

## SMALL PLATES

<b>avocado toast</b>	14
red Alaskan crab, charred corn, pickled fresno chilis, heirloom tomatoes, cilantro, toasted sour dough bread	
<b>buffalo cauliflower</b>	9
house made buffalo sauce, honey, buttermilk dressing	
<b>ahi tuna tartare</b>	16
watermelon, avocado, heirloom tomatoes, mint, sriracha-soy glaze, crispy wontons	
<b>chicken wings</b>	14
nashville hot sauce, honey, pickled jalapeno bread and butter pickles, buttermilk ranch	
<b>poutine</b>	18
duck confit, foie gras gravy, fried egg, Wisconsin cheddar cheese curds, pickled fresnos	
<b>crispy pork ribs</b>	14
pineapple bbq sauce, cilantro, green onion, sesame	

## SALADS & SOUPS

<b>add chicken 3, salmon 5, shrimp 7, or prime rib 7</b>	
<b>heirloom tomato &amp; watermelon</b>	17
local heirloom tomatoes, watermelon, togarashi, basil, arugula, burrata, balsamic syrup	
<b>summer salad</b>	15
michigan peaches, bing cherries, charred sweet corn, watercress, goat cheese, saba, olive oil	
<b>cobb salad</b>	17
house greens, red onion, avocado, grape tomato egg, cucumber, nueske's bacon, grilled chicken, blue cheese. house vinaigrette	
<b>caesar salad</b>	12
crisp romaine, creamy caesar dressing, sourdough croutons, aged Wisconsin cheddar	
<b>SideDoor wedge salad</b>	14
baby iceberg, bacon, grape tomatoes, shaved egg, green onion, bleu cheese, classic vintage dressing	
<b>tomato bisque</b>	7
aged cheddar, chives, croutons	
<b>prime rib chili</b>	9
tender pieces of prime rib, sour cream, aged cheddar, fried onions, pickled peppers	

## SIDES

<b>charred asparagus</b>	12
mint gremolata	
<b>mac &amp; cheese</b>	11
four cheese sauce, elbow macaroni, garlic streusel	
<b>add lobster</b>	7
<b>hand-cut french fries</b>	7
key sauce	
<b>charred broccolini</b>	9
chili flake, evoo, sea salt, parmesan	

## SANDWICHES AND PLATES

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

## DESSERTS

<b>sticky toffee pudding</b>	9
date sponge cake, creme anglaise, toffee sauce	
<b>c.c. brown's hot fudge sundae</b>	9
hollywood classic since 1906-palazzolo vanilla gelato, toasted almonds, whipped cream	
<b>creme brulee</b>	9
vanilla bean custard, caramelized sugar crust	
<b>vanilla cheesecake</b>	9
graham cracker crust, raspberry sauce	
<b>old-fashioned double layered cake</b>	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

