



### FRESH BAKED

#### PARKER HOUSE ROLLS

Spiced Honey Butter  
6

#### CHEESY BREAD

Garlic & Herb Butter Focaccia,  
Mozzarella, Parmesan,  
Marinara  
10

### SALADS & SOUPS

#### TOMATO SOUP

Parmesan Cream, Basil,  
Croutons, Shredded  
Mozzarella  
11

#### SOUP DU JOUR

Chef's Daily Selection  
MP

#### ROASTED CHICKEN COBB

Romaine, Red Onion,  
Cucumber, Tomato, Bacon,  
Avocado, Egg, Blue Cheese,  
Ranch  
17

#### CLASSIC CAESAR

Romaine, Croutons,  
Parmesan, Black Pepper,  
Anchovy Dressing  
13

#### APPLE GOAT CHEESE SALAD

Dried Cherries, Walnuts, Red  
Onion, Apple, Arugula, Goat  
Cheese, White Balsamic  
Vinaigrette  
14

#### GRILLED CHICKEN KALE SALAD

Charred Corn, Black Beans,  
Red Onion, Goat Cheese,  
Baby Kale, Crispy Tortillas,  
Parmesan Vinaigrette  
17

### SIDES

- Sautéed Broccolini 6
- Brussels Sprouts 10
- with Alabama White Sauce,  
Pickled Onions, Cajun Rub
- Sour Cream Mashed Potatoes 6
- Truffle Fries 9
- Onion Ring Tower 6
- House-Made Slaw 4
- Regular Fries 6
- Side Salad 6

An homage to the American roadside diner

### SHARE & SOCIALIZE

- DEVILED EGGS 9  
Dijonnaise, Cornichons, Bacon, Cayenne, Horseradish
- WINGS (6 PCS) 13  
Choice of: Mustard BBQ, Grippo's Dry Rub, Buffalo, Sriracha Teriyaki
- SKILLET MEATBALLS (2 PCS) 13  
Beef, Pork, Italian Sausage, Stewed Tomatoes, Shredded Provolone, Garlic Breadcrumbs
- SOUTHWEST CHICKEN QUESADILLA 9  
Corn, Roasted Peppers, Scallions, Chipotle Crema, Pico de Gallo
- WISCONSIN CHEESE CURDS 11  
Cajun Brown Sugar Spice, Pepper Jelly
- PULLED PORK NACHOS 15  
Black Beans, Pico de Gallo, Shredded Lettuce, Pimento Cheese Fondue, Pickled Jalapeños, Cilantro Lime Sour Cream
- MARYLAND CRAB CAKES 17  
Lemon Aioli, Old Bay Slaw
- CHARCUTERIE BOARD 22  
Assorted Meats, Artisanal Cheeses, Seasonal Accoutrements, Grilled Bread

### MAINS

- SRIRACHA TERIYAKI STEAK 33  
Fried Rice, Spinach, Mushrooms, Squash, Scallions, Ginger Yuzu Aioli, Teriyaki Glaze
- GRIPPO'S FRIED CHICKEN 26  
Spiced Buttermilk Batter, Waffles, Spicy Honey Drizzle
- FISH & CHIPS 22  
Beer-Battered Cod, Fries, Malt Vinegar Aioli, House Slaw
- MUSTARD BBQ SALMON 27  
Garlic Spinach, Carolina Gold Rice
- BRAISED SHORT RIB 30  
Garlic-Sour Cream Mashed Potatoes, Broccolini, Demi-Glaze, Crispy Onions

