara.		Tender braised pork, Wisconsin cheese curds, pan gravy, scallions & crispy bacon	
Honey Hog Wings **	\$17	Pub Wings **	\$19
Mini pork shanks deep fried, tossed with hot honey & served with cilantro aioli		Tossed in Buffalo, BBQ or Asian glaze. Served with crisp vegetable sticks.	
Popcorn Chicken	\$16		
Buttermilk-brined crispy chicken bites with pub sauce or buffalo sauce.			

Flatbreads

Can Be Made Gluten-Free

Margherita Flatbread (VG)	\$14	Garden Flatbread (VG) (V)	\$15
Marinara, fresh mozzarella & basil.		Tomato, pesto, zucchini, peppers, artichokes, olives, hummus & arugula.	
Prosciutto & Burrata Flatbread	\$18	BBQ Pulled Chicken Flatbread **	\$18
Baby arugula, roasted garlic & aged balsamic.		BBQ chicken thighs, caramelized onions, mozzarella & fresh cilantro.	
Buffalo Chicken Flatbread **	\$15	Funghi & Cheese Flatbread (VG)	\$18
Spicy buffalo chicken, melted mozzarella & blue cheese drizzle.		Wild mushrooms, Gruyère, mozzarella, fresh herbs & truffle essence.	

Salads

Classic Caesar **	\$15	Green Goddess Salad (GF)	\$17
Romaine hearts, Parmesan crisp, garlic croutons & creamy Caesar dressing.		Crisp lettuce, shaved red onion, egg confetti, bacon bits, sliced avocado, watermelon radish & Green Goddess dressing.	
Roasted Beet Salad **	\$15	Desmond's Signature Salad (GF)	\$16
Ruby greens, roasted beets, crispy goat cheese, pickled onion & grape tomatoes with sherry vinaigrette.		Pancetta, caramelized onions, Parmesan, roasted garlic oil & balsamic glaze.	

Add: shrimp \$10 | chicken \$7 | salmon \$10 | skirt steak \$18

Before placing your order, please inform your server if a person in your party has a food allergy.

**Consuming raw or undercooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*



Handhelds

Served with house fries & coleslaw

Crispy Chicken Sandwich \$20 Buttermilk fried chicken, pickles, lettuce, tomato & pub sauce on a toasted brioche bun.	Pastrami Reuben** \$19 House-sliced pastrami, melted Swiss, sauerkraut, spicy & sweet pickle pub sauce on grilled marble rye.
Turkey & Brie Press** \$19 Roasted turkey, brie, red wine poached pear, fig jam & arugula on pressed panini bread.	Desmond's Pub Burger** \$20 8oz Pat LaFrieda Patty, lettuce, tomato, pickles, onion & choice of cheese on brioche. <i>Impossible patty available (V) (VG)</i>
Chicken Burger** \$20 Sun-dried tomato mozzarella blend, caramelized onions, pickles, lettuce, tomato & herb aioli.	The Truffle Shroom Melt \$20 8oz Pat LaFrieda Patty, sauteed mushrooms, caramelized onions & choice of cheese on brioche bun. <i>Impossible patty available (V) (VG)</i>
Grilled Steak Sandwich \$20 Sliced sirloin, Gruyère, mozzarella, caramelized onions, garlic aioli & arugula on a rustic baguette.	

*Toppings \$2: caramelized onions, bacon, mushrooms, jalapenos, fried onion, bacon jam, pickles, onion rings, avocado
Choice of Cheese \$2: American, Gruyere, Cheddar, Mozzarella, Pepper Jack, Swiss, Blue Cheese*

Entrees

Roasted Chicken* (GF) \$24 Boneless half chicken, baby carrots & cipollini onions, crispy fingerling potatoes & pan jus.	Fish & Chips \$32 Beer-battered Icelandic cod, hand-cut chips, dill pickle aioli, coleslaw & lemon.
Asian Glazed Salmon* (GF) \$30 Savory-sweet umami glaze, baby bok choy, carrot-ginger puree with edamame & yellow rice.	Woodland Mushroom Ravioli** \$30 (VG) Wild mushroom pasta, toasted pine nuts & sage, brown butter, porcini cream & shaved Parmesan.
Short Rib Pappardelle \$29 Slow-braised short rib ragu, roasted tomato, ricotta sherry wine & cream tossed with pappardelle.	Grilled Pork Chop** (14oz) \$32 Maple bourbon rub, roasted Brussels sprouts, pancetta lardons & fingerling potatoes.
Steak Frites** \$34 Char-crusted skirt steak, grilled asparagus, truffled Parmesan fries & au poivre sauce.	Ahi Tuna** \$35 Spicy seared tuna, avocado-mango salsa, wasabi, garlic scallion rice, fried plantains.

Sides \$7: hand cut chips, grilled asparagus, roasted brussel sprouts, fingerling potatoes, sweet potato fries, cauliflower mash, yellow rice

Desserts

New York Cheesecake \$13 Classic cheesecake with raspberry coulis	Torched S'mores \$12 Graham cracker crust, rich chocolate mousse & toasted marshmallow.
Peach Bread Pudding \$14 Bright lemon curd, flaky pastry & blackberry compote.	Sea Salt Brownie Sundae (GF) \$14 Warm brownie, vanilla ice cream, salted caramel, fudge, toffee & whipped cream.

Shake of the Day \$12
Ask your server for today's flavor.