

SMALL PLATES

Skillet Cornbread v	8	Roasted Red Pepper Hummus vg	15
<i>jalapeno, local corn, red bell pepper, honey butter</i>		<i>fried chic peas, grilled pita, carrots</i>	
Chicken Wings	16	Stuffed Cremini Mushrooms v, gf	12
<i>honey chipotle sauce or garlic-ranch dry rub, avocado ranch, heirloom baby carrots</i>		<i>onion, garlic, cream cheese, parmesan</i>	
Salmon Rillettes	17	Crispy Fried Brussels Sprouts gf	14
<i>house smoked salmon, grilled focaccia, stoneground mustard, house made pickles, caramelized onions</i>		<i>old smokehouse bacon jam, charred tomato coulis, amablu cheese crumbles</i>	
		State Fair Cheese Curds v	12
		<i>house made smoked ketchup</i>	

SOUPS + SALADS

Chicken Wild Rice Soup	cup 8/ bowl 10	Chicory & Beet Salad gf,v	18
<i>creamy Minnesota wild rice + mushroom soup</i>		<i>radicchio, roasted beets, scarlet kale, dill-marinated feta, hazelnut dukkah, watercress, maple-mustard vinaigrette</i>	
Caesar Salad	13	Salad / Bowl Enhancements: rotisserie chicken +9 salmon filet* +13 4oz grilled sirloin steak* +14	
<i>romaine, parmesan, garlic crouton, asiago caesar dressing</i>			
Chicken Cobb Salad gf	19		
<i>mixed greens, romaine, pulled rotisserie chicken, bacon lardon, avocado, tomato, hard boiled egg, amablu cheese, avocado ranch dressing</i>			

HANDHELDS

W+P Original Smash Burger*	21	Fried Chicken Sandwich	18
<i>double patty, american cheese, tomato, shredded lettuce, house pickles, special sauce, fries</i>		<i>spicy aioli, house pickles, toasted brioche bun, slaw, fries, tossed in honey chipotle or not</i>	
Bison Burger*	22	Hot Pastrami Sandwich	19
<i>1/2 pound ground bison patty, blackberry compote, brie cheese, arugula, toasted brioche bun, sweet potato fries</i>		<i>shaved pastrami, smoked provolone, dijonaise, pickled red cabbage, marble rye, fries</i>	
Smoked Turkey Sandwich	16	Bison Pizza	19
<i>Minnesota wild rice-cranberry bread, Anderson farms maple aioli, shredded lettuce, tomato, onion, oil + vinegar, fries</i>		<i>bison fennel sausage, roasted red peppers, caramelized onion, mozzarella, red sauce</i>	

LARGE PLATES

Cider Brined Duroc Smoked Pork Chop gf	36	Parmesan Crusted Walleye	30
<i>bacon + caramelized onion spaetzle, harissa-honey glazed carrots, roasted Honeycrisp mustard jus , pickled red cabbage</i>		<i>parmesan + panko crusted walleye, wild rice pilaf, sauteed asparagus, cranberry orange compound butter</i>	
Mesquite Grilled Prime New York Strip* gf	61	Blackened Skuna Bay Salmon* gf	36
<i>USDA prime steak, parsnip puree, wilted kale, wild mushrooms, wild rice bordelaise</i>		<i>blackened salmon, butternut squash puree, grilled broccolini, hazelnut sage gremolata</i>	
Venison Osso Bucco gf	42	Woodland Pasta v	29
<i>braised venison shank, butternut squash mashed, root vegetables, cocoa chipotle, pickled red onion</i>		<i>celeriac cream, sauteed mushrooms, aged white cheddar, mafaldine pasta, brown butter hazelnuts, fried sage</i>	
Rotisserie Half Chicken gf	29	Grilled Sweet Potato vg	20
<i>slow roasted chicken, fried brussels sprouts, mashed potatoes, honey-cider mustard vinaigrette, sage jus</i>		<i>mesquite grilled sweet potato, sunflower-tahini puree, maple-chili crunch, sumac, watercress + cilantro salad</i>	

SIDES

Mashed Potatoes v, gf	10	Grilled Broccolini v, gf	11
<i>Grilled Asparagus v, gf</i>		<i>lemon-basil vinaigrette, romesco (nuts)</i>	
<i>EVOO + sea salt</i>		Harissa Honey Glazed Carrots	11
House Focaccia v	6	Wild Rice Pilaf v, gf	10
<i>tomato butter</i>		Sweet Potato Fries v, gf	8

*May contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have medical conditions.
A 20% gratuity will be added to parties of 6 or more. V= vegetarian VG= vegan GF= gluten friendly

