



WEEKEND BRUNCH

Saturday & Sunday
10 am - 2 pm

TAVERN & CHOPHOUSE

Daily Tavern Menu 11 am - Close
Daily Chophouse Menu 4 pm - Close

BRUNCH MENU

CLASSICS

BUTTERMILK PANCAKES

butter, maple syrup
short stack 7.95 - tall stack 11.95
top with fresh macerated berries + 2.95

FRENCH TOAST

Hand cut sourdough, butter, syrup 13.95
top with fresh macerated berries + 2.95

TAVERN BREAKFAST* GFF

choice of sourdough or wheat toast with butter & jelly
two eggs your way, creamy hashbrowns,
with applewood smoked bacon or country sausage 13.95
with burger patty 16.95 - 3 oz bistro steak medallion 19.95

EGGS BENEDICT*

two poached eggs, shaved ham, toasted English muffin,
hollandaise, creamy hashbrowns 14.95

AVOCADO TOAST*

two eggs your way, toasted sourdough, avocado,
applewood smoked bacon, creamy hashbrowns 15.95

BREAKFAST SANDWICH*

fried egg, cheddar, applewood smoked bacon
sriracha aioli, toasted sourdough, tavern fries or tots 16.95

SPECIALTIES

choice of sourdough or wheat toast, or
English muffin with butter & jelly

CHOPHOUSE BREAKFAST* GFF

three eggs your way, applewood smoked bacon,
country sausage links, creamy hashbrowns,
buttermilk pancake with butter & maple syrup 18.95

BEEF HASH* GFF

three eggs your way, whiskey-glazed cajun
steak bites, bell peppers, onions, skillet potatoes,
served with hollandaise 19.95

SIDES

one egg* 2.95 - two eggs* 4.95
sourdough or whole wheat toast with butter & jelly 4.95
English muffin with butter & jelly 4.95
one buttermilk pancake with butter & syrup 4.95
one slice French toast with butter & syrup 6.95
creamy hashbrowns 5.95
two strips applewood smoked bacon 5.95
two country sausage links 5.95
burger patty* 7.95
fruit bowl 6.95

TAVERN MENU

SHAREABLES

TAVERN FRIES OR TOTS GFF

seasoned sour cream 5.95

ONION RINGS

colossal sweet onions, buttermilk ranch 7.95

BRUSSELS SPROUTS GFF

bacon, shaved parmesan, sriracha mayo 9.95

CHEESE CURDS

buttermilk ranch, tomato jam 11.95

POTATO SKINS GFF

cheddar, pepperjack, bacon, scallions, sour cream 12.95

NACHOS GFF

cheddar jack cheese, cilantro lime
cream, roasted corn, and black bean salsa 13.95
add rotisserie chicken or pork carnitas + 2

CHICKEN WINGS

choice of dry-rubbed, buffalo, or whiskey-glazed
6 wings 14.95 - 9 wings 19.95 - 12 wings 23.95

PESTO CHICKEN FLATBREAD

rotisserie chicken, pesto, red onion,
mozzarella, garlic aioli, balsamic glaze 15.95

GIANT SOFT PRETZEL

sea salt, beer cheese, Carolina mustard 16.95

COCONUT SHRIMP

sweet chili sauce 17.95

STEAK BITES* GFF

whiskey-glazed cajun steak,
onion ring, horseradish cream 18.95

CLASSICS

add: cup of roasted red pepper & tomato bisque, New
England clam chowder, mixed greens or Caesar salad 5.95
French onion soup 7.95

