

SMALL PLATES

roasted sweet potato hummus	12
pumpkin seeds, pomegranate, chili oil, toasted pita	
chef's board	21
country pâté, chicken liver mousse, pimento cheese, house pickles, toasted italian bread	
buffalo cauliflower	9
housemade buffalo sauce, honey, buttermilk dressing	
burrata	18
pumpkin seed pesto, balsamic glaze, tomato confit, toasted sour dough	
crispy spanish octopus	18
chili-soy glaze, green beans, radish, cilantro, watercress, green onion	
poutine	18
duck confit, foie gras gravy, fried egg, wisconsin cheddar cheese curds, pickled fresno chilis	
potato gnocchi	15
wild mushrooms, crispy brussels sprouts, duck confit, pear, parmesan broth	
crispy pork ribs	14
pineapple bbq sauce, cilantro, green onion, sesame	
housemade italian sausage	15
peppadew sauce, pickled peppers, basil, arugula	
chicken wings	14
nashville hot sauce, honey, pickled jalapeño bread and butter pickles, buttermilk ranch	
korean bbq short ribs	20
pears, sesame, carrot, radish, cilantro, pickled jalapeño, greens, kimchi	
pork sugo	14
creamy polenta, wild mushrooms, basil, pecornio	

SALADS & SOUPS

add chicken 3, salmon 5, shrimp 7, prime rib 7

caesar salad	12
lil gem lettuce, aged wisconsin cheddar, sourdough croutons, creamy caesar dressing	
sidedoor wedge salad	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, gorgonzola, bleu cheese dressing	
arugula salad	14
honey crisp apples, frisée, dried cherries, candied walnuts, goat cheese, maple dressing	
prime rib chili	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	

LARGE PLATES

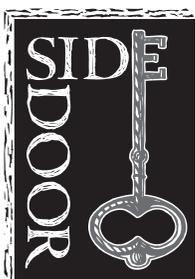
sidedoor cheeseburger	14
6 oz of the butcher's blend, white american cheese, our key sauce, the fixins, milk bun	
lawry's prime rib sandwich	21
slow-roasted prime rib, au jus, creamy horseradish, french roll	
knife & fork pastrami sandwich	16
house-cured and smoked brisket, scottish rarebit, housemade giardiniera, pretzel bun	
crispy chicken sandwich	15
lightly fried chicken breast, jalapeño coleslaw, sriracha aioli, toasted classic bun	
fish & chips	17
beer battered icelandic cod, hand-cut fries, tartar sauce	
pan-seared scallops	34
creole sauce, andouille, white cheddar grits	
angus ribeye cap steak	36
smashed red potatoes, fried brussels sprouts, red wine syrup	
sidedoor cut of prime rib	39
6 oz, slow-roasted to perfection, served with hand-cut fries	
southern fried chicken	21
brined and fried amish chicken, coleslaw, pickles, house hot sauce, honey	
beef short rib	26
slow-roasted angus chuck flap, smashed potatoes, apple, celery, watercress, natural daube	

SIDES

mac & cheese	11
four cheese sauce, elbow macaroni, garlic streusel add lobster 7	
hand-cut fries	7
key sauce	
charred broccolini	9
chili flake, evoo, sea salt, parmesan	
smashed potatoes	8
red potatoes, buttermilk, sour cream	
fried brussels sprouts	10
bacon, candied walnuts, pomegranates, parmesan, sherry dressing	

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	
crème brûlée	9
vanilla bean custard, cranberry relish	
vanilla cheesecake	9
graham cracker crust, strawberry compote	
old-fashioned double chocolate layer cake	9
tcho dark chocolate cake, chocolate ganache a la mode	2



we serve the very best:
certified angus beef® brand

mon-fri 4-9pm | sat 4-9:30pm | sun 4-8pm
ryan wombacher, executive chef