### HANDHELDS

- THE PHILLY 15  
Shaved Ribeye, Cheese Sauce, Mushrooms, Peppers, Onions, Roasted Garlic Aioli, Toasted Hoagie
- THE HOUSE REUBEN 14  
Choice of Shaved Beef or Turkey Pastrami, Gruyere Cheese, Fresh Sauerkraut, Dill Pickles, House Thousand Island, Marbled Rye Bread
- GRILLED CHICKEN SANDWICH 15  
Swiss, Bacon, Avocado, Arugula, Basil Pistou, Italian Bread
- TACOS OF THE DAY 15  
Rotating Protein, Slaw, Pico, Queso Fresco, Cilantro, Chipotle Crema, Street Corn
- THE DINER BURGER 16  
6oz Short Rib-Brisket Patties, Choice of Cheese, Lettuce, Tomato, Pickles, Onion, House-Made Sauce.  
Optional Additional Toppings (+2):  
Grilled Onions, Bacon, Sautéed Mushrooms
- CININNATI SMASH PATTY 16  
(2) Short Rib-Brisket Patties, American Cheese, Shredded Lettuce, Tomato, Pickles, Frisch's Tartar, Potato Bun

### SIDECAR SLIDERS

Pick 1 - 6  
Pick 2 - 11  
Pick 3 - 16

### GRILLED CHICKEN

Marinated Grilled Chicken  
Topped with Honey Mustard,  
Tomato, Avocado and Arugula

### NATTI' SMASH PATTY

Short Rib-Brisket Blend,  
American Cheese, Shredded  
Lettuce, Pickles, Frisch's  
Tartar Sauce, Brioche Bun

### NASHVILLE HOT CHICKEN

Buttermilk Fried Chicken,  
Slaw, Pickles, Alabama White  
Sauce, Brioche Bun

### FLATBREADS

#### CLASSIC MARGHERITA

Marinated Roasted Tomatoes,  
Caramelized Onions,  
Broccolini, Parmesan, Basil,  
Balsamic Glaze  
13

#### THREE MEATS

Tomato Sauce, Parmesan,  
Mozzarella, Chef's Choice Meats  
15

#### SPICY GRILLED CHICKEN

Red Onion, Ranch, Mozzarella,  
Bacon, Hot Sauce  
16

### PASTAS

#### ANGEL HAIR PASTA

Blistered Tomatoes, Spinach,  
Squash, Broccolini, Basil Pistou,  
Mushrooms, Parmesan  
19

#### SIDECAR MAC AND CHEESE

Cavatappi Pasta, Mushrooms,  
Four Cheeses, Truffle Cream  
Sauce, Red Peppers, Crunchy  
Cheesy Breadcrumbs  
15

#### BOLOGNESE

Slow-Simmered Meat Sauce,  
Pappardelle Pasta, Parmesan  
23

Add Protein  
to Any Salad or Pasta:  
Chicken or Fried Chicken \$6,  
Meatball \$4, Shrimp \$7,  
Salmon \$10, Steak \$13

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server if you have special dietary restrictions due to a food allergy or intolerance.



## COCKTAILS

### THE SIDECAR

Remy 1738, Benchmark Bourbon, Apricot, Blackberry, Lemon, Vanilla, Egg White - 17

### SIDECAR OLD FASHIONED

Old McBrayer's + Benchmark, Bittercube Cherry Bark Vanilla - 18 | +3 Smoked

### LET'S GO APPLE PICKING

Smirnoff Apple, Apple Purée, Lime, Simple, Ginger, Ginger Ale - 16

### ROMERO'S BAD HABIT

Rosemary-Infused Lunazul, Pama, Giffard Pamplemousse, Lime, Ginger, Soda Water - 16

### AUTUMN IN THE TROPICS

Captain Morgan Spiced, Pumpkin Spice Liqueur, Coconut, Cinnamon Simple, Lime - 16

### AMBER & ASHES

Astral Reposado, Morello Cherry, Smoked Chili Flake Honey, Grand Marnier - 16

### BOURBON & BASIL

Bulleit, Pineapple Juice, Basil Simple, Orange Bitters - 16

### HONEY I'M HOME

Tanqueray No. Ten, Giffard Vanilla, Honey, Lemon, Blackstrap Bitters - 16

### PEAR-LY LEGAL

Grey Goose Pear, St. George Spiced Pear, Cinnamon Simple, Lemon - 16

### ESPRESSO MARTINI

Watershed, Borgetti, Giffard Vanilla, Cold Brew, Buffalo Trace Bourbon Cream, Simple - 16

