

TWELVE

Nibbles

Smoked Jam & Toast

Locally-Made Bread | Tomato Jam | Marscapone Cheese | Basil Pesto | \$7

Soft Pretzels

Cheese Fondue | Cider Mustard | \$8

Smoked Trout Dip

Baby Arugula | Bloody Mary Cocktail Sauce | Cured Egg Yolk | Kettle Chips | \$9 | ☒

Cornmeal Fried Calamari

Bloody Mary Cocktail Sauce | Garlic Honey Glaze | Grilled Lemon | \$11

Crab Cakes

Pickled Vegetable Slaw | Herb Lemon Aioli | \$13

Brussels Sprouts

Pickled Blueberries | Pickled Red Onion | Candied Walnuts | Lime | \$9 | ☒

Buffalo Cauliflower

Bleu Cheese Mustard Sauce | Hot Sauce | Bleu Cheddar Crumbles | Scallions | \$8

Top Notch Tots

Cheddar Cheese Sauce | Braised Bacon | White BBQ Sauce | House-Made Pickles | \$9 | ☒

Soups

Featured Soup | \$6

Roasted Chicken with Quinoa & Kale | \$6

From the Garden

Garden Salad

Mixed Greens | Grape Tomatoes | Cucumber | Red Onion | Choice of Dressing | \$10

Caesar Salad

Romaine Lettuce | Caesar Dressing | Shaved Asiago | Croutons | \$10

Steakhouse Spinach Salad

Grilled Ribeye | Fresh Mushrooms | Roasted Tomato | Caesar Dressing | Hand-Dipped Onion Rings
Bleu Cheddar Crumbles | \$15