POT PIE

rotisserie chicken 17.95

FRIED CHICKEN

buttermilk battered tenders, tavern fries,
slaw, honey mustard 17.95

FISH & CHIPS

hand-battered cod, tavern fries, slaw, tartar 19.95

BISTRO STEAK FRITES* GFF

tavern fries, bearnaise sauce 21.95

SOUPS

ROASTED RED PEPPER & TOMATO BISQUE

cup 5.95 - bowl 9.95

NEW ENGLAND CLAM CHOWDER

cup 5.95 - bowl 9.95

FRENCH ONION SOUP GFF

muenster, seasoned crouton 7.95

SALADS

served with ciabatta bread

CAESAR GFF

romaine, shaved parmesan, croutons 11.95

WEDGE GFF

iceberg, tomatoes, applewood smoked bacon,
amablu crumbles, choice of dressing 12.95

COBB GFF

egg, tomato, avocado, applewood smoked bacon,
amablu crumbles, choice of dressing 13.95

GRILLED PEACH GFF

mixed greens, grilled peaches, blackberries, feta,
candied pecans, tossed in a basil vinaigrette 14.95

Add: choice of grilled or blackened
chicken + 4 salmon* + 6 shrimp or steak bites* + 8

CHARBROILED BURGERS

beef or plant-based burgers served with a pickle
choice of kettle chips, fries, tater tots, fresh fruit, coleslaw,
mixed green, or Caesar salad

TAVERN BURGER* GFF

your way with lettuce, tomato, red onion 13.95
add: sharp cheddar, swiss, pepperjack, american, gouda,
amablu crumbles, sautéed mushrooms, caramelized onions + 1 ea
avocado, applewood smoked bacon, fried egg* + 2 ea

PATTY MELT* GFF

caramelized onion, muenster, cheddar,
horseradish aioli on sauerkraut sourdough 15.95

GOUDA BURGER* GFF

applewood smoked bacon, smoked gouda,
caramelized onions, tomato jam 16.95

WHISKEY BURGER* GFF

whiskey-glazed, cheddar,
applewood smoked bacon, lettuce,
tomato, onion, garlic aioli 17.95

SCRAMBLES & OMELETS

three egg scrambles and omelets
served with creamy hashbrowns, choice of sourdough or
wheat toast, or English muffin with butter & jelly

CHORIZO SCRAMBLE GFF

chorizo, cheddar & jack cheeses, scallions 15.95

MEAT LOVERS SCRAMBLE GFF

bacon, country sausage, shaved ham & cheddar 16.95

BLACKEND SALMON SCRAMBLE GFF

cream cheese, spinach, red & yellow peppers 17.95

HAM & ASPARAGUS OMELET GFF

cream cheese, ham & asparagus 15.95

ROTISSERIE CHICKEN OMELET GFF

tomato, mozzarella, basil pesto 16.95

ROASTED MUSHROOM OMELET GFF

baby spinach, tomatoes, boursin cheese, caramelized
onions & roasted mushrooms 16.95

SOUTHWESTERN OMELET GFF

pork carnitas, onion, bell pepper, cheddar &
pepper jack cheeses, salsa, sour cream 17.95

HANDHELDS

served with a pickle and choice of kettle chips, fries, tater tots,
fresh fruit, coleslaw, mixed green, or Caesar salad

SLIDERS

FRIED CHICKEN

crispy buttermilk battered chicken breast,
sriracha aioli, dill pickle chips 13.95

COD

hand-battered, lettuce, tomato, tartar 13.95

CHEESESTEAK

shaved sirloin, bell pepper, onion,
jack cheese sauce, roasted poblano aioli 13.95

BLT SANDWICH GFF

applewood smoked bacon, lettuce, tomato,
aioli on sourdough toast 14.95
add avocado or fried egg* + 2

CUBAN SANDWICH GFF

pork carnitas, ham, pickle, swiss, Carolina mustard
on asiago-crusted ciabatta hoagie 15.95

CHICKEN BACON RANCH WRAP

chicken, bacon, avocado, lettuce, tomato,
pepperjack, buttermilk ranch in a spinach wrap 16.95

ROTISSERIE CHICKEN MELT GFF

rotisserie chicken, applewood smoked bacon, smoked
gouda, garlic aioli on grilled sauerkraut sourdough 16.95