## SELTZERS & CIDERS

High Noon Lemon - 7

High Noon Peach - 7

Jk's Honeycrisp Haze Cider - 8

Docs Apple Cider - 7

## MOCKTAILS - \$10

### LAVENDER HAZE

183 Lavender, Lemon, Giesen N/A Sparkling Wine

### APPLE PATCH

Apple Puree, Basil Simple, Ginger, Lemon, Ginger Ale

### MINTY MULE MIRAGE

Strawberry Simple, Lime, Ginger, Mint, Ginger Ale

### STRAWBERRY SPARK

Charred Strawberry Purée, Pineapple, Lime, Simple, Giesen N/A Sparkling Wine

## WINES

### SPARKLING

Prosecco - Acinum, Extra Dry (NV) | 12 / 30

Prosecco - Tommasi Filodora | 32

Champagne Brut - Argyle Vintage Brut, OR | 52

Champagne - Drappier Clarevallis | 90

Sparkling Rose - Fritz Muller Perlwein Rose

Trocken | 14 / 36

### WHITE

Sauvignon Blanc - Domaine Naudet, Sancerre | 62

Sauvignon Blanc - Dashwood, Marlborough | 14 / 34

Chardonnay - The Fableist Wine Co., Central Coast | 15 / 38

Chardonnay - Jean Manciat, Macon-Charnay | 16 / 42

Chardonnay - Stoller Family Estate, Willamette Valley | 14 / 36

Chardonnay - Grgich Hills Estate, Napa | 66

Chardonnay - Joseph Drouhin, Pouilly-Fuissé | 72

Chardonnay - Céline & Frédéric Gueguen, Chablis

| 40

Pinot Grigio - Pullus | 13 / 32

Pinot Grigio - Ponzi Vineyards, Willamette | 32

Riesling - Carl Ehrhard, Frau Ehrhard (Orange Wine) | 42

### RED

Pinot Noir Evasham Wood, Willamette Valley | 16 / 44

Pinot Noir - Anne Amie, Willamette | 34

Pinot Noir - Stoller Reserve, Dundee Hills | 60

Cabernet Sauvignon - Austin, NV | 18 / 46

Cabernet Sauvignon - Caymus Vineyards, 50<sup>th</sup> Anniversary, Napa | 80

Cabernet Sauvignon - Calcu, Gran Reserva, Valle Del Colchagua, Chile | 24

Malbec - Graffito, Mendoza | 17 / 42

Merlot - L'Ecole No. 41, Columbia Valley, WA | 40

Syrah - Yalumba, Barossa Valley | 28

Zinfandel - La Storia, Alexander Valley | 34

### ROSÉ

Château D'Estoublon, Roseblood, Provence | 36

Gassier, Cotes De Provence Rose | 15 / 42

### PORT

Porto Fine Ruby Port, DOW'S (NV) | 14 / 36

## DRAFT BEER (16/20 oz)

Hazy IPA Madtree Seeing Colors - \$8 / \$10

Lager Rhinegeist Cincy Light - \$8 / \$10

Wheat Allagash Belgian White - \$8 / \$10

Local Rotating Craft Rhinegeist Dad - \$9 / \$12

## BOTTLED/CANNED BEER

Bud Light - \$6

Corona Extra - \$6

Guinness - \$7

Miller High Life - \$4

Miller Lite - \$5

Michelob Ultra - \$5

Pacifico - \$7

Rhinegeist Truth - \$8

Stella Artois - \$8

Westside IPA - \$8

## N/A BEER

Athletic Athléctica Mexican Style Copper - 6

Best Day Brewing Kolsch - 6