Watercress & Smoked Salmon Salad

Goddess Dressing | Sliced Pears | Orange Segments | Feta Cheese | \$15 | ☒

Salad Dressings

Ranch ☒

Basil Oil & Balsamic ☒

Red Wine Vinaigrette ☒

White Balsamic Vinaigrette ☒

Caesar ☒

Raspberry Vinaigrette ☒

Bleu Cheese ☒

Salad Protein

Chicken | \$5

Steak | \$6

Salmon | \$7

12

Shareable Sides

SERVES 2-4 PEOPLE

Mac & Cheese | \$9

French Fries ☒ | \$6

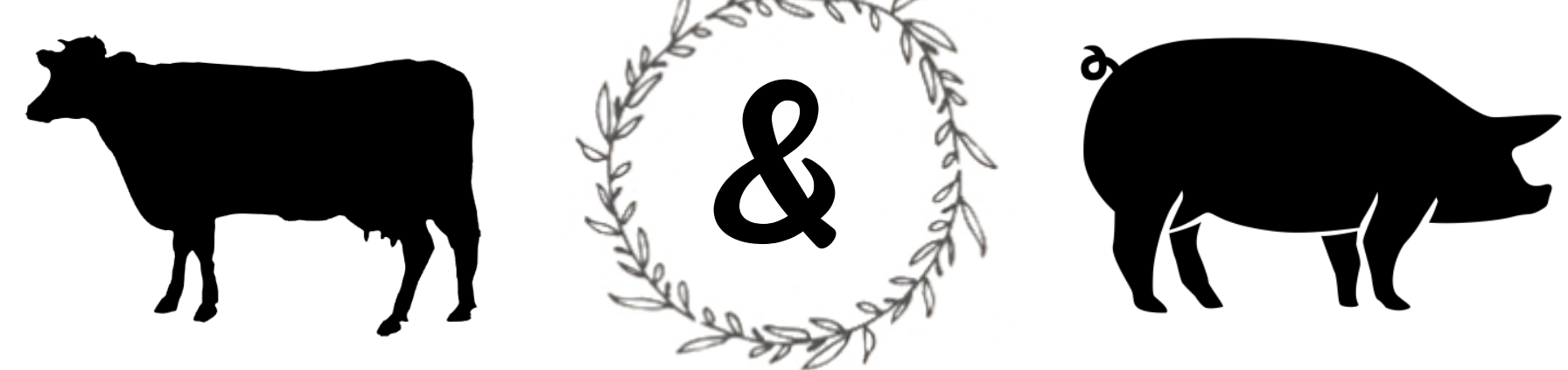
Squash Ribbons ☒ | \$7

Charred Broccoli Rabe ☒ | \$7

Creamy Polenta ☒ | \$7

Garlic Herb Roasted Yukon

Gold Potatoes ☒ | \$7



Dry Rubbed Pork Chop

12oz Bone-In Chop | Sesame Honey Sauce
Chili Ginger Slaw | Pickled Radish | \$20 | ☒

Applewood Bacon Mac & Cheese

Asiago, Cheddar, & Mozzarella | Cavatappi | Garlic
Honey Glaze | Slow-Cooked Bacon | \$16

Ribeye & Rapini

Broccoli Rabe | Citrus Marrow Butter | Black Garlic Sauce
Potato Fritters | \$32 | ☒

Sirloin 8oz

Chimichurri Sauce | Poached Egg Yolk | Roasted Yukon
Gold Potatoes | Marrow Butter | \$19 | ☒

Braised Short Ribs

Creamy Polenta | Savory Pan Sauce | Mushrooms | \$18



Fried Chicken & Waffles

Maple Mustard Glaze | Fried Egg
-OR-

Habanero Agave Glaze | Fried Egg | \$16

Hot Honey Fried Chicken

Charred Broccoli Rabe | Pico Slaw | Honey Soy Lime
Dressing | \$16

Blackened Chicken Breast

Dirty Rice | Creole Roasted Pepper Sauce | Crispy
Chicken Cracklin' | \$18 | ☒

Barbecued Duck Leg

Dry Rub | Swamp Sauce | Dried Cherry
Cornbread Stuffing | Green Bean Casserole | \$19



All Served With French Fries on a Brioche Bun

Classic Burger

American Cheese | Lettuce | Tomato | Onion | Pickle | \$12

Twelve 50/50 Burger

Beef & Bacon Blend | Ghost Pepper Monterey Cheese
Red Onion Marmalade | Fried Egg | Avocado | \$14

Turkey Chorizo Burger

Sharp Cheddar | Grilled Peppers & Onions | Avocado
Citrus Crema | Fried Egg | \$13