COCKTAILS

W+P Old-Fashioned	17
<i>Maker’s Mark, Rittenhouse rye, angostura + orange bitters, turbinado</i>	
Rosemary Honeysuckle	16
<i>Tito’s handmade vodka, St. Germaine, lemon, rosemary, honey</i>	
Strawberry-Basil 76	17
<i>Chopin potato vodka, strawberry, basil, lemon, prosecco</i>	
Blood Orange Margarita	18
<i>blood orange cinnamon hornitos, cointreau, lime</i>	
Cinn-ful Espresso Martini	19
<i>Tito’s vodka, cinnamon vanilla syrup, espresso, kahlua</i>	
Tipsy Treehugger Punch	19
<i>Planteray aged rum, Bacardi anejo quatro rum, apple, maple, fresh lemon, Fever Tree ginger beer</i>	
Minnie-hattan	17
<i>Four roses bourbon, cranberry cinnamon, vanilla, sweet vermouth, orange bitters</i>	
Elder Fashioned	22
<i>Hendricks gin old fashioned, St. Germaine elderflower, orange bitters</i>	
Salt + Pepper Tini	16
<i>Grey Goose infused with tri colored peppercorns, olive juice, salt & pepper rim</i>	

TAPSMade In Minnesota

Bent Paddle	7.00 MN
<i>Light Lager</i>	ABV 4.1%
Finnegans Irish Amber	8.00 MN
<i>Amber Ale</i>	ABV 4.75%
Utepils Ewald the Golden	8.00 MN
<i>Hefeweizen</i>	ABV 5.2%
Surly Furious	9.00 MN
<i>India Pale Ale</i>	ABV 6.7%
Lake Monster Dark Fathom	8.00 MN
<i>Dunkel</i>	ABV 5.5%
Excelsior	8.00 MN
<i>Hazy IPA</i>	ABV 7.0%
Summit Oatmeal Stout	9.00 MN
<i>Oatmeal Stout</i>	ABV 5.0%
Loon Juice	8.00 MN
<i>Honeycrisp cider</i>	ABV 6.4%

BOTTLES

Summit EPA	8.00 MN
Stella Artois	8.00
Blue Moon	8.00
Budweiser	7.00
Bud Light	7.00
Coors Light	7.00
Miller Lite	7.00
Michelob Ultra	7.00
Modelo	8.00
Sam Adams Seasonal	8.00
Heineken	8.00
Heineken 0.0	8.00

WINE

5/28/2026

WHITE	6oz	9oz	Bottle
La Marca	11.00		40.00
Prosecco brut			
J Vineyards Cuvee	18.00		71.00
Sparkling wine			
Risata	11.00	15.00	40.00
Moscato di Asti			
Smoking Loon	11.00	15.00	40.00
Pinot grigio			
Santa Margarita	17.00	24.00	65.00
Pinot grigio			
Pine Ridge	12.00	18.00	45.00
Chenin blanc/Viognier			
EOS Chardonnay	11.00	15.00	40.00
Chardonnay			
Chalk Hill Chardonnay	13.00	19.00	48.00
Chardonnay			
Bulletin Place	11.00	15.00	40.00
Sauvignon blanc			
Mohua	12.00	18.00	45.00
Sauvignon blanc			
ROSÉ	6oz	9oz	Bottle
La Vieille Ferme	11.00	15.00	40.00
Rose			
RED	6oz	9oz	Bottle
Root 1	11.00	15.00	40.00
Carmenere			
Tamari Special Selection	12.00	18.00	45.00
Malbec			
William Hill Merlot	12.00	18.00	45.00
Merlot			
Siduri	14.00	20.00	55.00
Pinot Noir			
Auspicion	11.00	15.00	40.00
Cabernet			
The Critic	13.00	19.00	48.00
Cabernet			
Selvapiana	15.00	21.00	56.00
Chianti Rufina			
Freakshow Red Blend	11.00	15.00	40.00
syrah, petite sirah, tannat			
Wine of the Moment	11.00	15.00	40.00
ask your server			

ZERO PROOF (no alcohol)

Hibiscus Punch	12.00
<i>Raspberry, Hibiscus, Lemon, Rosemary, Grapefruit</i>	
Chamomile Medley	13.00
<i>Rosemary, Honey, Chamomile, Lemon, Lavender</i>	
Italian Cream Soda	5.00
<i>Blueberry, Raspberry, or Strawberry</i>	

CANS

New Belgium Voodoo Ranger	8.00
Athletic Run Wild IPA (N/A)	8.00
Truly Seltzer	8.00
High Noon	11.00