

DINNER

CHAPTER 1

- 1.1 **CHORIZO STUFFED DATES** \$6
Five Medjool dates stuffed with fresh chorizo, wrapped in Jones Dairy Farm bacon
- 1.2 **COD FRITTERS**\$7
Cod whipped with potatoes, olive oil, garlic tempura fried topped with garlic aioli
- 1.3 **CHEESE CURDS** \$6
Fresh Sassy Cow cheese curds served with ranch dressing
- 1.4 **LOADED FRIES** \$9
Golden brown fries with bacon, Cheddar, green onions and sour cream
- 1.5 **WINGS**\$13
1.5 lbs of chicken wings tossed with your choice of three sauces, served with bleu cheese, carrots and celery sticks
- 1.6 **FLAT BREAD**\$11
Flat bread topped with bacon, crème fraîche, caramelized onions, caraway and gruyère

CHAPTER 2

- 2.1 **BUTCHER'S BOARD**\$18
A selection of local and international artisan cheeses, hand-crafted cured meats, homemade pâtés, jams, and pickles
- 2.2 **PULLED PORK SLIDERS** \$9
Slow-roasted shredded pork shoulder served with coleslaw on three toasted brioche buns
- 2.3 **THE WISE WEDGE**\$10
Baby bib lettuce, bacon, tomatoes, green onions and bleu cheese
- 2.4 **ROASTED BEET SALAD**\$12
Mixed greens, citrus, maple roasted pecans, goat cheese and orange vinaigrette
- 2.5 **FISH TACOS**\$10
Tempura fried cod, coleslaw, spicy aioli and three toasted flour tortillas
- 2.6 **FARMERS' MARKET RAVIOLI**\$17
Homemade fresh pasta paired with select market vegetables, artisan olive oil and shaved Parmesan
- 2.7 **SWEET POTATO GNOCCHI**\$12
Kale, roasted walnuts, spiced squash, brown butter and Parmesan

3.1 CHARRED CAULIFLOWER	\$16
Cauliflower, cocoa nibs, golden raisins, almonds, Aleppo pepper and lemon zest	
3.2 THE WISE BURGER*	\$13
House-ground beef, brioche bun, smoked paprika aioli, artisan lettuce, tomato, onion, pickle and fries	
BACON + \$1.50 CHEESE + \$1.50 EGG + \$1.50	
3.3 FISH FRY	\$18
Beer battered cod, served with homemade tartar sauce, fries and coleslaw	
3.4 PUMPKIN RISOTTO	\$20
Pancetta, spiced pumpkin, candied pumpkin seeds, sage, and Parmesan	
3.5 BOLOGNESE	\$25
Handmade pasta, Bolognese sauce, pancetta and Parmesan	
3.6 SMOKED BRISKET DINNER	\$20
House-smoked brisket, creamy mac & cheese, green beans, coleslaw and BBQ sauce	
3.7 FRESH CATCH	\$20
Market fish paired with seasonal vegetables and chef's choice sauce	
3.8 ROASTED CHICKEN BREAST	\$25
Pan-roasted chicken breast, baby vegetables, herb roasted potatoes and herb jus	
3.9 SCHNITZEL AND SPAETZLE	\$25
Breaded center-cut pork loin, butter toasted spaetzle, lemon caper butter sauce and braised cabbage with bacon	

4.1 MAC & CHEESE	\$5
4.2 HERB ROASTED POTATOES	\$5
4.3 SEASONAL VEGETABLES	\$5
4.4 FRENCH FRIES	\$5
4.5 HOUSE SALAD	\$5
4.5 SOUP DU JOUR	\$7