

NOTCH 8

DINING IN THE HEART OF HISTORY

SOUP & SALAD

Add Garlic Ciabatta Toast +1.50 | Grilled Chicken Breast +7 | Sesame Seared Ahi Tuna +14

Yesterday's Soup

From Scratch, Chef Inspired
Cup | 7 | Bowl | 9 |

Golden Beet & Burrata Salad 17

Arugula, Whole Grain Maple Dijon Dressing, Bleu Cheese, Candied Walnuts & Toasted Pepitas

House Wedge Salad 10

Crisp Iceberg, Smoky Ranch, Tomato, Cucumber & Onion

Greek Caesar 16

Hearts of Romaine, Kalamatas, Feta, Red Onion, Tomato, Cucumber, Brined Peppers, Greek Yogurt Caesar Dressing with Meyer Lemon, Oregano, & E.V.O.O. with Fried Pita "Croutons"

MELTS & BURGERS

All Sandwiches Served with Kettle Chips

Sub Notch Fries +3 | Add Seasoned Sour Cream +3 | Sub Wedge Salad, Cup of Soup or Onion Petals +3
Add Applewood Smoked Bacon +3 | Bring the Heat +3 (Pepper Jack Cheese, Jalapeños, Chili Aioli)

THE Burger 17

6oz. Short Rib Ground Chuck Patty, Smokey Mayo, Sweet & Spicy Bacon Jam & Pepper Jack Cheese on a Brioche Bun

Smoked Turkey Melt ♦ 17

Cran Chipotle Aioli, Pepper Jack & Spinach on Wild Rice Grain Bread

Truffled Mushroom Flatbread Melt 17

Caramelized Onion, Roasted Garlic, Chèvre, Spinach & Parmesan

"Cubano" Melt 18

Sweet & Spicy Mustard, Pit Ham, Swiss, Pickles, Banana Peppers & Pulled Pork on Ciabatta with Seasoned Sour Cream

The Greatest Jalapeño Popper Burger 17

Served with Fresh Jalapeños, Popper Dip, Topped with a Fried Jalapeño Popper

Build Your Wonton Birria Tacos 19

Fried Wontons, Avocado, Lime, Cilantro, Oaxaca, Cotija, L.T.O

Served with Tortilla Chips
Add a side of Queso +3

Boring Burger 15

Lettuce, Tomato, Onion & Cheddar

French Onion Beef Brisket Melt ♦ 19

Toasted Focaccia with House Smoked Brisket, Caramelized Onion, Gruyere, Smokey Aioli, Served with Ju

Texas Patty Melt 18

Short Rib Ground Chuck Patty with Caramelized Onions, Smoked Gouda & Jack, BBQ Aioli, Sweet Pickles & Crispy Thin Onions

Blackened Chicken Club Wrap 16

Bacon Mayo, Seasonal Tomato, Red Onion, Spinach & Pepper Jack Cheese on a Tomato Tortilla

Duck Confit Sandwich 19

Rosemary Focaccia, Chevre, Spinach & Lavender Aioli

BOWLS & ENTREES

Add Garlic Ciabatta Toast +1.50

Asian Rice Bowl ♦

Miso Ginger Rice, Edamame & Cilantro, Napa Cabbage, Sweet Soy, Spicy Mayo & Crisp Fried Wonton

Garlic Seared Shrimp | 26

Sesame Chicken | 22

Ahi Poke | 24

General Tso Meatballs | 19

Mongolian Glazed Beef | 25

Alex's Seafood Manicotti 42

Three Fresh Sea Scallops, Garlic Shrimp, Three Blue Crab & Five Cheese stuffed Lobster Newburg

Chicken Sausage Penne ♦ 23

Often Imitated, Never Duplicated.
Caramelized Onion, Bacon & Spinach in a Rich Fennel Cream Sauce

Bombay Chicken Curry ♦ 23

Chef Made from Scratch, Basmati, Raita, Mango Chutney & Naan
Substitute: Veggie Chickpea Curry

SNACKS

Sesame Szechuan Pork Dumplings 16

Cilantro, Gyoza Sauce, Yum Yum

Asian Duck Confit Spring Rolls 17

Two spring rolls cut in half, Sweet Chili Crisp Glaze, Blood Orange Preserves

Battered Onion Petals 9

Crispity-Crunchity
Add Seasoned Sour Cream +3

Smoked & Slathered Wings 19

1 lb. of our Brined, Smoked Drumsticks & Flats Crispy & Fried. Naked, Traditional Hot Sauce, BBQ or Dry Rub Wings served with Celery and Bleu Cheese or Ranch
Dry Rub choices:
Hickory Peach Porter, Cherry Chipotle, or Mesquite Peppercorn

Smoked Chicken and Pheasant Sausage Strudel 17

Black Label Cambozola, Seasonal Pears, Natural Jus

House Made 6 Cheese Queso 12

Tri Colored Fried Tortilla Chips
Make it Loaded with Seasoned Beef, Cotija, Jalapeños, Cilantro, Seasoned Sour Cream, Scallions, Tomatoes & Onions +5

Fried Tempura Ahi Tuna Tataki 18

Avocado, Micro Cilantro, Wasabi Lime Aioli & Tobiko

Thai Pork Lettuce Wraps 15

Perfectly Seasoned with Lime & Toasted Peanut Sauce

B.Y.O.B ♦

Our Famous Build Your Own Bruschetta 22

Garlic Ciabatta Toast with ALL of the following:
Our Garden's Basil Pesto, Smoked Tomato Coulis, Spicy Sun Dried Tomato Jam, Caramelized Onion, Shaved Parmesan, Roasted Portobello Mushrooms, Marinated Tomatoes, E.V.O.O., Fresh Mozzarella, Bulb Garlic & Balsamic
Extra Round of Toast | 8
Half Order Extra Toast | 4.5
Sub Gluten Free Bread | 2

Verlasso Salmon Florentine 32

Mushroom Marsala Risotto, Battered + Fried Brussel Sprouts, Black Pepper Gastrique

Brown Sugar Stout Braised Beef Short Ribs ♦ 29

Bacon Braised Yam & Root Vegetable Medley

Hazelnut Broiled Walleye 34

Butternut Squash Bisque, Sage & Golden Raisin Beurre Noisette
Mushroom Marsala Risotto

♦ = Fan Favorite

Gluten Free Bread, Buns & Noodles Available +2

Closed Mondays

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
An automatic gratuity of 20% will be added to tables of 8 or more. Tables of 8 or more must be on one check.