



Hewing Bar & Lounge

SNACKS

Chef's Board 24

rotating daily selection of house cured meats and local cheeses with accoutrements

Deviled Eggs 9

pimento cheese | pickled onion | chive

Bibb Lettuce 9

coconut green goddess | radish | sunflower seed

Duck Fat French Fries 9

confit garlic | dill aioli

Cheese Curds 12

salami | pickled peppers | ranch seasoning

Burrata 16

sugar snap pea | buttermilk | strawberry | everything seasoning

SANDWICHES

all sandwiches come with house spiced chips & dip.

+Add duck fat fries for \$2.

Hewing Burger* 16

double patty | white american cheese | buttered onion | Fhima's brioche

Lil Clucker 14

twice fried chicken | cry baby craig's aioli | coleslaw | Fhima's brioche

MAINS

Parsnip & Pear Agnolotti 19

duck ragout | black garlic | mushroom conserva

Great Lakes Walleye 32

lentil | prosciutto | barigould

8oz Zabuton Steak 29

16oz NY Strip Steak 56

romesco | charred broccolini | burnt onion

SWEETS

Sorbet of the Day 6

Gjetost Panna Cotta 11

pickled blueberries | whipped crème fraiche | krumkake tuile

* These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
A service charge of 20% will be added to parties of 8 or more.

