

SMALL PLATES

avocado mash	9
sea salt, lime, extra virgin olive oil	
Wisconsin beer cheese	7
hook's aged white and yellow cheddar, horseradish, miller high life, polenta bread	
cold crab salad	17
red crab, black beans, tomatoes, avocado, potato chips	
buffalo cauliflower	9
Nashville hot sauce, honey, buttermilk dressing, celery	
crispy smoked chicken wings	15
sriracha-soy hot sauce, green onion, cilantro, sesame	
Maryland style crab cake	18
lemon aioli, petite salad	
poutine	18
duck confit, foie gras gravy, fried egg, Wisconsin cheddar cheese curds, pickled fresnos	

SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, or prime rib 7	
burrata	18
English peas, pea shoots, arugula, lemon dressing, crispy bread	
roasted baby beets	15
avocado, grapefruit, candied pistachios, goat cheese, baby spinach, chardonnay dressing	
cobb salad	17
house greens, red onion, avocado, grape tomato egg, cucumber, nueske's bacon, grilled chicken, blue cheese. house vinaigrette	
caesar salad	12
crisp romaine, creamy caesar dressing, sourdough croutons, aged Wisconsin cheddar	
SideDoor wedge salad	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, bleu cheese, classic vintage dressing	
tomato bisque	7
aged cheddar, chives, croutons	
soup of the day	4/7
ask you server for today's selection	
prime rib chili	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	

SIDES

charred asparagus	12
white and green asparagus, gremolata	
mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel	
add lobster	7
hand-cut french fries	7
key sauce	
charred broccolini	9
chili flake, evoo, sea salt, parmesan	

SANDWICHES AND PLATES

add a side salad, cup of soup or cole slaw	2
SideDoor cheeseburger	14
6oz of the butcher's blend,, white American cheese, our key sauce, the fixins, milk bun	
Lawry's prime rib sandwich	21
slow roasted prime rib, au jus, creamy horseradish, French roll	
prime rib blt	18
slow roasted prime rib, avocado, lettuce, tomato, bacon, mayo, multi-grain	
rush street beef sandwich	15
slow roasted and shaved chuck roast, house-made giardiniera, horseradish, white American cheese, onion roll	
knife and fork pastrami sandwich	16
house cured and smoked brisket, Scottish rarebit, house-made giardiniera, pretzel bun	
grilled cheese sandwich and tomato soup	14
hook's aged white and yellow cheddar, carr valley fontina, buttered sourdough, tomato bisque	
crispy chicken sandwich	15
lightly fried chicken breast, jalapeño coleslaw, sriracha aioli, buttered classic bun	
roasted nueske's turkey club	16
bacon, lemon aioli, avocado, fontina, multi-grain	
slow roasted carnitas torta	16
tender pork shoulder, mole, pickled red onion, avocado, cilantro, telera roll	
twice roasted bbq beef ribs	20
Louisville bbq sauces, spicy coleslaw	
fish and chips	17
beer battered Icelandic cod, fries, tartar sauce	

DESSERTS

sticky toffee pudding	9
date sponge cake, creme anglaise, toffee sauce	
c.c. brown's hot fudge sundae	9
hollywood classic since 1906-palazzolo vanilla gelato, toasted almonds, whipped cream	
creme brulee	9
vanilla bean custard, caramelized sugar crust	
vanilla cheesecake	9
graham cracker crust, raspberry sauce	
old-fashioned double layered cake	9
tcho dark chocolate cake, chocolate ganache a la mode	2

LUNCH MENU

monday - friday 11:30-3:00

ryan wombacher, executive chef

we serve the very best: the Certified Angus Beef ® brand