CLUB SANDWICH

turkey, ham, applewood smoked bacon, swiss, lettuce,
tomato, aioli on sourdough toast 17.95
add avocado or fried egg* + 2

PASTAS

served with ciabatta bread
add: cup of roasted red pepper & tomato bisque, New England
clam chowder, mixed greens or Caesar salad 5.95
French onion soup 7.95

MAC & CHEESE

creamy cheddar and smoked gouda 13.95
with rotisserie chicken or pork carnitas 15.95

PASTA POMODORO

extra virgin olive oil, tomato, garlic,
basil, chili pepper, parmesan 15.95
with rotisserie chicken 19.95 - shrimp 23.95

FETTUCINI ALFREDO

mushrooms, spinach, parmesan,
garlic thyme cream sauce 17.95
with rotisserie chicken 21.95 - steak bites* 25.95



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BEVERAGE MENU

CRAFT COCKTAILS

MINNESOTA MULE

tattersall tightline vodka, ginger syrup,
tattersall habanero bitters, lime 9

CRANBERRY BLAST

tanqueray rangpur, cranberry juice, ginger ale 9

PINEAPPLE EXPRESS

campo bravo silver tequila, tattersall orange
crema, tattersall lime crema, pineapple 9

PEACH TEA

tattersall tightline vodka, peach,
mint, iced tea, lemon 9

CUCUMBER MOJITO

cucumber infused tattersall spiced rum,
strawberry, mint, lime, sparkling water 10

HUCKLEBERRY MARGARITA

campo bravo silver tequila, tattersall orange
crema, huckleberry 10

THE BRICK CREASE

four roses bourbon, honey syrup,
grapefruit, thyme 10

SANGRIA

seasonal blend of wines, herbs, fruits 10

RANCHERS GIMLET

new amsterdam gin, lime, nixta licor de elote, cranberry 11

CROP CIRCLES

butterfly cannon blue tequila,
jalapeño infused citrus 11

TAVERN OLD FASHIONED

tattersall rye whiskey,
four roses bourbon, cherry 12

MARTINIS

LEMON DROP MARTINI

absolut citron, limoncello, simple syrup 11

CARAMEL APPLLETINI

new amsterdam vodka, apple pucker,
buttershots, caramel rim 11

MIDNIGHT COWBOY

new amsterdam vodka, owen's nitro espresso mix,
trader vic's chocolate liqueur 12

ULTIMATE CHOCOLATE MARTINI

stoli vanilla vodka, baileys irish cream,
crème de cacao, chocolate syrup 12

MOCKTAILS

HUCKLEBERRY CREAM SODA

huckleberry, soda, dash of cream 5

STRAWBERRY FIELDS

strawberry puree, mint, lime, sprite and soda 5

SOUTH ST. PAUL SUNRISE

mango nectar, raspberry,
pomegranate & ginger ale 5

VIRGIN PINEAPPLE EXPRESS

pineapple, lime, soda, dash of bitters 5

NON-ALCOHOLIC

Coke, Diet Coke, Cherry Coke, Coke Zero, Sprite, Sprite Zero,
Ginger Ale, Mello Yellow, Arnold Palmer, Raspberry Iced Tea,
Lemonade, Iced Tea, Herbal Hot Tea, Coffee, Decaf Coffee,
Milk, Chocolate Milk 4

Juice: Orange, Tomato, Apple, Cranberry; Ginger Beer 5

Lift Bridge Root Beer, Red Bull 6

MORNING MIXERS

brunch 10am-2pm

MIMOSA

choice of orange, cranberry, pineapple, or grapefruit juice 7
make it bottomless 18

GINGER LEMON SPRITZ

wycliff brut, ginger, lemon 11

BLOOD ORANGE APEROL SPRITZ

wycliff brut, aperol, blood orange puree 11

STOCKYARDS BLOODY MARY

stockyards signature bloody mary mix,
beef stick, green olive, pickle and cheese curds,
your choice of house-infused pepper,
dill or horseradish vodka served in a 22 oz. mug 12