Black Bean Burger

Leaf Lettuce | Smoked Tomato Jam
Roasted Mushroom | \$12

Salmon Burger

Pickled Vegetable Slaw | Herb Lemon Aioli | \$13

Crab Cake Burger

Pickled Vegetable Slaw | Herb Lemon Aioli | \$16

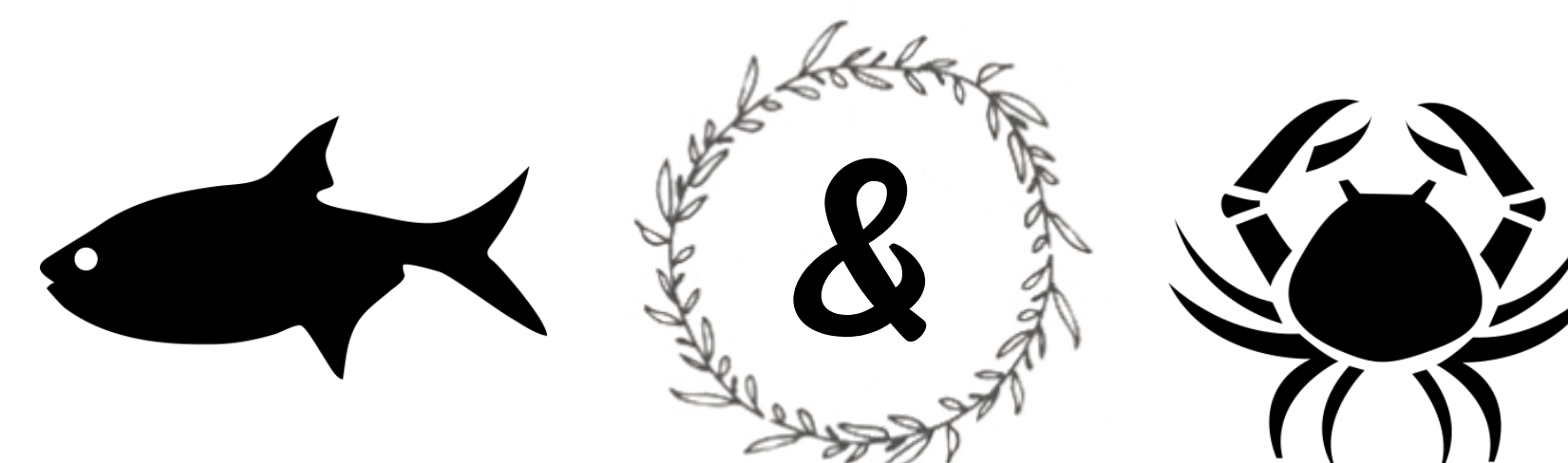
Grilled Mahi Tacos

Pico Slaw | Citrus Crema | Charred Scallions
Black Bean Polenta | Flour Tortillas | \$15



Portabella Mushroom Stack

Watercress | Squash Ribbons | Asparagus | Roasted
Tomato | Red Pepper Coulis | \$14 | ☒☑



Cedar Plank Salmon

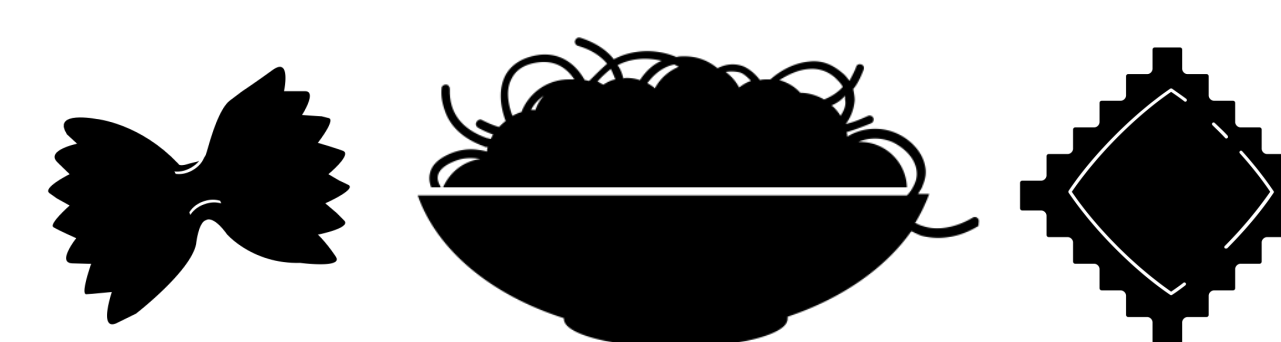
Brown Sugar Ginger Glaze | Grilled Lemon
Charred Broccoli Rabe | \$22 | ☒

Fish & Chips

Walleye | Lemon Garlic Slaw | Tartar Sauce | \$19

Panko Crusted Trout

Charred Artichokes | Arugula | Mushroom
Lemon Sauce | \$22



Shrimp Fideo

Toasted Angel Hair Pasta | Grilled Asparagus | Roasted
Tomato | Hard Cooked Egg | Savory Broth | \$19

Wild Boar & Sweet Potato Gnocchi

Brussels Sprouts | Pickled Red Onion | Mushrooms
Vermouth | Sour Cream | \$24

Linguine & Arugula-Walnut Pesto

Roasted Tomato | Candied Walnuts | Fried Brie | \$15

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

18% GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE GUESTS

☒ = MADE WITH GLUTEN FREE INGREDIENTS ☑ = VEGAN