

1878

ON THE LAKE

LUNCH

PETITE PLATE

Brat Batter Bites, malt cake batter, Wisconsin veal brats, Danielson's Sugarbush maple syrup, bourbon & butter shot | 15

Chef's Own Buffalo Style Wings, bell & evans whole chicken wing, celery, house blue cheese aioli | 14

Long John Sliders, house smoked, maple glazed pork shoulder, chef's award winning bbq sauce, napa cabbage, honey mustard slaw, long john | 14

1878 Steak Pub Chips, house potato chips, steak, cheddar ale cheese sauce, ripe olives, tomatoes, ramps, garlic sour cream | 19

INTERMEDIATE

Tres French Onion Soup, sweet yellow, white & bermuda onions, bristol crème sherry, beef & chicken stock, gruyere cheese, garlic toast, italian parsley | 11

Beer Cheese Soup, pabst blue ribbon beer, kiel wisconsin cheese, white cheddar popcorn | 10

Lake View Charred Apple House Salad, arugula, charred honey crisp apple, maple oat croutons, chef's house cured bacon, bermuda onion, shaved pecorino, asian pear vinaigrette | 9

Wedge, baby iceberg, house cured bacon, point reyes blue cheese, plum tomatoes, pickled beets, green goddess dressing | 10

Seared Maple Salmon Salad, grilled baby romaine, herbed evoo, shaved pecorino, maple oat croutons, sun dried cherries, lemon curd vinaigrette | 22

GARNITURES

Napa Cabbage Slaw | 5

Caramelized Onions | 4

Fried Egg | 3

House Chips | 5

Frites | 6

SMASH BURGERS & THINGS

All burgers served with natural house chips

Cheddar Maple Bacon Burger, ground chuck & brisket, house cured bacon, wisconsin cheddar, lemon oil arugula salad, fried egg, sweet egg yolk bun | 18

Everything Bagel Burger, ground chuck & brisket, house cured corned beef, german style sauerkraut, gruyere cheese, house-made 1000 island dressing | 18

Meatloaf Burger, onion, green pepper, garlic, worcestshire, whiskey ketchup, napa cabbage honey mustard slaw, sweet egg yolk bun | 18

The Beyond Burger, plant base burger, "Yes", it's made for people who eat meat too, lemon oil arugula, sweet vegan bun, baby iceberg wedge salad, plum tomato, pickled beet, lemon oil | 16

Reuben, 14-day house cured angus brisket, german style sauerkraut, house-made 1000 island dressing, gruyere cheese, pumpernickel | 17

Rachel, reuben's sister, apple cider & pickled jalapeño brined bell & evans chicken breast, smoked provolone, napa cabbage honey mustard slaw, light marble rye | 17

Tortilla Club Roll, arugula, chef's house cured bacon, turkey, yellow tomato, chef's own mustard sauce, white cheddar | 14

CONFECTIONARY

Chef Billings' National Dairy Board Winning Dessert

Mud Pie, Baileys Irish Cream & Kahlua whipped Häagen-Dazs vanilla ice cream, oreo cookie crust, creamy chocolate ganache | 14

Short Cake Snifter, graham cracker crumbs, macerated strawberries, basil, flourless chocolate torte, vanilla cream, chocolate ganache | 10

Rhubarb Crème Brûlé, white chocolate mousse, sweet rhubarb chutney, vanilla bean sugar crust, berries | 11

Apple Crisp, individual cast iron baked granny smith apples, streusel of basswood honey, butter, and cinnamon, served warm with vanilla ice cream | 13

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 21% Gratuity will be added to parties of eight or more. Please request split checks prior to ordering.