RED WINE

CABERNET SAUVIGNON - SYCAMORE LANE, CA

glass 7 | bottle 28

MERLOT - SYCAMORE LANE, CA

glass 7 | bottle 28

PINOT NOIR - MURPHY GOODE, CA

glass 9 | bottle 36

MALBEC - DOÑA PAULA, AR

glass 9 | bottle 36

RED BLEND - JOSH "LEGACY", CA

glass 10 | bottle 40

CABERNET SAUVIGNON - FRANCISCAN ESTATE, CA

glass 11 | bottle 44

PINOT NOIR - MEIOMI, CA

glass 11 | bottle 44

WHITE WINE

CHARDONNAY - SYCAMORE LANE, CA

glass 7 | bottle 28

RIESLING - STARLING CASTLE, GERMANY

glass 8 | bottle 32

PINOT GRIGIO - DA VINCI, ITALY

glass 8 | bottle 32

SAUVIGNON BLANC - HESS "SHIRTAIL RANCHES", CA

glass 9 | bottle 36

SAUVIGNON BLANC - NOBILO, NEW ZEALAND

glass 10 | bottle 40

CHARDONNAY - KENDALL JACKSON "VINTNER'S RESERVE", CA

glass 11 | bottle 44

ROSÉ

WHITE ZINFANDEL - CANYON ROAD, CA

glass 7 | bottle 28

ROSÉ - FLEURS DE PRAIRIE, FRANCE

glass 10 | bottle 40

SPARKLING

BRUT - WYCLIFF, CA

glass 7 | bottle 28

PROSECCO - BENVOLIO, ITALY

glass 10 | bottle 40

TAP BEER

MICHELOB GOLDEN LIGHT

abv 4.1% - barley malt, premium
american hops and rice
16 oz. 4.5 | 22 oz. 6

COORS LIGHT

abv 4.2% - crisp, clean american light lager
16 oz. 4.5 | 22 oz. 6

HAMM'S

abv 4.7% - classic premium
american lager
16 oz. 4.5 | 22 oz. 6

KONA BIG WAVE

abv 4.4% - american blonde ale,
honey malt, subtle fruits
16 oz. 6 | 22 oz. 8

BELLS TWO HEARTED

abv 7% - centennial dry hops,
citrus, grapefruit, pine
16 oz. 6 | 22 oz. 8

SURLY FURIOUS

abv 6.7% - american hops, scottish malt,
citrus, pine and caramel-toffee
16 oz. 6.5 | 22 oz. 8.5

BLUE MOON

abv 5.4% - belgian white, subtle
sweetness, citrus aroma
16 oz. 6.5 | 22 oz. 8.5

CASTLE DANGER CREAM ALE

abv 5.3% - soft malty aroma, sweet
creamy texture, smooth & clean
16 oz. 7 | 22 oz. 9

SIERRA NEVADA HAZY IPA

abv 5.6% cascade hops, citrus
aroma, caramelized malt
16 oz. 7 | 22 oz. 9

ROTATING SEASONAL TAPS

ask your server for seasonal features

FULTON

WILD STATE

LAGUNITAS

INDEED

SCHELL'S

BOTTLE / CAN BEER

BUDWEISER 4.5

BUD LIGHT 4.5

BUSCH LIGHT 4.5

MILLER LITE 4.5

MILLER HIGH LIFE 4.5

GRAIN BELT PREMIUM 5

GRAIN BELT NORDEAST 5

MICHELOB ULTRA 5

CORONA 5.5

NA BEER

HEINEKEN 0.0 5.5

HARD SELTZER

WHITE CLAW - BLACK CHERRY 6

HIGH NOON - PEACH,
PINEAPPLE, WATERMELON 7.5